



SAN DIEGO RESTAURANT WEEK THREE COURSE DINNER

\$30 PER PERSON | JANUARY 20 - 27

APPETIZERS

CHOICE OF

CUP OF SOUP

Choice of New England Style Clam Chowder or Soup of the Day

SOUTHERN-STYLE HUSH PUPPIES

Corncornmeal Fritters, Cajun Shrimp, Roasted Corn, Brown Sugar, Spicy Mayo, Green Onion

TRADITIONAL CAESAR SALAD

Crisp Romaine Hearts, House-Made Seasoned Croutons, Caesar Dressing, Cherry Tomato, Shaved Parmesan

ENTRÉES

CHOICE OF

BBQ BEEF BRISKET

Dry-Rubbed, Slow-Roasted Beef Brisket, Smoked Cheddar White Corn Grits, Citrus BBQ Sauce, Braising Greens

ROASTED HALF CHICKEN

24-Hour Brine Chicken, Brussels Sprouts, Fingerling Potato, Marsala Demi-Glace

PORTOBELLO MUSHROOM NAPOLEON

Spinach, Seasonal Vegetable, Roasted Red Pepper-Fennel Sauce

SWEETS

CHOICE OF

SUMMER BERRY PARFAIT

Summer Berries, Fig Balsamic, Pound Cake, Whipped Cream, Espresso Dust

CHOCOLATE WEEKEND

Warm Chocolate Brownie, Vanilla Ice Cream, Hot Fudge, Candied Pecans

Please alert your server to any food allergies before ordering. For parties of 6 or more, a mandatory service charge of 18% will be added to your bill.
WARNING: Consuming raw or undercooked meat, eggs, poultry, seafood, or shellfish may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions.