

EAT
LAUGH
SHARE

RESTAURANT WEEK
SEPTEMBER 22 - SEPTEMBER 29

san diego



DINNER
\$50 per person
excluding tax & gratuity

FIRST COURSE choice of:

served with artisan breads, seasonal fruits & veggies • gluten free bread available upon request

Loaded Baked Potato Cheddar cheddar cheese blend, our green goddess, garlic & wine seasoning, potatoes, bacon, scallions gf

Spinach Artichoke butterkase, fontina, parmesan, spinach, artichoke, garlic gf

Classic Alpine white wine, garlic, aged gruyère, raclette, fontina cheeses, fresh lemon juice, a dash of nutmeg gf

Double Dippers +\$13.50 So nice you can dip twice, first in cheese, then in a selection of six savory toppings gf*

Charcuterie Board +\$22.95 selection of premium cured meats, artisan crackers & accompaniments gf*

SECOND COURSE choice of:

House Salad mixed greens, cheddar, tomatoes, croutons, scallions, eggs, sweet & tangy house dressing gf*

Caesar Salad crisp romaine lettuce, caesar dressing, parmesan, croutons, parmesan dusted pine nuts gf*

Strawberry Almond mixed greens, strawberries, honey-roasted almonds, feta, housemade raspberry walnut vinaigrette gf

THIRD COURSE choice of:

Pacific Rim teriyaki marinated steak, shrimp, chicken potstickers, sesame crusted ahi tuna, duck breast gf*

The Classic shrimp, memphis-style dry rub pork, teriyaki marinated steak, garlic pepper sirloin, herb-crusted chicken breast gf*

The Garden Pot vegan polpettes, red onion, asparagus, zucchini, mini sweet peppers, wild mushroom ravioli, artichoke hearts gf*, v*

Add Lobster Tail to Any Entrée +\$24.95

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.