

HUMPHREYS



DINNER

APPETIZERS

CRAB MARTINI 8

Blue crab lump meat mixed with avocado, cherry and yellow tomatoes, tossed in a madras curry dressing.

SHRIMP TEMPURA 6

Shrimp Tempura paired with a soy ginger vinaigrette Asian slaw salad, accompanied by an orange chili dipping sauce.

FRIED CALAMARI 8

Calamari steak cut into strips, breaded and presented with a lemon basil aioli and cocktail sauce.

ITALIAN EGGPLANT 8

Sautéed Italian eggplant cake atop a composed mini salad of Enoki mushrooms, seasonal tomatoes, grilled Asian pears, tossed with black truffle oil and aged balsamic vinegar.

MUSHROOMS IN PUFF PASTRY 7

Baked puff pastry tart filled with sautéed exotic mushrooms, shallots, goat cheese and chestnuts. Finished with a cranberry glaze.

SOUPS & SALADS

HUMPHREYS SALAD 8

Mixed green salad with cucumber, cherry tomatoes, Hawaiian papaya, dried blueberries, and flower confetti with a passion fruit dressing.

CAESAR SALAD 7

Green and red romaine lettuce tossed with our Anchovie infused house Caesar dressing, parmesan and Romano cheeses, and fresh baked croutons.

SPINACH SALAD 6

Fresh spinach leaves and Belgian endive, with a smoked bacon vinaigrette, candied walnuts, Danish bleu cheese, and a chiffonade of radicchio.

SPRING SALAD 7

Baby red leaf lettuce tossed with a lemon vinaigrette, roasted red and gold beets, shaved apple, goat cheese and toasted almonds.

DINNER

PASTA POMMODORO 18

Fresh Semolina fettuccini tossed with roma tomatoes, basil, white wine and garlic.

VEGETARIAN INDULGENCE 20

Fresh herbs, garlic, shallots and balsamic vinegar marinated grilled Portobello mushroom, with goat cheese saffron croquette, steamed asparagus, sautéed artichokes and hearts of palm, finished with pear tomatoes and a basil Pinot Grigio reduction.

TASTE OF SAN DIEGO 23

Mexican white shrimp with dijon mustard chive sauce, accompanied by basil and pine nut whipped potatoes.

SANDABS 22

Sautéed parmesan crusted Pacific Northwest Sandabs with toasted orzo pasta, sun dried tomatoes and a lemon caper sauce.

SALMON 23

Pan roasted Atlantic salmon with Israeli couscous, Crimini mushrooms and shallots, finished with a lemon tangerine beurre blanc

HALIBUT MACADAMIA 29

Filet of macadamia crusted halibut, served atop Jasmine stir fried rice with a rum raisin glaze.

CHICKEN MARSALA 20

Pan seared chicken breast resting on a bed of roasted yukon gold potatoes and topped with an exotic mushroom marsala wine sauce.

PORK TENDERLOIN 22

Pistachio seared Duroc pork tenderloin with wild rice pancakes and a blueberry demi glace.

LAMB 27

Grilled Australian lamb chop marinated in herb and garlic, served with creamy risotto and an orange Grand Marnier mint sauce.

FILET MIGNON 29

Grilled select Angus filet served with crispy Yukon gold potato cake infused with Maui onions and finished with a blackberry sage cabernet reduction.

PRIME RIB 28

Slow roasted USDA Choice boneless ribeye served with creamed horseradish and natural au jus, accompanied by our potato du jour.

BEEF WELLINGTON 29

Seared filet mignon, mushroom duxelle, baked puff pastry, cabernet sauvignon demi glace accompanied with a gratin potatoes