

San Diego Restaurant Week 2019

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

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
macadamia nut ice cream

New York Cheesecake
with strawberry sauce

Chef's House-Made Ice Cream

ask your server for tonight's
flavor

SECOND COURSE

\$30

Coconut Crunchy Shrimp

coconut and panko tempura breaded
served with Thai citrus chili sauce

Wine Pairing: Pine Ridge, Chenin Blanc-Viognier, 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 Marsala wine
sauce. Served with Yukon Gold mashed potatoes

Wine Pairing: Chateau St. Michelle, Chardonnay, 13

\$40

Chart House Cut Prime Rib

served with Yukon Gold mashed potatoes

Wine Pairing: Beringer Brothers, "Bourbon Barrel" Red Blend, 12

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. Served with 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 balsamic vinaigrette

Before placing your order, please inform your server if anyone
in your party has a food allergy.

*Consuming raw or undercooked meats, poultry, seafood,
mollusks or eggs may increase your risk of food borne illness.
These items may be cooked to order or served raw. For your
well being, Peohe's cooks all steak and fish to your specification
and uses pasteurized eggs as an ingredient in our recipes.