

EAT LAUGH SHARE

RESTAURANT WEEK SEPTEMBER 22-SEPTEMBER 29

san diego



DINNER
\$50 per person
excluding tax & gratuity

BEGINNINGS 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 **+\$18.95**

honey roasted garlic, jalapeño jelly, rosemary garlic crostini

ENTRÉES choice of:

Roasted Spaghetti Squash

olive oil, garlic, spinach, sun dried tomatoes, roasted pine nuts, basil gf, v*

Parmesan Chicken Piccata

roasted artichokes, garlic-roasted tomatoes, mashed potatoes, broccolini, lemon-caper sauce

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

Seafood Pappardelle Pasta

bay scallops, white fish, mussels, shrimp, cherry tomatoes, chili flakes, garlic, pesto cream, rosemary-garlic crostini, lemon oil arugula

SWEET ENDINGS choice of:

Flourless Chocolate Cake

raspberry coulis, fresh blackberries gf*

Key Lime Tart

raspberries, mint spears

Vanilla Crème Brûlée

mission figs, candied ginger gf

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

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