

# lunch restaurant week

choice of appetizer & entree OR entree & dessert from items with  : 25

alternative menu items may be ordered with a supplemental charge

## appetizers

**Heirloom Tomato Gazpacho**   
cucumber, basil, arbequina olive oil

**Grilled Octopus** / +3  
carrot, avocado, pickled fresno chili, pistachio

**Burrata** / +5  
sungold tomato, basil pesto, grilled bread

\* **Shrimp Louie** / +3  
Meyer lemon-herb dipping sauce

\* **Seasonal Vegetable Crudité** / +2  
green goddess dressing

\* **Farro & Corn**   
watercress, crispy parmesan, sungold tomato, chipotle aioli

**Mussels** / +4  
parsley, white wine, butter, grilled sourdough

**Chips & Roasted Tomato Salsa**   
with Guacamole / +8

## entree salads

**Summer Garden Salad**   
avocado, blood orange, fennel, toasted almonds

\* **Classic Caesar Salad**   
garlic croutons

*grilled salmon* / +14

*pulled roasted chicken* / +12

*grilled hanger steak* / +16

*shrimp* / +13

## entrees

\* **Beef Burger** 

\* **Plant Based Beyond Burger™** 

lettuce, tomato, onion, pickles, house spread, brioche bun. french fries  
> add cheddar cheese / +3

\* **Crispy Halibut Sandwich** / +2  
shredded lettuce, tomato, tartar sauce, lemon, side salad



\* **BLT & Soup** / +7  
bacon, lettuce, tomato, house made focaccia, herb aioli, served with heirloom tomato gazpacho

**Avocado Toast**   
soft boiled egg, sungold tomatoes, pepitas, grilled sourdough, side salad

**Grilled Cauliflower**   
quinoa, capers, dried cherries, basil, almonds

**Lobster Rockefeller** / market price  
warm purple potato salad, fennel, Meyer lemon, horseradish

**Quesadilla**   
roasted oyster mushrooms, squash blossom, Oaxaca cheese, tomatillo salsa, side salad


\* **Fish Tacos**   
local yellowtail, cabbage, cilantro, onion, jalapeño-lime crema, pico de gallo  
/ served on heirloom corn tortillas,   
prepared daily by [Galaxy Cantina & Grill](#), La Jolla

## desserts

**Warm Chocolate Cake**   
cacao nib, brown butter caramel, vanilla bean ice cream

**Coconut Layer Cake**   
strawberry, guava-lime

**Vanilla Bean Crème Brûlée**   
French macaron

**Sticky Toffee Pudding Cake**   
toffee sauce, salted almonds, vanilla bean ice cream

> A **4% surcharge** will be added to each bill to help cover increasing operations and labor costs

> \*These items are served raw or undercooked or may contain raw or undercooked ingredients

> In an effort to conserve, ice water is available upon request only.

> A \$4 per person charge will be applied for any dessert brought into the restaurant and consumed.

#georgesoceanterrace #georgeslevel2 9.1.21