

THE  
**CLUBHOUSE**  
GRILL

**SAN DIEGO RESTAURANT WEEK**  
JANUARY 15 - 22, 2017 | 4:00 PM - 9:30 PM  
THREE-COURSE DINNER, \$50 PER PERSON

❖ **APPETIZERS**

Choice of

**SEARED SCALLOP**

Shaved Blistered Asparagus, Oven Dried Tomato Polenta,  
Chive Beurre Blanc

**BLISTERED CAULIFLOWER**

Romesco, Truffled Pecorino, Pine Nuts

**CHICKEN & WAFFLES**

Citrus Brined Jidori Chicken, Housemade Waffle, Bourbon-Infused  
Syrup, Tabasco Reduction, Candied Jalapeño

❖ **ENTRÉES**

Choice of

**BACON CRUSTED CEDAR SALMON**

Wild Atlantic Salmon, Green Lentil and Shitake Mushroom Ragu,  
Apricot Sweet N Tangy Sauce

**KUROBUTA PORK LOIN**

Roasted Garlic Mash, Farmers Market Vegetables, Jalapeno and  
Pineapple Relish

**BRAISED LAMB "HOT DISH"**

Roasted Root Vegetables, Sweet Potato Mash, Rosemary Gravy

❖ **DESSERT**

Choice of

**SEASONAL COBBLER**

Local Fruit, Rosemary Crumble, Salted Caramel Ice Cream

**CHURRO SUNDAE**

Brown Sugar - Cinnamon Ice Cream, House Pineapple Caramel Sauce,  
Raspberry Coulis

**S'MORES POT DE CREME**

Honey Graham Crust, Dark Chocolate Pudding, Toasted Marshmallows

*Pricing is exclusive of tax and gratuity.*

RESERVATIONS: 858.314.2700