



HORNBLOWER®
CRUISES & EVENTS

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 Cream 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.