



DECOY

DOCKSIDE DINING

RESTAURANT

WEEK \$40 THREE COURSES

starter

choose one

DI STEFANO BURRATA

ember cooked beets, avocado, marcona almonds, arugula, saba, grilled bread

LOCAL CITRUS SALAD

pecan-goat cheese fritters, candied ginger vinaigrette, shaved fennel, pickled onions, mache, brown butter crumble

LAMB & QUINOA MEATBALLS

tomato fennel sauce, mint, feta

main

choose one

RAINBOW TROUT

brown butter, pecans, rosemary

PORK CHOP

molasses brined, apple butter, pickled mustard seeds

MARY'S ½ CHICKEN

lemon-thyme jus

dessert

DECOY DESSERT TASTING

vanilla crème brûlée tart, chocolate decadence, coconut cake



New American Cuisine Inspired by the Great Outdoors

decoydockside.com    @decoydockside

1035 La Bonita Drive Lake San Marcos, CA 92078



DECOY

DOCKSIDE DINING

RESTAURANT

WEEK \$50 THREE COURSES

starter

choose one

BUTTER LETTUCE SALAD

soft poached egg, blue cheese, braised slab bacon, blistered tomatoes, herb breadcrumbs

WOOD FIRED SPANISH OCTOPUS

sunchoke purée, potato-slab bacon hash, pumpkin seed romesco, frisée, charred lemon

BUTTERMILK FRIED QUAIL

truffle honey, greens, carolina gold bbq

main

choose one

SCALLOPS

shellfish vin blanc

RACK OF LAMB

toasted pistachios, honey mustard

10oz. BISON NY STEAK

chimichurri

dessert

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vanilla crème brûlée tart, chocolate decadence, coconut cake



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