

# San Diego Restaurant Week

choose 1 starter, 1 entree & 1 dessert!

## STARTERS

### THE COVE CAESAR

gem lettuce | toasted sourdough croutinis  
pickled red onion | parmesan | cilantro cumin caesar dressing

### PEAR & GOAT CHEESE SALAD

arugula | glazed walnuts | herb goat cheese | crispy prosciutto  
lemon herb vinaigrette

### BV CHOWDER

sea clams | blue crab | bacon

### GRILLED & CHILLED MEXICAN PRAWN COCKTAIL

jumbo prawns | house cocktail sauce | lemon

### COUSCOUS BRUSCHETTA LETTUCE CUPS

gem lettuce | lemon couscous | feta | herbs

### MEDITERRANEAN INSPIRED CRAB CAKES

tzatziki | za'atar | cucumber salad

## ENTREES

### 8oz FLAT IRON STEAK

sautéed peppers & mushrooms | chermoula aioli  
grilled broccolini

### TOMATO & SPINACH RIGATONI

tomato garlic sauce | seasonal veggies | goat cheese

### CRISPY SALMON

rainbow carrots | fingerling potatoes | lemon tahini sauce  
scallions | Persian spice blend

### CHICKEN MILANESE

lemon chive spatzel | rosemary au poivre sauce | arugula  
cherry tomatoes

### SEARED LOCAL HALIBUT +10

herb couscous | garlic sauce | chives

### FISHERMAN'S PASTA +10

riscossa orchiette | seasonal fish | tarragon cream  
herb oil | parmesan

## WINE FLIGHTS

### RED & WHITE FLIGHTS

1/2 POURS

} +18



### UPGRADE TO FULL POURS!

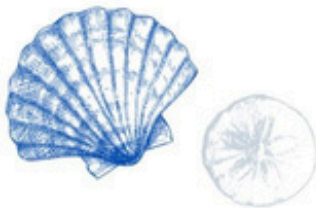
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## DESSERTS

COAST TOAST A LA MODE



VANILLA ICE CREAM W/ HONEY COMB



JOIN US FOR COUPLES  
BY THE COVE!

Now Serving Happy Hour!  
Tuesday - Saturday  
3 - 6 pm



*Brockton Villa*  
Three Courses - \$50

