

San Diego Restaurant Week

MENU



DINNER

4pm-close

FIRST COURSE

select from any item below

New England Chowder oyster crackers

Warm Spinach Salad spinach, kalamata olives, feta cheese, picked red onion, balsamic

House Caesar Salad romaine, pecorino romano, house sourdough croutons

Cheesy Garlic Bread signature romano cheese sauce baked atop a split sourdough loaf **add crab +\$10**

SECOND COURSE

select from any item below

\$45 Entrée Selection

Dean's Prawns with Pasta pesto cream sauce, fettucine

Atlantic Cod Fish & Chips stone brewing beer batter, served with french fries & coleslaw

Grilled Salmon with Pink Peppercorn Salmon herbed potatoes, grilled asparagus, pepperonata

\$55 Entrée Selection

NY Strip Steak rosemary chimichurri, grilled asparagus, herbed potatoes

Cioppino assorted seafood, marinara, parmesan, linguine

Fresh Pacific Swordfish chargrilled, choice of sides

\$65 Entrée Selection

New England Clambake mussels, clams, lobster, prawns, old bay butter broth

Lobster Tail (+\$10+) chargrilled, drawn butter, choice of sides

THIRD COURSE

select from any item below

Mimi's Cheesecake

Chocolate Mousse

Key Lime Pie

Glass of House Chardonnay or Cabernet



JAN 26 - FEB 2