

# BANKERS HILL

A.M.  
P.M.

BAR + RESTAURANT  
**SAN DIEGO RESTAURANT WEEK**

ITEM

EXPENSE

## DINNER MENU

**\$40**

### AMUSE

#### Cilantro Marinated Shrimp Tostada

Avocado Mousse, Pickled Radish

### FIRST

#### Roasted Butternut Squash Soup

Cumin Spiced Pepitas, Cinnamon Roasted Apples

#### Beet & Gem Lettuce Salad

Walnut Crisp, Spiced Greek Yogurt,

Ginger Vinaigrette, Local Citrus

#### Endive & Pear Salad

Honey Glazed Walnuts, Goat Cheese, Pink Lady Apples,  
Sherry Vinaigrette

#### Shrimp & Scallop Aguachile

Charred Corn, Shishito Peppers, Avocado, Spiced Corn Chips

#### Heirloom Tomato Bruschetta

Griddled Levain, Whipped Goat Cheese, Basil

### SECOND

#### Mushroom Ravioli

Sautéed Spinach, Cherry Tomatoes, Porcini-Sherry Cream

#### Local Fresh Catch

Cauliflower Puree, Crispy Bacon, Sauce Béarnaise

#### Crispy Chicken Schnitzel

Italian Black Kale, Garlic Mash Potatoes, Truffle Hollandaise

#### Bacon Wrapped Pork Tenderloin

Pear Chutney, Italian Kale, Roasted Butternut Squash, Walnuts

#### Casted Iron Grilled Hanger Steak

Twice Baked Potato, Broccolini, Cabernet Jus

### THIRD

#### Warm Chocolate Brownie

Espresso Baileys Ice Cream, Pretzel Crunch,  
Chocolate Sauce

#### Roasted Banana Cake

Vanilla Ice Cream, Salted Caramel

#### Butterscotch Pudding

Crème Fraiche, Pecan Toffee, Shortbread Cookies

## BEVERAGE PAIRING

**\$21**

### FIRST

#### Sparkling Crémant

Faire la Fête, Brut, Crémant de Limoux, France

#### Sauvignon Blanc

Chatelain Desjacques, Loire Valley, France

#### Bourbon & Bitters

Bourbon, Sweet Vermouth, Cynar, Curacao

#### Saison

North Coast Brewery, "Le Merle",  
Fort Bragg, California

### SECOND

#### Chenin Blanc

Field Recordings, Central Coast, California

#### Cabernet Sauvignon

Barter and Trade, Columbia Valley, Washington

#### Sloe Ryed

Rye Whiskey, Spirit Works Sloe Gin, Lime  
Juice, Orgeat, Allspice Dram

#### Belgian Amber Ale

Ommegang, "Rare Vos",  
Cooperstown, New York

### THIRD

#### Ruby Port

Ramos Pinto, Porto, Portugal

#### Fino Sherry

Don Fino, Palomino, Spain

#### Madeira

Broadbent, 5 Year Reserve

*As we support the new minimum wage and other mandated increases, a 3% surcharge allows us to continue to provide you the hospitality and quality food that you have come to enjoy.*

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*Please inform your server of any dietary concerns or restrictions*