



San Diego Restaurant Week, September 2025 | \$70 per guest

FIRST COURSE

Your choice of

CAESAR SALAD

Romaine, Parmigiano Reggiano,
Crouton

SHORT RIB EMPANADAS

Chimichurri

HOUSE CHOPPED

Arugula, Romaine, Tomato,
Red Onion, Avocado,
Herb Vinaigrette

CALAMARI

Fresno, Tartar, Spicy Aioli

Suggested Pairing:

Long Meadow Ranch Sauvignon Blanc

ELEVATE YOUR STARTER

AHI TUNA TARTARE* | +5
Avocado, ponzu

SHRIMP COCKTAIL | +10
Yuzu Cocktail Sauce

SECOND COURSE

Your choice of

SPAGHETTI

Tomato, Parmigiano Reggiano

SCOTTISH SALMON

Asparagus, Arugula, Roasted Tomato

WOOD-GRILLED
HALF CHICKEN

Roasted Potatoes, Chimichurri

PRIME NEW YORK STRIP
12 oz.

Suggested Pairing:

Long Meadow Ranch Cabernet Sauvignon

ELEVATE YOUR ENTRÉE

All elevated entrées include a choice of Garlic Chili Broccolini,
Potato Puree or Oregano Parmesan Fries

BRANZINO | +10
Lemon, Caper, Olive Oil

CENTER CUT FILET | +10
8 oz.

SHRIMP SCAMPI | +15
Garlic Butter

PRIME RIB EYE | +15
16 oz.

ADD LOBSTER | +46

THIRD COURSE

Your choice of

CHOCOLATE SIN CAKE

Vanilla Gelato

FIRE-ROASTED CHEESECAKE

Berry Compote

Suggested Pairing:

Bellafina Moscato Rosso

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
Especially if you have certain medical conditions.