



SAN DIEGO
Restaurant
Week 

Sept 22-29 | 2019

\$40 PRIX FIXE MENU - THREE COURSES

FIRST COURSE

(Select One)

Choice of SOUP of the DAY or FRENCH ONION

CRAB-STUFFED, BACON-WRAPPED
SCALLOPS

buerre blanc sauce

TRADITIONAL CAESAR SALAD or
MIXED GREENS

SPINACH SALAD

candied walnuts, dried cranberries, bacon, mushrooms, onions, egg, honey mustard dressing

MAIN COURSE

All Entrées are Served with Garlic Sourdough Bread and Your Choice of Yukon Gold Garlic Mashed Potatoes, Wild Rice Blend, or Fresh Vegetables

CERTIFIED ANGUS PRIME RIB of BEEF

8 oz. aged beef, au jus

Upgrade to 10 oz. PRIME RIB of BEEF (ADD \$5)

suggested wine pairing: Rodney Strong Cabernet Sauvignon \$12.5 / glass

STEAK & LOBSTER TAIL (ADD \$10)

6 oz. USDA prime top sirloin and 6 oz. cold water lobster tail, drawn butter

suggested wine pairing: Geyser Peak Cabernet Sauvignon \$8.50 / glass

BRAISED BEEF SHORT RIBS

boneless with vegetables

suggested wine pairing: Trapiche Malbec \$7.5 / glass

TOP SIRLOIN BLEUS

8 oz. usda prime steak, bleu cheese, caramelized shallots, port wine demi glaze

suggested wine pairing: Frescobaldi Tenuta \$12.5 / glass

SEABASS with SCALLOPS in a SCAMPI SAUCE

baked fillets of seabass and sautéed scallops in garlic, lemon butter, white wine, and parmesan cheese

suggested wine pairing: Sonoma-Cutrer Chardonnay \$12 / glass

GLUTEN-FREE and VEGETARIAN ENTRÉES AVAILABLE UPON REQUEST

ADD-ONS

6 oz. COLD-WATER LOBSTER TAIL \$15 ALASKAN KING CRAB LEGS (1/2 LB) \$15

MACARONI & CHEESE \$7 ASPARAGUS \$7 BAKED POTATO \$5

SKILLET of SAUTÉED MUSHROOMS \$7

DESSERT COURSE

(Select One)

CHOCOLATE LAVA CAKE

served warm with vanilla ice cream

KEY LIME PIE

(Gluten-Free) TIRAMISU

SORBET TRIO

MIXED BERRIES in a GRAND MARNIER CREAM

CLASSIC CRÈME BRULEE with FRESH BERRIES

Beverages, tax, and gratuity not included.
Not available with any other promotion (Including Wine Discount).

SPLIT PLATE CHARGE \$10