



SAN DIEGO RESTAURANT WEEK

September 13-20, 2026

Sunday - Thursday 4-10 pm
Friday - Saturday 4-11 pm

Three Course Menu \$75

Wine Pairing \$35

FIRST COURSE

(CHOOSE ONE)

Caesar Salad
24 Month Reggiano, Croutons

Mixed Organic Greens
Golden Balsamic Vinaigrette

Wild Jumbo Shrimp Cocktail
Chilled, with Cocktail Sauce

Meatballs
Spicy Tomato Sauce, Melted Cheese, Garlic Bread

Wine Pairing

Caves d'Esclans 'Whispering Angel', Provence, France 2025

ENTRÉE

(CHOOSE ONE)

Double R Ranch Filet Mignon 6oz.
With Chimichurri Sauce

Prime Double R Ranch Ribeye 16oz. +\$10
Garlic Herb Butter

Snake River Farms, American Wagyu
Eye of Ribeye 12oz. +\$25
Garlic Herb Butter

Wild Ross Sea Chilean Sea Bass (MSC Certified)
Roasted Fingerlings

Wine Pairing Option

Jordan Chardonnay, Russian River Valley, Sonoma, CA 2023
or

Duckhorn Vineyards Cabernet Sauvignon, Napa Valley, CA 2022

DESSERT

(CHOOSE ONE)

Rosen's New York Cheesecake
Homemade Whipped Cream, Strawberry Sauce

Chocolate Cake
Raspberry Sauce, Whipped Cream

Wine Pairing

Saracco Moscato d'Asti, Piedmont, Italy 2025

COCKTAIL SPECIAL

Margarita Verde +\$10
100% Blue Agave Silver Tequila, Agave, Lime,
Cucumber, Basil, Jalapeño & Chili Salt...On Ice