



SAN DIEGO RESTAURANT WEEK \$30 PRIX FIXE MENU

Choice of one option per course. Ask to upgrade your menu for bonus items! Vegetarian options available.

Signature APPETIZERS

VOODOO SHRIMP

The house favorite, sautéed jumbo shrimp, simmered in an Abita® Amber beer reduction on top of housemade jalapeño cornbread

STEAMIN' TOT MESS

Tater tots topped with tender carnitas, cheddar cheese sauce and pickled jalapeño

MEDITERRANEAN VEGETABLE - WHITE CHEDDAR DIP **

Warm white cheddar dip topped with sautéed zucchini, squash, tomato, garlic and fresh herbs served with toasted pita chips

Blues CLASSICS

SOUL CLUCKIN' GOOD

Semi-boneless quarter chicken marinated in buttermilk and sweet BBQ spice, Southern fried and served with your choice of two sides. Served with a side of spicy honey butter

ST. LOUIS RIBS - 1/2 RACK

Slow smoked rack of ribs coated with our signature rub and covered in housemade Kansas City BBQ sauce, served with BBQ baked beans and housemade coleslaw

JAMBALAYA BAYOU BOWL **

Marinated chicken, white rice, andouille sausage, sweet peppers and roasted green onions in a spicy traditional jambalaya sauce

GLUTEN FREE

Tasty DESSERTS

BOURBON BREAD PUDDING

Baked with bananas and white chocolate, finished with a bourbon caramel sauce topped with fresh whipped cream

ICE CREAM SANDWICH

Freshly baked chocolate chip cookies loaded with Oreo dusted vanilla ice cream

** VEGETARIAN OPTION

