



Dinner Menu

Mon-Sat 5:30pm-10pm

SHARE

Maryland Blue Crab Cakes \$8/\$14
REMOULADE | CARROT SLAW

Pork Ribs 13
COCA COLA GLAZED | YUZU | RADISH

Empanadas \$7/\$13
BARBACOA BEEF | POLLO ASADO | CHIMICHURRI

Shishito peppers \$6/\$13
JAPANESE 7 SPICE | CRISPY PORK BELLY
| SOY GLAZE

Truffle Parmesan Fries \$7/\$11
GRIBICHE | FINE HERBS | SEA SALT

LAND

Roasted Chicken 23
POTATO PUREE | DAILY VEGETABLES
| THYME BROWN BUTTER

Petite Filet & Shrimp 30
YUKON AU GRATIN | BABY GREEN BEANS
| TOMATO VINAIGRETTE

Classic Bacon Cheese Burger 16
SMOKED BACON | ONION STRINGS | THOUSAND ISLAND

SIDES 6

Potato Puree
White Bean Cassoulet
Broccolini
Brussels Sprouts

GREENS

Caesar Salad 11
ROMAINE | ANCHOVY |
CROUTONS | PARMESAN

Iceberg Wedge 10
HOUSE BLUE | BACON |
RED ONION

Local Field Green 9
BABY HEIRLOOM TOMATOES |
CUCUMBER | SHAVED FENNEL

Harvest Chopped Salad 10
SPINACH | SEASONAL FRUIT |
KALE | BOURSIN CHEESE

BRUSCHETTA

2 for \$8 4 for \$14

CHERRY HEIRLOOM TOMATOES | BURRATA | GARLIC
SEARED BEEF | EGG AIDI | SMOKED ONION
TUNA | SCALLIONS | SPICY CHIPOTLE
ASPARAGUS | PROSCIUTTO | DATES

TASTE

Quinoa & Broccoli Soup \$6/\$9
CHEDDAR BISCUITS | CRÈME FRAICHE

Clam Chowder \$6/\$9
CLAMS | CHIVE | POTATO

Garlic Edamame \$6/\$8
CITRUS SOY GLAZE

Tempura Asparagus 7
YUZU AIDI | CANDIED BACON

Jumbo Shrimp Cocktail (3) 16
GIN HORSE RADISH COCKTAIL | LEMON

OCEAN

Jumbo Shrimp Risotto 26
SQUID INK | LEEKS | QUINOA

Day Boat Scallops 32
PETITE PEA | POTATO |
LOBSTER REDUCTION

Scottish Salmon 28
TOASTED FARRO | DILL YOGURT
| CANDIED BEETS | SAUSAGE
Black Cod 28
MISO | EGGPLANT
| MUSTARD GREENS | CITRUS

SWEETS 10

Cookie Skillet
CHOCOLATE SAUCE | CARAMEL |
ICE CREAM
Apple Tart
DULCE DE LECHE CARAMEL |
VANILLA ICE CREAM
Cheesecake
GRAHAM CRACKER CRUMBLE |
SOUR CHERRIES
Chocolate Cake
TOASTED MILK CHOCOLATE |
HAZELNUT CREAM

ROOT

Wild Mushroom Fettucine 23
OXTAIL | CHARRED ONION | EGG
Sweet Pea Agnolotti 18
RICOTTA | MOREL | PARMESAN FOAM

A San Diego innovator in field to fork fresh. Arterra Restaurant specializes in contemporary, seasonal cuisine that reflects the best of Southern California. Arterra has both private dining rooms & large reception venues. **Contact our Sales & Events office at 858-369-6022 to book your next event.**

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