

EAT
LAUGH
SHARE

RESTAURANT WEEK

MARCH 3-MARCH 10

san diego



DINNER

\$40 per person

excluding tax, gratuity & surcharge

STARTERS

 choice of:

Lobster Bisque butter-poached lobster, brioche croutons

Organic Baby Greens tomatoes, cucumber, blue cheese, cranberries, candied walnuts, balsamic vinaigrette gf*, v*

Chef Deborah's Pepita & Sesame Crusted Brie honey-roasted garlic, jalapeño jelly, flatbread v

ENTRÉE

 choice of:

Mediterranean Bowl charred broccolini, baby spinach, roasted red peppers, butternut squash, 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

+\$10 choice of:

Fresh Catch of the Day marble potatoes, spinach, heirloom tomato, shiitake mushrooms, scallions, asparagus, dashi aioli gf*

Parmesan Chicken Piccata roasted artichokes, broccolini, garlic-roasted tomatoes, mash potatoes, lemon-caper sauce gf*

+\$20 choice of:

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

12 oz Ribeye mashed potatoes, asparagus & cognac sauce

Add Surf to your Turf
garlic shrimp (4) +\$18

DESSERT

 choice of:

Flourless Chocolate Cake raspberry coulis, fresh blackberries gf*

Key Lime Tart raspberries, mint spears

Vanilla Crème Brulée 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.

CLEVELSD.COM • 619.298.6802