

EAT LAUGH SHARE

RESTAURANT WEEK



SEPTEMBER 13-20



san diego



DINNER
\$50 per person

STARTERS choice of:

Cup of Lobster Bisque

butter poached lobster, brioche croutons

Organic Baby Greens

tomatoes, cucumber, blue cheese, cranberries, candied walnuts, balsamic vinaigrette gf, v*

APPETIZER ADDITION

Chef Deborah's Pepita & Sesame Crusted Brie +\$22.95

honey roasted garlic, jalapeño jelly, rosemary-garlic crostini

ENTRÉE choice of:

Mediterranean Bowl crispy tofu, roasted broccolini, baby spinach, roasted butternut squash, confit tomatoes, black lentils, fresno chiles, pistachios, fresh herbs, lemon-tahini dressing, red pepper-tofu mousse, crispy chickpeas gf*, v

Parmesan Chicken Piccata roasted artichokes, garlic-roasted tomatoes, mashed potatoes, broccolini, lemon-caper sauce

Lobster Mac n' Cheese local organic greens, candied walnuts, fresh herb vinaigrette

Healthy Skirts on Fire Salad spicy skirt steak, arugula, edamame, blue cheese, avocado, cucumber, celery, red bell peppers, cherry tomatoes, pepitas, garlic croutons, blue cheese balsamic vinaigrette gf*

Ahi Tuna & Salmon Poke sushi rice, avocado, edamame, scallions, fresno chiles, sesame-seaweed salad, wasabi aioli, papaya-mango salsa

DESSERT choice of:

Flourless Chocolate Cake

raspberry coulis, fresh blackberries gf*

Key Lime Tart

raspberries, mint sprig v

Vanilla Crème Brûlée

mission figs, candied ginger gf, v

gf = gluten free v = vegetarian gf*, v* = can be prepared gluten free or vegetarian upon request

This discounted menu cannot be combined with any other coupon or discount.

✦ **A 5% supplemental fee will be added to all Guest checks to help offset rising costs. You may request to have this removed should you choose.** ✦