

LUNCH | SAN DIEGO RESTAURANT WEEK

Two Courses for \$30: Includes Entrée,
Choice of Starter or Dessert, and a Soft Drink

STARTERS

CREAM OF ASPARAGUS (BOWL) vgt

MEDITERRANEAN BULGUR SALAD v

Cucumber, Red Onions, Tomatoes, Parsley, Olives,
Tender Greens and Cilantro Vinaigrette

ROASTED BEET SALAD vgt

Red and Golden Beets, Micro Arugula, Apple,
Horseradish Cream and Watermelon Radish

RED AND GREEN CAESAR SALAD

Baby Red and Green Romaine, Marinated Cherry Tomatoes,
Parmesan, Croutons, and Housemade Caesar Dressing

ENTRÉES

MAPLE MUSTARD SALMON

Garlic Pomme Purée, Sautéed Spinach, Apple Radish
Celery Salad

ROASTED CHICKEN gf

Carrot Purée, Sautéed Red Cabbage, Grilled Scallions
and Chimichurri

STEAK FRITES gf

Grilled Hanger Steak with Garlic French Fries

VEGAN RAGOUT v

Polenta and Red Pepper Coulis

DESSERTS

CHERRY CHOCOLATE BOMBE gf · vgt

Cherry Cream, Flourless Chocolate Cake
and Cherry Chip Ice Cream

CINNAMON TOAST CRUNCH PANNA vgt

Milk Granita, Cinnamon Toast Crunch Clusters
and White Chocolate Disc

CARROT CAKE v

Vegan Cream Cheese Frosting, Candied Pecans
and Carrot Chips

SORBET AND BERRIES OF THE DAY vgt, gf

Ask your server for Today's Flavor!

DESSERTS ARE MADE FRESH DAILY IN HOUSE.

Desserts may contain nuts and are produced in a facility that has nuts.
If you have any dietary questions please ask for the Manager.

vgt · VEGETARIAN | v · VEGAN | gf · GLUTEN-FREE

Information subject to change.