

## *San Diego Restaurant Week 2017*

### SECOND COURSE

**\$30**

#### Coconut Crunchy Shrimp

Citrus chili, coconut cream and soy dipping sauces,  
served with mango sticky rice  
Wine Pairing: Meiomi Chardonnay 12

#### Cedar Plank Salmon

Coconut ginger rice & seasonal vegetables,  
finished with lemon shallot butter  
Wine Pairing: Meiomi Pinot Noir 14

#### Seared Ahi Pasta

Ginger soy butter, mushrooms, wakame,  
topped with blackened seared ahi and wasabi crème  
Wine Pairing: Zonin Prosecco 9

### FIRST COURSE

#### Ahi Poke Tower

Wonton layered ahi tuna poke,  
cucumber, carrot & wakame salad,  
soy glaze and wasabi crème

#### Shrimp, Brie, and Artichoke Melt

Baked to perfection with a creamy  
cheese blend, bacon and artichokes,  
with crispy crostinis for dipping

#### Herb Steamed Artichoke

Fresh herbs, garlic with lemon basil aioli

**\$40**

#### Stuffed Shrimp

Crab stuffed served with vegetable orzo,  
finished with lemon shallot butter  
Wine Pairing: Meiomi Chardonnay 12

#### Dynamite Cobia

Crab encrusted and basil oil drizzle,  
served with coconut ginger rice  
Wine Pairing: Moet & Chandon, Imperial Split 18

#### Chart House Cut Prime Rib

Chart House classic, herb seasoned and slow-roasted  
Wine Pairing: J. Lohr 'Seven Oaks' Cabernet 10

### DESSERT COURSE

#### Mini Thin Mint Lava Cake

Rich Godiva chocolate liqueur cake,  
molton chocolate center, warm  
chocolate sauce, Heath Bar Crunch,  
topped with Girl Scout Thin Mint Ice Cream

Girl Scout Tagalongs Ice Cream  
peanut butter cookie vanilla & chocolate sauce

Cheese Cake, New York-Style

### ADD ON'S (\$5 EACH)

#### Clam Chowder

Award-winning, New England style chowder

#### Chart House Chopped Salad

Mixed greens, cucumbers, tomatoes,  
onions, radishes, hearts of palm,  
pepperoncini and croutons  
in balsamic vinaigrette