

# San Diego Restaurant Week

Jan 2020 • \$40 per person, excluding tax, gratuity & surcharge

## **Appetizer** choice of

- california tomato bisque** basil crème fraîche, sourdough croutons gf\*, v
- field greens salad** pickled onions, grape tomato, bulgarian feta, meyer lemon vinaigrette gf, v
- fried pork belly** sushi rice, jalapeño ponzu, black garlic aioli, furikake
- edamame hummus** red pepper jam, micro cilantro, lavash cracker, cucumber gf\*, v

## **Entrée** choice of

- mary's organic grilled chicken breast** cheddar grits, cajun beans, tomato-lime beurre blanc gf
- herb panko crusted fresh catch** coconut-citrus risotto, broccolini, lemongrass beurre blanc gf\*
- korean bbq glazed beef short rib** pickled red cabbage, green beans, stir-fried brown rice
- buddha bowl** brown basmati rice, tamari-yaki sauce, edamame, peas, carrots, broccolini gf, v

## **+ \$10 Upgrade Entrée** choice of

- USDA prime flat iron steak** roasted garlic smashed potatoes, haricots verts, sauce bordelaise gf
- skuna bay salmon** mustard balsamic glaze, confit fingerling potato, haricots verts, tomato vinaigrette, fried capers gf\*
- american wagyu meatloaf** roasted garlic smashed potatoes, green beans, bordelaise sauce, tomato-bacon jam
- vegan spare ribs** housemade seitan, korean bbq glaze, brown rice, stir fried bok choy, pickled red cabbage

## **+ \$20 Upgrade Entrée** choice of

- filet mignon** bleu cheese-bacon whipped potato, brandy-peppercorn cream, crispy onions gf\*
- lamb chops** confit fingerling potatoes, mustard-balsamic glaze, sauce bordelaise gf
- surf & turf** 8oz usda prime flat iron, lobster claws, risotto, sauce béarnaise gf
- 12oz alaskan king crab legs** old bay fries, spicy nappa slaw, lemon aioli gf\*

## **Dessert** choice of

- guinness chocolate cake**, peanut butter mousse, espresso chocolate ganache v
- strawberry panna cotta** rhubarb compote, chantilly cream, coconut granola gf, v
- lemon cheesecake** toasted meringue, blueberry sauce, marcona almond 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.  
The Passport Dining Card cannot be applied.*

**A 4% surcharge will be added to all Guest checks to help cover increasing costs and in our support of the recent increases to minimum wage and benefits for our dedicated Team Members.**

## **Menu Back**

### ***Enjoy our Featured Local Wines from Fallbrook Winery***

|                               |             |
|-------------------------------|-------------|
| <b>Chardonnay '17</b>         | <b>\$20</b> |
| <b>Merlot '17</b>             | <b>\$20</b> |
| <b>Cabernet Sauvignon '17</b> | <b>\$30</b> |

### **Cocktail Specials**

#### **O'Side Sour**

benchmark bourbon, pineapple juice, lemon juice, simple syrup, house made key lime foam  
\$12

#### **CRG Paloma**

olmeca altos plata tequila, grapefruit juice, lime juice, agave, soda water  
\$12

#### **El Hibisco**

cutwater hibiscus vodka, lime juice, housemade passion tea syrup, ginger beer  
\$10

### **Draft Beer Specials \$8**

333 Pier View Hefeweizen  
Karl Strauss Hoppyalis IPA  
Stone Tropic Thunder Lager  
Seasonal Beer

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