



SAN DIEGO RESTAURANT WEEK

SEPTEMBER 13-20 | \$50 PER PERSON

ADD A BEGINNING FOR \$11

SPICY TUNA ROLL | THAI CHICKEN SPRING ROLL | COCONUT SHRIMP

STARTER

(choice of one)

NEW ENGLAND CLAM CHOWDER

LOBSTER BISQUE

CAESAR SALAD

PEOHE'S SALAD

ENTRÉE

(choice of one)

HAWAIIAN TOP SIRLOIN + SHRIMP

3 potato garlic mashed | teriyaki glaze

Recommended Wine Pairing: Tamari Malbec | '23 Mendoza \$12

LOBSTER FRANCESE

tomato basil linguine | lemon shallot butter

Recommended Wine Pairing: La Belle Citadelle | '23 Petit Chablis \$15

BRONZED SALMON + CRAB

sweet + spicy seared | mango sticky rice | heirloom tomato relish

Recommended Wine Pairing: Sonoma-Cutrer | '24 Russian River Valley \$16

ADD A SIDE FOR \$10

CREAMED SPINACH | PAVE POTATOES | BRUSSELS SPROUTS

DESSERT

(choice of one)

CRÈME BRULEE

KEY LIME PIE

MINI LAVA CAKE