

# San Diego Restaurant Week

## Lunch Menu

January 2020 • \$20 per person, excluding tax, gratuity & surcharge

### **ENTRÉE** choice of

**SEA180° Cheeseburger** ½ pound ground chuck, housemade bacon jam, aged white cheddar, toasted brioche bun, garlic herb fries

**Grilled Chicken “BLT”** tender marinated chicken breast, applewood smoked bacon, tomato, romaine lettuce, red onion, avocado, garlic herb fries

**Fish & Chips** fresh local fish beer battered and fried, baja slaw, house tartar, garlic herb fries

**Stinger** spicy chicken tenders, prime rib, lettuce, tomato, blue cheese dressing, amoroso roll, garlic herb fries

**Buddha Bowl** seasonal vegetables, quinoa, cannellini beans, mushroom salsa, avocado gf, v

### **DESSERT** choice of

**Deep Dish Double Chocolate Chip Cookie** vanilla bean ice cream

**New York Cheesecake** seasonal berry compote

**S’mores Bread Pudding** chocolate, brulee marshmallow, toasted graham cracker

gf = gluten free    v = vegetarian

*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>Sauvignon Blanc</b>	<b>\$20</b>
<b>Chardonnay</b>	<b>\$20</b>
<b>Cabernet Sauvignon</b>	<b>\$30</b>

**Cocktail Specials \$12**

**Pear Tini** absolut pear, triple sec, pear puree, top with sparkling wine

**Mezcal Margarita** los javis, lime, agave, sugar rim, rosemary

**Mint Bees Knees** sipsmith gin, honey, lemonade, mint

**Beer Specials \$8**

**Red Trolley**

**Coronado Orange Wit**

**Goose IPA**

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# San Diego Restaurant Week

## Dinner Menu

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### **APPETIZER** choice of

**Clam Chowder** little neck clams, yukon gold potatoes, applewood smoked bacon, sweet white corn

**Kale and Endive Salad** italian kale, belgium endive, candied pecans, craisin, citrus segments, white balsamic vinaigrette gf,v

**Mission Fig & Ricotta Toast** toasted artisan multigrain bread, fig jam, brulee'd figs, rocket arugula, balsamic gastrique, honey v

**Brussels Sprouts** blue cheese sauce, applewood smoked bacon, blue cheese

**Carnitas Flatbread** lime crema, smoked pulled pork, salsa verde, pickled red onion, cotija, cilantro, fresh lime juice

### **ENTRÉE** choice of

**Braised Short Rib** roasted garlic mash, haricot verts, béarnaise, cabernet demi-glace gf\*

**Chef's Fresh Catch** sweet winter succotash, lemon beurre blanc, herb gnocchi gf\*

**Skuna Bay Salmon** sun choke puree, roasted cauliflower, patty pan squash, salmoriglio sauce gf

**Buddha Bowl** seasonal vegetables, quinoa, cannellini beans, mushroom salsa, avocado gf, v

**Orecchiette** alfredo applewood smoked bacon, broccolini, crispy parmesan

### **+ 10 UPGRADE ENTRÉE**

**Grilled New York Steak & Garlic Prawns** parmesan roasted fingerling potatoes, charred asparagus, garlic butter gf

### **DESSERT** choice of

**Deep Dish Double Chocolate Chip Cookie** vanilla bean ice cream

**New York Cheesecake** seasonal berry compote

**S'mores Bread Pudding** chocolate, brulee marshmallow, toasted graham cracker

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