



HORNBLOWER®
CRUISES & EVENTS

SAN DIEGO DINNER MENU

FIRST COURSE

The Signature Salad

Mixed Baby Greens, Seasonal Crisp Vegetables Lightly Dressed

Warm Rustic Rolls with Butter

SECOND COURSE

Bistro Steak

8oz. USDA Choice Flat Iron

Truffle Butter, Fresh Herbs, Crisp Shallots

Potato Gratin, Seasonal Vegetable

OR

California Grilled Breast of Chicken

Garlic Pancetta Cream

Parmesan Risotto, Seasonal Vegetable

OR

Vegetarian Selection

Roasted Vegetable Timpano

Fresh Pasta, Italian Cheese, Sauce Béchamel

With Wilted Spinach, Fennel, Leeks, Fresh Tomato Sauce

Please ask your server about wine recommendations with dinner.

DESSERT

White Chocolate Raspberry Cheesecake

Dark Chocolate Cookie Crust, Berry Sauce, Whipped Cream



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SAN DIEGO DINNER OPTIONS

APPETIZER OPTIONS

Classic Shrimp Cocktail – \$10

Six Chilled Jumbo Shrimp, Spicy Creole Cocktail Sauce, Fresh Lemon

Oven Baked Spinach & Artichoke Gratin – \$7

Sauteed Onions, Red Peppers, Herbed Bread Crumbs, Parmesan

Bruschetta – \$7

Seasonal Ingredients, Grated Cheese, Fresh Herb

SECOND COURSE OPTION – \$12

USDA Choice Center Cut Grilled Filet Mignon

Black Truffle, Fresh Herb Butter

And

Fresh Filet of Salmon

Citrus Marinade, Papaya, Cilantro Relish

Potato Gratin, Seasonal Vegetable

DESSERT OPTIONS

Classic Creme Brulee – \$6

Fresh Berries, Whipped Cream

Chocolate Fantasea – \$6

Chocolate Creation of the Day

Season's Best Berries – \$6

Grand Marnier Drizzle, Whipped Cream

Please ask your server about special after-dinner beverages.