

SAN DIEGO

Restaurant Week

MARCH 3 - 10

Presented by California Restaurant Association

Lunch

2 courses \$30

1st course (choice of one)

SoCal BRUSSELS SPROUTS

cotija cheese | pepitas | chipotle agave
syrup habanero sausage

CAESAR

romaine hearts | garlic croutons
shaved parmesan

WILD MUSHROOM SOUP

crispy pancetta | truffle essence

MARGHERITA FLATBREAD

plum tomatoes | fresh mozzarella
basil balsamic reduction

Main (choice of one)

PANKO CRISPED MAHI MAHI

asian slaw | citrus aioli | hawaiian bun

TURKEY AVOCADO CLUB

Bacon | tomato | provolone | multigrain

WAGYU KIMCHI BURGER

Kimchi | shaved greens | sesame chile aioli
brioche bun

LOCAL IPA FISH & CHIPS

cod | malt vinegar | tarter sauce
grilled lemon | fries

ISLAND TUNA POKE BOWL

rice | seaweed salad | garlic chips | tobiko |
furikake | edamame | sweet onion |
sesame oil

DESSERT (choice of one)

NEW YORK CHEESECAKE

chantilly | fresh berries

CHOCOLATE BLACKOUT CAKE

raspberry coulis