

EAT
LAUGH
SHARE

RESTAURANT WEEK
SEPTEMBER 24 - OCTOBER 1
san diego



DINNER

\$40 per person

excluding tax, gratuity & surcharge

BEGINNINGS choice of:

Lobster Bisque butter-poached lobster, brioche croutons

Caesar Salad chopped romaine hearts, red cabbage, parmesan, garlic focaccia croutons gf*

Chilled Seafood Platter for Two +\$56

6 oysters, ½ lb old bay peel & eat shrimp, salmon tartare, mini ahi tuna stack
traditional mignonette, wasabi aioli, fire-roasted cocktail sauce

ENTRÉES choice of:

Mediterranean Bowl charred broccolini, baby spinach, roasted red peppers, artichokes, confit tomatoes, lentils, fresh herbs, fresno chilis, pistachios, lemon-tahini dressing, red pepper tofu mousse gf, v

Hawaiian Ahi & Salmon Poke sushi rice, avocado, edamame, scallions, fresno chilis, sesame-seaweed salad, wasabi aioli, papaya-mango salsa gf

Healthy Skirts on Fire Salad spicy skirt steak, arugula, edamame, blue cheese, avocado, cucumber, celery, red bell peppers, cherry tomatoes, pepitas, garlic croutons, blue cheese-balsamic vinaigrette gf*

Lobster Mac n' Cheese served with local organic greens, candied walnuts, fresh herb vinaigrette

UPGRADE YOUR ENTRÉE

Herb Crusted Salmon garlic, cauliflower, carrots, crushed marble potatoes, lemon-caper sauce gf* +\$10

Chicken Piccata roasted artichokes, broccolini, garlic, roasted tomatoes, marble potatoes, lemon-caper sauce gf* +\$10

10oz Sterling New York Strip mashed potatoes, broccolini, red wine demi-glace gf +\$20

12oz Prime Ribeye mashed potatoes, asparagus & cognac sauce +\$20

Add Surf to your Turf Shrimp (4) +\$18 | 8oz Lobster Tail +\$55 | 2 Scallops +\$26

SWEET ENDINGS choice of:

Flourless Chocolate Cake raspberry coulis, fresh blackberries gf*

Key Lime Tart raspberries, mint

Vanilla Crème Brûlée mission figs, candied ginger gf

gf = gluten free v = vegetarian gf* = can be prepared gluten free upon request

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

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