



# RESTAURANT WEEK

## \$60 PER PERSON

### APPETIZERS

(CHOOSE 1)

#### BABY GEM CEASAR SALAD

Shaved brussel sprouts

#### BLT WEDGE

Local baby iceberg lettuce, Maytag Farms blue cheese, cherry tomatoes, applewood bacon, blue cheese dressing

#### GREYSTONE SALAD (+\$2)

Encinitas living lettuce, caramelized walnuts, Bosc pear, Maytag farms blue cheese, stone ground lemon vinaigrette, truffle croutons

#### NOT THE AVERAGE CAPRESE (G.F.) (+\$3)

California heirloom tomatoes, local basil, imported Italian burrata ritagli, cali strawberries heart of palm, balsamic reduction

#### SOUP DU JOUR

### ENTREES

(CHOOSE 1)

#### FROM THE SEA

#### APPLEWOOD SMOKED CHINOOK SALMON (G.F.) (NO SAUCE)

Served medium, broccolini, organic carrots, champagne unagi sauce

#### MISO CHILEAN SEA BASS (G.F.) (D.F.) (+\$3)

Sauteed spinach, shiitake, spring peas, yuzu hanakatsu glaze

#### SCALLOPS & SHRIMP (+\$2)

Mushrooms, California buttermilk polenta, leeks, cajun Etouffee sauce

### FINAL CUTS

#### FILET MIGNON CENTER CUT (8 OZ) (+\$5)

#### NEW YORK CENTER CUT (14 OZ)

#### BONE-IN RIBEYE (20 OZ) (+\$10)

#### ZABATON STEAK

Served with homemade chimichurri

### SPECIALTY ENTREES

#### RIGATONI WAGYU RAGU'

Large tube pastas, with wagyu ragu' sauce, bolognese style

#### ZESTY HERBED CHICKEN (G.F.) (D.F.)

Pancetta fingerling potatoes, roasted shallots, rosemary, champagne herb a jus

#### TRUFFLE PAPPARDELLE

Wild mushrooms, butter, parmesan, shaved black truffles

### SIDES AND MORE

(CHOOSE 1)

#### LOADED BAKED POTATO (G.F.)

#### GARLIC YUKON GOLD POTATO PUREE (G.F.)

#### PARMESEAN TRUFFLE FRENCH FRIES

#### BROCCOLINI LEMON ZEST (D.F.)

#### CREAM OR SAUTEED SPINACH

#### SAUTEED WILD MUSHROOMS (G.F.) (D.F.)

#### BRUSSEL SPROUTS (G.F.)

Applewood bacon, dates, goat cheese, balsamic fig glaze

#### LOBSTER MAC AND CHEESE

Chunks of lobster, lobster tail

#### CORN & APPLEWOOD BACON (G.F.)

Parmesan paprika aioli

### SAUCES AND TOPPINGS

CREAM HORSERADISH 2.95

BRANDY SIX PEPPERCORN 3.95

TRUFFLE HERB BUTTER 5.95

CARAMELIZED ONIONS 4.95

CHIMICHURRI 3.95

BEEF BONE BORDELAISE 3.95

LOBSTER TAIL 6 OZ 39.95