



SAN DIEGO

RESTAURANT WEEK

ADD AN APPETIZER \$10

SPICY TUNA ROLL

LOBSTER CALIFORNIA ROLL

THAI CHICKEN SPRING ROLLS

SOUP OR SALAD

PEOHE'S SALAD

Mandarin oranges | candied walnuts
orange ginger vinaigrette

NEW ENGLAND CLAM CHOWDER

LOBSTER BISQUE

DESSERT COURSE

CRÈME BRULEE

MINI LAVA CAKE

Heath bar crunch | vanilla ice cream
chocolate fudge sauce

CHEF'S CHEESECAKE

SHAREABLES \$8

CREAMED SPINACH

PAVE POTATOES

BRUSSELS SPROUTS

ENTRÉE

- \$50 -

**DYNAMITE CRAB
STUFFED PRAWNS**

Szechuan vegetables

**PORTUGUESE
SEAFOOD STEW**

shrimp + mussels | chorizo clam broth
heirloom tomato + fennel | grilled baguette

KEY WEST SWORDFISH

mango sticky rice
pineapple habanero butter

- \$60 -

**HERB CRUSTED +
SLOW ROASTED PRIME RIB**

3 potato garlic mashed

**LOBSTER &
SHRIMP CARBONARA**

Prosciutto | sweet peas
creamy white wine sauce

**MAPLE GINGER GLAZED
KING SALMON**

white rice | soy broth
cucumber daikon relish