



SAN DIEGO RESTAURANT WEEK ALL DAY | \$55 PER PERSON

SEPTEMBER 13-20, 2026

(featured drinks available for an additional charge)

DRINKS

AGAVE STING +\$8.00

100% blue agave silver tequila, lime, jalapeño, pineapple & basil... on ice with a chile salt rim

PINE AVENUE +\$8.00

Grainger's organic vodka, fresh lemon, strawberry & thyme... on the rocks

BEER FLIGHT +\$10.00

Choice of any three draft beers

FIRST COURSE

CHOOSE ONE

OYSTERS (3) EACH

Classic mignonette, habanero relish, cocktail sauce & freshly grated horseradish

CAESAR SALAD

Sourdough croutons, Grana Padano, signature dressing

NEW ENGLAND CLAM CHOWDER BOWL

Yukon Gold potatoes, onion, bacon, clams, thyme, marjoram

SECOND COURSE

CHOOSE ONE

FARMED B.C. ATLANTIC SALMON

Served with two sides

CHARBROILED WILD MEXICAN JUMBO SHRIMP

Lemon butter sauce, served with two sides

BEER BATTERED FISH AND CHIPS 3PC

Wild Alaskan cod, fries, tartar sauce

PRIME TOP SIRLOIN 8 OZ.

Herbed garlic butter, served with two sides

MACADAMIA NUT CRUSTED WILD PACIFIC HALIBUT +\$10.00

Orange-ginger butter sauce, served with two sides

DOUBLE "R" RANCH FILET MIGNON 8 OZ. +\$20.00

Herbed garlic butter, served with two sides

DESSERT COURSE

CHOOSE ONE

OLD FASHIONED CHOCOLATE CAKE

Strawberry purée, homemade whipped cream

HOOKED ON BUTTER CAKE

Vanilla bean ice cream, homemade whipped cream, berries

Dine-in only. Tax and gratuity not included