



SAN DIEGO RESTAURANT WEEK TWO-COURSE LUNCH

\$30 PER PERSON | SEPTEMBER 13 - 20

APPETIZERS

CHOICE OF

CAESAR SALAD

romaine lettuce, shaved parmesan, garlic croutons, pickled onions

SALMON AVOCADO ROLL

salmon, avocado, rice, nori

BAJA SALAD [Ⓢ]

romaine, avocado, black beans, grilled corn, avocado crema, radish, quinoa, tortilla crisps, red wine vinaigrette, lime

ENTRÉES

CHOICE OF

FISH TACOS

crispy beer battered local catch, sambal aioli, tropical pico de gallo, cabbage, housemade hot sauce, tortilla chips

BAYSIDE CHICKEN SANDWICH

Grilled chicken breast, cucumber, sun-dried tomato pesto, arugula, pickled red onion, feta, onion roll, fries

EGGPLANT PARM SANDWICH ^{VEGAN}

crispy eggplant, plant-based smoked provolone, basil, tomato arrabbiata sauce, ciabatta bun, fries

Please alert your server to any food allergies before ordering. The current sales tax will be added to the price of all food and beverage items served. For parties of 6 or more, a mandatory service charge of 20% (plus current sales tax) will be added to your bill. **WARNING:** Consuming raw or undercooked meat, eggs, poultry, seafood, or shellfish may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions. A 5% surcharge will be applied to all items sold to help offset rising costs.