

SAN DIEGO
**Restaurant
Week**

Sept 22-29 | 2019



DINNER

\$30 PER PERSON

excluding tax and gratuity

APPETIZER

CHOICE OF:

VOODOO SHRIMP

sauteed shrimp in an abita amber beer reduction sauce, served over jalapeno-cheese cornbread

GUMBO

andouille sausage, chicken, "trinity" (onion, bell peppers & celery) and white rice

BBQ BRISKET NACHOS

slow smoked bbq brisket, house-cut tortilla chips, aged cheddar, avocado, roasted corn salsa, red onion, cotija cheese

HOB WINGS

over a pound of wings served 3 ways

TEXAS BBQ - crispy onion, cilantro, ranch dressing

NASHVILLE STYLE - bbq pickles, blue cheese dressing

BUFFALO - slaw, shaved habanero, blue cheese dressing

ENTREE

CHOICE OF:

FOOTHILLS FLATBREAD

roasted mushrooms, sweet corn, caramelized onion, cilantro pesto and feta

THE YARDBIRD

bourbon-butter, brushed fried chicken breast, with slaw, buffalo aioli and dill pickles (available simply grilled)

JAMBALAYA

sauteed chicken, andouille sausage, and "trinity" (onions, bell peppers, & celery) cooked in cajun rice. add cajun shrimp (optional)

BLACKENED SALMON

lightly dusted with blackening spice or simply grilled, served with cucumber-tomato salad*

STEAK SALAD

grilled skirt steak, roasted root vegetables, arugula

DESSERT

CHOICE OF:

BREAD PUDDING | KEY LIME PIE | SKILLET COOKIE

~~~~~ **TRY OUR FEATURED COCKTAIL** ~~~~~

### STRAWBERRY FIELDS \$12

Captain Morgan spiced rum, Disaronno amaretto, strawberry, passion fruit, mint, lime



This discounted menu cannot be combined with any other coupon or discount.

\* Items on this menu contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness, especially if you have certain medical conditions