

HUNTRESS

SAN DIEGO

RESTAURANT WEEK

September 14-21, 2025

FIRST COURSE

selection of Chef's signature snacks

American Wagyu Puff

sweet onion, caramelized lemon

Lobster Toast

shrimp, main lobster chili aioli

Scallop Crudo

calamansi, chili crunch

SECOND COURSE

choice of

Farmers Green Salad

goat cheese, herbs pickled shallots, sherry vinaigrette

Tuna & Bone Marrow

sourdough, capers, olive oil, black garlic puree

Sweet Corn Soup

yellow curry, coconut milk, chili oil

THIRD COURSE

choice of

Pork Chop

red mojo, chili threads, chives

Shrimp & Mussel Spaghetti

mussels, shrimp, calabrian chili tomato butter, ricotta salada

Bavette Frites

shoestring fries, herb salad, sauce robert

Angus Boneless Ribeye

28 day aged, creekstone farms, 16oz, whipped potatoes,
demi glace

+45 supplement

65 per person

Wine Pairing Add-on

includes one glass of E. Guigal Cotes du Rhone Blanc &
one glass of The Huntress Cabernet Sauvignon

+25

À La Carte Beverage Specials

Toki Highball 15

Iwai Old Fashioned 15

E. Guigal Cotes Du Rhone Blanc 12

The Huntress Cabernet Sauvignon 14

EXECUTIVE CHEF CHRIS HUTCHISON

@HuntressSteak | @ChefChrisHutch

*Complete your San Diego Restaurant Week experience
by enjoying another SDRW menu at one of our
sister venues - Lumi & Rustic Root.*