

# MCCORMICK & SCHMICK'S

## SEAFOOD & STEAKS

### SAN DIEGO RESTAURANT WEEK

Lunch • January 15 - 22, 2017

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STARTER  
(CHOICE OF)

#### **New England Style Clam Chowder**

Cup of Creamy Chowder with Tender Clams, Bacon and Potatoes

#### **Steamed Mussels**

Smoked Paprika Tomatoes, White Wine, Basil, Grilled Crostini

#### **Wilted Kale & Brussels Sprouts Salad**

Warm Bacon & Apple Vinaigrette, Shaved Brussels Sprouts, Dried Cranberries

#### **Little Gem Salad**

Goat Cheese, Praline Almonds, Shaved Red Onion,  
Roasted Baby Heirloom Beets, Sherry Vinaigrette

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ENTRÉES  
(CHOICE OF)

#### **Garlic Grilled Shrimp**

Creamy Polenta, Sautéed Spinach, Red Pepper Romesco, Crispy Onion Strings

#### **Roasted Pork Loin Chop**

Fresh Herb Marinated, Maple Bacon Mac & Cheese

#### **Crab Mac & Cheese**

Rich Four Cheese Sauce, Blue Lump Crab Meat, Tomato, Toasted Bread Crumbs

#### **Oven Roasted True Cod**

Horseradish Crusted over Zucchini and Yellow Squash Noodles, Basil Oil

#### **Cedar Roasted Salmon**

Oven Roasted Potatoes & Vegetables, Arugula, Northwest Berry Reduction

**\$20** per person

(Tax & Gratuity not included)

A Suggested Gratuity of 15%-20% is customary. The amount of gratuity is always discretionary.