



DINNER MENU

STARTERS

Grilled Artichoke 8.

Herb aioli, balsamic glaze, crispy fried capers

Jalapeño Bacon Mac & Cheese 7.

Cheddar Monterey Jack & cream

Shrimp & Artichoke Risotto 12.

Roasted tomato crostini

Seared Sesame Ahi 15.

Wasabi, pickled ginger, sweet & spicy cucumber salad

Smoked Turkey Zuni Rolls 9.

Pepper jack cheese, chopped bacon, scallion, raspberry chipotle dipping sauce

Mini Lump Crab Cakes 12.

Jalapeño tartar sauce, fresh lemon, spicy Asian apple slaw

BBQ Green Lip Mussels 11.

Chili lime BBQ sauce, Asian slaw

SOUPS

**SDYC Clam Chowder, Roberto's Chili, French Onion,
House-made Soup duJour**

Cup 3. Bowl 4.

SALADS

SDYC Wedge 8.00

Crisp iceberg, house-made bleu cheese dressing, chopped bacon, grape tomatoes, cilantro pepita pesto, queso cotija

Italian Chop Chop 9.95

Chopped romaine & iceberg lettuce, imported dry salami, tomatoes, pepperoncini, provolone cheese, kalamata olives, garbanzo beans, vinaigrette dressing

La Playa Salad 8.00

Mixed greens, dried cranberries, apples, crumbled bleu cheese, caramelized walnuts, balsamic dressing

Add grilled chicken 4.00 Add salmon 6.00

SDYC Cobb 9.95 Half 7.95.

Chopped romaine & iceberg lettuce, tomatoes, avocado, bacon, turkey, hard cooked egg, crumbled bleu cheese, tossed with your choice of dressing

Classic Caesar 7.00 Half 5.00

House made garlic croutons, shaved parmesan cheese, homemade Caesar dressing

Add grilled chicken 4.00 Add grilled shrimp 6.00

Caprese Salad 10.00

Heirloom tomatoes, fresh mozzarella, e.v.o.o., balsamic glaze, sea salt, micro basil



ENTRÉES

Corn Husk Salmon 23.

Thai BBQ sauce, fire roasted corn salsa,
southwestern pico de gallo salad

Filet Mignon 29.

bacon wrapped, whisky peppercorn sauce,
jalapeño cheddar mashed potatoes,
topped with a bleu cheese & shallot stuffed portabella mushroom

Vegetable Crusted Northern Halibut 30.

Parmesan risotto, champagne tomato coulis

Rib Eye Steak 23.

10 oz. certified angus beef, house made jalapeño bleu cheese waffle,
grilled asparagus, pommery mustard demi-glace

Rack of Lamb 33.

Oven roasted, pommery mustard herbs de provence crust,
fingerling potatoes, bordelaise sauce

Jumbo Shrimp Scampi 21.

Garlic, lemon, olive oil, capers, served with angel hair pasta,
sautéed spinach & tomato

Pan Fried Pork Chops 18.

Yukon gold mashers, house-made red chili applesauce, pan gravy

Roasted Half Chicken 15.

Semi boneless, summer vegetable ratatouille,
fingerling potatoes, basil jus

Sautéed Sand Dabs 14.

Fingerling potatoes, spinach, garlic lemon butter, capers

Seared Scallops & Lemon Pepper Linguini 24.

Asparagus, grape tomato, garlic lemon butter,
fresh herbs, asiago cheese



Executive Surfin' Chef Darren Denny