



**SAN DIEGO RESTAURANT WEEK
SEPTEMBER 14 - 21**

SOUPS & SALAD

PEOHE'S SALAD

MANDARIN ORANGE | CANDIED WALNUT | ORANGE GINGER VINAIGRETTE

LOBSTER BISQUE

CAESAR SALAD

ADD AN APPETIZER \$8

THAI CHICKEN SPRING ROLL | COCONUT CRUNCHY SHRIMP | SPINACH & ARTICHOKE DIP

ENTRÉE

\$50

NEW YORK STEAK & LOBSTER MASHED POTATOES

CHARRED CORN SALSA | AU JUS BUTTER

PACIFIC FIRE SHRIMP

SZECHUAN | FIRE BUTTER
JULIENED SEASONAL VEGETABLES

FIRESIDE SALMON

ROASTED PARSNIPS + CAULIFLOWER
SMOKED BLACK PEPPER BUTTER

\$60

HERB CRUSTED + SLOW ROASTED PRIME RIB

3 POTATO GARLIC MASHED

SHRIMP & SCALLOP LINGUINE

SQUID INK PASTA | PISTACHIO CILANTRO PESTO
ROASTED YELLOW BELL PEPPER SAUCE

APPLEJACK MAHI MAHI

APPLES + SUNDRIED CHERRIES | SWEET BOURBON
REDUCTION | 3 POTATO GARLIC MASHED

DESSERT

NY STYLE CHEESECAKE + MACERATED BERRY COMPOTE

MINI LAVA CAKE

HEATH BAR CRUNCH | VANILLA ICE CREAM | CHOCOLATE FUDGE SAUCE

SALTED CARAMEL CRÈME BRÛLÉE

SHAREABLES \$7

CREAMED SPINACH | SIZZLING MUSHROOMS | STEAMED ASPARAGUS