



SAN DIEGO RESTAURANT WEEK

SEPTEMBER 14 - 21

ADD AN APPETIZER \$8

Mini Crab Cakes | Coconut Crunchy Shrimp | Spinach & Artichoke Dip

SOUPS & SALAD

“CH” CHOPPED SALAD

cucumber | tomato | sweet peppers | squash | pickled red onion
carrots | radishes | white beans | balsamic basil vinaigrette

NEW ENGLAND CLAM CHOWDER

CAESAR SALAD

ENTRÉE

\$50

NEW YORK STEAK & LOBSTER MASHED POTATOES

charred corn salsa | au jus butter

SHRIMP SCAMPI WITH SQUID INK PASTA

garlic scampi sauce | baby heirloom tomato
shaved parmesan

FIRESIDE SALMON

roasted parsnips + cauliflower
smoked black pepper butter

\$60

HERB CRUSTED + SLOW ROASTED PRIME RIB

3 potato garlic mashed

PEACH BOURBON GLAZED SHRIMP & SCALLOPS

skillet fried corn with bacon | asparagus | grape
tomato | roasted red pepper

APPLEJACK MAHI MAHI

apples + sundried cherries
sweet bourbon reduction | 3 potato garlic mashed

SHAREABLES \$7

Creamed Spinach | Sizzling Mushrooms | Steamed Asparagus

DESSERT

NY STYLE CHEESECAKE + MACERATED BERRY COMPOTE

MINI LAVA CAKE

Heath bar crunch | vanilla ice cream | chocolate fudge sauce

SALTED CARAMEL CRÈME BRÛLÉE