

SAN DIEGO
RESTAURANT WEEK
2 COURSE LUNCH \$35
(CHOICE OF TWO COURSES)

Begining

BUTTERNUT SQUASH SOUP

sage dust | pepitas | spiced crema

“DA WEDGE” SALAD gf

baby iceberg | heirloom tomatoes | toasted walnuts | bacon
crumbles | crisped onions

blue cheese crumbles | pt. reyes blue cheese dressing

CHIPOTLE CHICKEN FLATBREAD

smoked chili pesto | shredded pepper jack

pickled onion | avocado | citrus crema

AHI POKE NACHOS

ginger-soy | onion crisps | avocado

wasabi cream | korean ketchup

Feature

FURIKAKE CRUSTED SALMON gf

forbidden black rice | wilted spinach

sweet ginger | wasabi butter

LOCAL IPA FISH & CHIPS

cod | malt vinegar | tartar sauce

grilled lemon | fries

PANKO CRISPED MAHI MAHI

asian slaw | citrus aioli | hawaiian bun

MONTE CRISTO

ham & turkey | cheddar & swiss | hawaiian roll

blueberry compote

ALL AMERICAN WAGYU BURGER

tomato | shaved greens | cheddar cheese

FRIED CHICKEN SANDWICH

shredded lettuce | tomato | chipotle mayo | sweet pepper

ketchup | swiss cheese | torta bun

Finale

DULCE DE LECHE CRÈME BRÛLÉE

House made | seasonal berries

CARROT CAKE

coconut | pineapple | vanilla | cream cheese frosting |

toasted pecans

EXECUTIVE CHEF PERCY OANI
CHEF DE CUISINE BLAINE VILLASIN