



Restaurant Week Dinner Menu 2019

3 Course Dinner for \$40

Served January 20th – January 27th

Starter Course

Crudo citrus, olive oil, sea salt, avocado, Fresno chili

House Ceviche avocado, lime, cilantro, corn chips

Mussels deglazed in New English Brewing Pacific Storm Stout, cherry tomato, chorizo, pecorino, Dijon cream

Grilled Asparagus jamon, pecorino, balsamic

Tenderloin Tips creamy fontina polenta, frisee, celery heart, bacon, veal demi

Grilled Baby Octopus creamy avocado, Fresno chili, radish, English peas, olive oil, sea salt, grilled sourdough

Lobster Bisque

Calamari honey chili lime sauce

Oysters on the Half 3 oysters, cocktail sauce, red wine mignonette

Lighthouse Greens shaved vegetables, sliced apple, aged red wine vinaigrette

Chopped Caesar Salad Spanish anchovies, house croutons, pecorino

Baby Kale Salad Granny Smith apples, 5 year Irish cheddar, bacon, whole grain mustard vinaigrette

Roasted Beets* Burrata, dates, arugula, pistachio, Pedro Ximenez vinaigrette

Entree Course

Seared Salmon spiced carrot ginger puree, broccolini, potato crisp

Market Fish haricot verts, butter poached pearl potatoes, sauce vierge

Pan Seared Maine Diver Scallop guajillo grits, andouille sausage, melted leeks, crispy artichokes

Linguini and Clams Spanish chorizo, shallots, cherry tomato, creamy white wine butter sauce

Paella saffron rice, fish, shrimp, chicken, chorizo, mussels, clams, peas, peppers

Pan Seared Duck Breast parsnip two ways, baby kale, turnip, cherry bourbon gel

Prime Top Sirloin 8oz filet, smashed potato, green beans, bordelaise

Jidori Half Chicken preserved Meyer lemon couscous, crispy Dijon brussel sprouts, pomegranate mint gastrique

Vegetarian Dinner romesco, seasonal farmer's market vegetables, falafel

Bouillabaisse Maine lobster, scallop, fish, clams, mussels, romesco baguette, saffron broth **+\$6**

Pan Seared New York Steak 12oz Certified Angus New York strip, creamy hash browns, sautéed mushroom blend, wholegrain mustard demi glaze **+\$10**

Dessert Course

New York Cheesecake strawberry chips, strawberry sauce, macerated strawberries, whipped cream, micro basil

Cinnamon Apple Crumb Cake with vanilla ice cream

Chocolate Mousse Cake cream cheese frosting, bourbon caramel, whipped cream

Crème Brulee Classic vanilla crème brulee, fresh berries, a cookie

* Indicates the item contains nuts

This chart is from the
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SAN DIEGO BAY CALIFORNIA

Scale 1:50,000

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INTRODUCES

Photographed by J. A. Smith, J. B. Swenson and J. F. Taylor, U.S.S. Albatross, 1905-1906.
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Stereography by Commander J. H. Smith, U.S.S. Albatross, 1905-1906.



The meaning of lights is—

Color	Meaning
White	Daymark
Red	Starboard
Green	Port
Black	Obstruction
Yellow	Shoal

- Red buoy
- Green buoy
- Black buoy
- Yellow buoy
- White buoy

A 3% surcharge is added to each guest check, due to increase in costs.

