

# sd restaurant week lunch



## 35 PER PERSON

includes one glass option of sparkling, chardonnay or pinot noir

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### starter

#### HUMMUS

zaatar spice cauliflower / olives / crudites / grilled pita

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### entrées

(choice of)

#### BRUSSEL SPROUTS & WILD SALMON SALAD

shaved California brussels / baby arugula / grilled salmon /  
toasted almonds / grainy mustard lemon dressing

#### GRAIN BOWL

quinoa / roasted winter squash / cherry tomato /  
broccolini / herb salad

#### CRISPY FISH TACOS

local tempura opah / shaved cabbage / guajillo tartar sauce / cilantro / house chips

#### GRILLED BLT SANDWICH

marinated chicken breast / crispy bacon / heirloom tomato / herb aioli /  
rustic sourdough / house salad or fries

**\*\*please note this menu cannot be modified\*\***

A 4% Surcharge will be added to each bill to help cover increasing operations and labor costs.

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. For guests with food allergies, please inform your server before placing your order.

SEA & SKY  
COASTAL CUISINE