

EAT
LAUGH
SHARE

RESTAURANT WEEK



SEPTEMBER 14-21



san diego



DINNER

\$30 per person

excluding tax, gratuity & supplemental fee

FIRST COURSE

choice of:

Served with artisan breads, seasonal fruits, & veggies
gluten free bread available upon request

Fiesta cheddar cheese blend, housemade salsa, jalapeño with sam adams boston lager gf*

Spinach Artichoke butterkase, fontina, parmesan, spinach, artichoke, garlic, tobasco with vegetable bouillon gf

Classic Alpine white wine, garlic, aged gruyère, raclette, fontina cheeses, fresh lemon juice, a dash of nutmeg gf*

Double Dippers +\$13.50

so nice you can dip twice, first in cheese, then in a selection of 6 savory toppings gf*

SECOND COURSE

choice of:

House Salad mixed greens, cheddar, tomatoes, croutons, scallions, eggs, sweet & tangy house dressing gf*

Caesar Salad crisp romaine lettuce, caesar dressing, parmesan, croutons, parmesan dusted pine nuts gf*

Strawberry Almond mixed greens, strawberries, honey-roasted almonds, feta, housemade raspberry walnut vinaigrette gf

Add on Petite Entrée +\$24.95

teriyaki marinated steak, all-natural chicken breast, shrimp, wild mushroom pasta gf*

Includes seasonal vegetables & dipping sauces. Your choice of cooking style.

THIRD COURSE

choice of:

Served with sweet treats & fresh fruit

Cookie Butter Crunch smooth white chocolate, caramel, cookie butter, roasted almonds

Dark & Dulce rich dark chocolate, dulce de leche, sea salt

Flaming Turtle creamy milk chocolate, caramel, topped with pecans gf*

Double Dippers +\$13.50

dip into chocolate, then into a selection of sweet & salty toppings

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.