

San Diego Restaurant Week 2019

SECOND COURSE

\$30

FIRST COURSE

Cedar Plank Salmon Slider
Arugula, basil aioli, and balsamic glaze

Ahi Poke Stack
Ahi tartare, soy glaze, seaweed, avocado,
mango sticky rice, wasabi, and taro root chips

Bruschetta Trio
Toasted baguettes with a sampling of hummus
red pepper, kalamata olive, and pesto

Coconut Crunchy Shrimp
Citrus chili, coconut cream and soy dipping sauces
Served with mango sticky rice
Wine Pairing: Pine Ridge Chenin Blanc-Viognier Blend 9

Herb Crusted Salmon
Herb panko crusted, whole-grain mustard
lemon beurre blanc, Yukon garlic mashed potatoes
Wine Pairing: Carmel Road Pinot Noir 12

Chicken Breast Marsala
Sautéed and served with a mushroom Marsalla wine sauce
Served with Yukon Gold mashed potatoes
Wine Pairing: Jacob's Creek Reserve Shiraz 10

\$40

Chart House Cut Prime Rib
Served with Yukon Gold mashed potatoes
Wine Pairing: Beringer Brothers "Bourbon Barrel" Red Blend 12

DESSERT COURSE

Mini Hot Chocolate Lava Cake
Rich Godiva chocolate liqueur cake
with molten chocolate center
Served warm with chocolate sauce,
Heath Bar Crunch and vanilla ice cream

Housemade Chef's Ice Cream
Ask your server for tonight's flavor

New York Cheesecake
With strawberry sauce

Dynamite Mahi Mahi
Crabmeat-crusted, spicy dynamite sauce, coconut ginger rice
Wine Pairing: Mohua Sauvignon Blanc 11

Chart House Surf & Turf
New York medallion with a bleu cheese crust,
blackened Mahi with tropical fruit salsa,
cedar plank shrimp with avocado pico de gallo
Yukon garlic mashed potatoes
Wine Pairing: M. Chapoutier "Belleruche" Rose 12

ADD ONS (\$5 EACH)

Clam Chowder
Award-winning, New England style chowder

Chart House Chopped Salad
Mixed greens, cucumbers, tomatoes, onions,
radishes, hearts of palm, pepperoncini, croutons
in a balsamic vinaigrette