

EAT
LAUGH
SHARE

RESTAURANT WEEK



SEPTEMBER 14-21



san diego



DINNER

\$50 per person

excluding tax, gratuity & supplemental fee

STARTERS choice of:

Cup of Lobster Bisque

butter poached lobster, brioche croutons

Organic Baby Greens

tomatoes, cucumber, blue cheese, cranberries, candied walnuts, balsamic vinaigrette gf, v*

ENTRÉE choice of:

Healthy Skirts on Fire Salad

spicy skirt steak, arugula, edamame, cheese, avocado, cucumber, celery, red bell peppers, cherry tomatoes, pepitas, garlic croutons, blue cheese balsamic vinaigrette gf*

Ahi Tuna & Salmon Poké

sushi rice, avocado, edamame, scallions, fresno chiles, sesame-seaweed salad, wasabi aioli, papaya-mango salsa, ponzu sauce

Mediterranean Bowl

roasted broccolini, baby spinach, roasted butternut squash, confit tomatoes, black lentils, fresno chiles, eggplant, pistachios, fresh herbs, lemon-tahini dressing, red pepper-tofu mousse, crispy chickpeas gf, v*

Lobster Mac n' Cheese

local organic greens, fennel, candied walnuts, fresh herb vinaigrette v*

Parmesan Chicken Piccata

roasted artichokes, garlic roasted tomatoes, mashed potatoes, broccolini, lemon-caper sauce gf*

DESSERT choice of:

Flourless Chocolate Cake

raspberry coulis, fresh blackberries gf*

Key Lime Tart

raspberries, mint sprig

Vanilla Crème Brûlée

mission figs, candied ginger gf

gf = gluten free v = vegetarian gf*, v* = can be prepared gluten free or vegetarian upon request

This discounted menu cannot be combined with any other coupon or discount.

A 5% supplemental fee will be added to all Guest checks to help offset rising costs. You may request to have this removed should you choose.