

torreyana grille

dinner menu

starters

butternut squash soup ✂
confit apple,
spiced crème fraîche
10 bowl | 7 cup

kung pao cauliflower ✓
tempeh, dried peppers,
cashews, seagrass, cilantro
15

cheese plate ✂
artisanal california cheeses,
local jams, nuts, toasted bread
19

crab tinga empanadas
lump crab, avocado crema,
grilled corn salsa
14

dip duo ✂
celeriac hummus,
red pepper-walnut muhammara,
za'atar grilled flat bread
14

**macadamia crusted
petite brie**
habanero-vanilla jam,
toasted bread
18

**roasted beetroot
& avocado** ✂
tandoori yogurt, toasted pepitas,
mache lettuce
14

capicola flatbread
tallegio cheese,
giardiniera peppers,
baby arugula, saba drizzle
17

saltspring island mussels
pork pancetta, orange wit butter,
buttermilk croutons
18

duck confit dumplings
kabocha squash, turnips,
edamame, pho broth
17

pastas

bolognese
bucatini pasta, short rib tomato ragù, parmigiano reggiano,
fresh basil 28

gorgonzola & walnut ✂
al ceppo pasta, braised endives, walnut, arugula,
gorgonzola-parmesan cream 23
add on chicken +7 | shrimp +9 | grilled salmon +9

seafood gnocchi
squid ink gnocchi, octopus, u-10 scallops, mussels,
lobster sauce 36.50

entrées

bourbon lacquered scottish salmon ✂
brussel sprouts, roasted granny smith apple, pork pancetta,
maple sweet potato purée 33

soy-apricot glazed chilean seabass
okinawa potato & chickpea succotash,
lemongrass-coconut curry sauce 41

wild mushroom risotto ✂✂
morels, king oyster mushrooms, butternut squash,
smoked gouda, crispy sage 25
add on chicken +7 | shrimp +9 | grilled salmon +9

pan-roasted mary's farm airline chicken breast
goat cheese polenta, roasted carrots, braising greens,
balsamic currants, pine nuts, thyme-chicken jus 29

from the grill

accompanied by one side dish & one sauce

7oz beef tenderloin ✂ 41

12oz ribeye ✂ 40

16oz pork porterhouse ✂ 34

8oz swordfish ✂ 36

your choice of sauce

bordelaise red wine, thyme, shallot, demi-glace

au poivre green peppercorn, cream, cognac, demi-glace

béarnaise vinegar, shallot, tarragon, hollandaise

brandy mustard brandy, grain mustard, thyme, demi-glace

preserved lemon-caper beurre blanc

side dishes

house steak fries ✓ spicy ketchup

cauliflower au gratin ✂ gruyère, garlic crumbs

grilled asparagus ✂✂ lemon oil, parmesan

roasted sweet potato ✂✂ smoked maple crème fraîche

foraged mushrooms ✂✂ sautéed leeks, sage butter

roasted carrots ✂✓ vadouvan spice, pickled raisins

9 each

✂ GLUTEN FREE ✓ VEGAN ✂ VEGETARIAN

18% gratuity added to parties of 6 or more and is completely distributed to the service staff. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of foodborne illnesses. Please inform your server of any food allergies.

culinary classics

*served with french fries, fruit or side salad
add truffle fries +1.50

caesar salad

chopped romaine, herb croutons, parmigiano reggiano, caesar dressing 15

add on grilled chicken +7 | jumbo shrimp +9
grilled salmon +9 | grilled steak +9

torreyana burger*

8oz certified angus beef, pepper jack, tomato, lettuce, pepperoncini remoulade, brioche 19.50
substitute plant-based burger +3

turkey brie L.T.A.*

sliced turkey, brie cheese, baby arugula, tomato-coriander jam, granny smith apple slaw, ciabatta bun 18

fish tacos* 🌿

blackened market fish tacos, pico de gallo, cabbage-cilantro slaw, queso fresco, chipotle aioli 19.50

dessert

butterscotch salted caramel budino 🌿🌿

hazelnut & pistachio crumble 9

apple & fennel cobbler 🌿

rum & raisin ice cream, thyme dust 10.50

pomegranate cheesecake 🌿

candied orange peel, orange-vanilla crème anglaise 10.25

flourless chocolate torte 🌿🌿

fresh berries, raspberry sauce 9.25

specialty cocktails

watermelon sangria riesling, vodka, muddled watermelon, fresh lime 14.50

berry refreshing tito's vodka or bulleit rye, blackberries, cucumber, simple syrup, ginger ale 14.75

perfect margarita patron silver, cointreau, agave nectar, fresh lime juice 15.50

tom collins botanist gin, lemon juice, simple syrup, soda 14.50

toasted almond martini kahlua, amaretto, vodka, a splash of cream 12

12oz san diego craft beer

coronado brewing company mermaid red amber ale 7.0%

coronado brewing company orange avenue wit wheat beer 5.2%

stone brewing company delicious ipa 7.7%

alesmith brewing company .394 pale ale 6.0%

julian hard cider harvest apple 6.99%

belching beaver brewery peanut butter milk stout 5.3%

8.25 each

wines by the glass

	glass	1 1/2 glass
Riondo Prosecco, Spumante DOC Brut	12	
Moët & Chandon Imperial, Brut	22	
Sauvignon Blanc, Matanzas Creek	15	21
Pinot Grigio, San Angelo	15	21
Chardonnay, Proverb	11	15
Chardonnay, Starmont	13	18.50
Chardonnay, Decoy by Duckhorn	15	21
Rose, Proverb	11	15
Rose, Fleur de Mer, Cotes de Provence	15	21
Riesling, Chateau Ste. Michele	11	15
Pinot Noir, Parker Station by Fess Parker	11	15
Pinot Noir, Acrobat	15	21
Merlot, Seven Falls Cellars	13	18.50
Cabernet, Columbia Crest H3	13	18.50
Cabernet, Proverb	11	15
Malbec, Bodega Norton Reserve	16	22
Red Blend, Murrietta's Well	16	22