

SAN DIEGO RESTAURANT WEEK

APPETIZERS

UMAMI TUNA TOSTADA

marinated tuna | daikon radish salad | fish roe | spicy aioli

BREW MUSSELS

black mussels | tomato basil | beer & garlic butter | baguette toast points

GRILLED ARTICHOKES

grilled artichokes | herb marinade | lemon basil aioli | garlic bread crumbs

ENTRÉE

STEAK AND POTATO LATKA

NY steak | duchess potato | pearl onion | crimini mushroom | Au jus butter sauce

CITRUS COUS-COUS KING SALMON

citrus Cous-Cous I tomato fennel slaw I herb crème fraiche

SHRIMP & PORTABELLA STEAK

jumbo shrimp | red wine braised portabello | roasted vegetable mix | chimichurri

DESSERT

COOKIE-BUTTER PIE

cookie butter filling | graham cracker crust | Heath bar | caramel sauce

MANGO CHILE SORBET

chammoy | candied cucumber + green apple | tajin

CHEF'S CHEESECAKE

berry mix | whipped cream | mint

Tax and gratuity not included.

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.