



**HANDLERY**  
HOTEL  
SAN DIEGO

## **DINNER SERVED**

Three Courses to include: Starter, Rolls and Butter, Entrée, Dessert  
Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea

### **Starter Selections**

select one starter

**House Salad** - Mixed Field Greens, Carrot, Cucumber, Tomato  
Ranch and Balsamic Vinaigrette Dressings

**Caesar Salad** - Crisp Romaine, Garlic Croutons, Parmesan Cheese, Caesar Dressing

**Chopped Wedge Salad** – Iceberg, Crumbled Bacon, Chopped Tomato, Bleu Cheese

**Spring Salad** – Baby Arugula, Tomato Confit, Fontina Cheese, Walnut Tarragon Dressing

**Spinach Salad** – Baby Spinach and Red Oak Lettuce, Chopped Egg, Vidalia Onion  
Mushrooms, Crisp Bacon, Sherry Vinaigrette

### **Dinner Entrée Selections**

#### **Chicken Santa Fe**

Grilled Chicken Breast, Cilantro Beurre Blanc, Black Beans  
Roasted Corn and Poblano Peppers, Spanish Rice, Market Vegetables  
\$32 per person

#### **Chicken Tortellini Romano**

Lightly Smoked Grilled Chicken Breast, Tri-Colored Cheese Tortellini  
Oven Roasted Vegetables, Alfredo Sauce, Fresh Basil, Parmesan Cheese  
\$32 per person

#### **Chicken & Wild Mushroom Ravioli**

Herb Marinated Grilled Chicken Breast, Sherry Cream Glaze  
Wild Mushroom Ravioli, Market Vegetables  
\$34 per person

#### **Chicken Cordon Bleu**

Breaded Chicken Breast, Ham, Swiss Cheese, Demi-Glace  
Herb Roasted Potatoes, Market Vegetables  
\$34 per person

#### **Chicken Saltimbocca**

Sautéed Chicken Breast, Crispy Prosciutto Ham, Sage Demi-Glace  
Saffron Risotto, Market Vegetables  
\$34 per person

Select 1-2 entrées for your Dinner. All meals are charged at the highest priced entrée.  
If selecting multiple entrée selections, the split totals will be due with your final guaranteed count.  
PRICES ARE SUBJECT TO SERVICE CHARGE AND SALES TAX



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## Dinner Entrée Selections Page 2

### Herb Roasted Pork Loin

Smoked Herb Roasted Pork Loin, Port Sauce  
Israeli Cous Cous, Market Vegetables  
\$34 per person

### Teriyaki Mahi Mahi

Baked Mahi Mahi Filet, Tangy Teriyaki Glaze, Pineapple Relish  
Jasmine Rice, Market Vegetables  
\$34 per person

### Grilled Salmon

Grilled Salmon Fillet, Saffron Crab Cream Sauce  
Rice Pilaf, Market Vegetables  
\$34 per person

### Santa Maria Tri-Tip

Marinated Grilled Tri-Tip, Salsa Fresca  
Cilantro Rice, Black Beans, Cotija Cheese  
\$35 per person

### New York Strip Steak

Grilled New York Strip Steak, sautéed Mushrooms and Onions, Burgundy Sauce  
Garlic Mashed Potatoes, Market Vegetables  
\$37 per person

### Filet Medallions

Grilled Twin Medallions of Beef, Morel Cognac Sauce  
Chive Mashed Potatoes, Market Vegetables  
\$39 per person

### Grilled Portobello Mushroom

Grilled Portobello Mushroom, Oven Roasted Vegetables, Israeli Cous Cous  
\$32 per person

### Cheese Tortellini Primavera

Tri-Colored Cheese Tortellini, Creamy Pesto Sauce  
Oven Roasted Vegetables, Freshly Grated Parmesan Cheese  
\$32 per person

### Tofu Stir-Fry

Fried Tofu sautéed with Peppers, Onion, Carrot, Snow Peas  
Water Chestnuts, Bamboo Shoots, Tangy Teriyaki Sauce, Steamed Jasmine Rice  
\$32 per person

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## **DESSERTS**

select one dessert for your Dinner

### **German Chocolate Cake**

Traditional German Chocolate Cake with Chocolate Coconut Walnut Icing

### **Black Forest Cake**

Chocolate Cake Layered with Sweetened Cherries frosted with Whipped Cream

### **Lemon Cake**

Tangy Lemon Cake with Lemon Custard and Fluffy White Icing

### **Strawberry Mango Cake**

Vanilla Sponge Cake layered with Mango Mousse and Strawberry Jam

### **Tiramisu**

Italian Cake with Marsala soaked Ladyfingers and Mascarpone Cheese

### **Snickers Mousse Cake**

Rich Layers of Chocolate Mousse, Caramel Jam, Chocolate Cake and Peanuts

### **Chocolate Fudge Cake**

Chocolate Layer Cake with Creamy Chocolate Frosting

### **Carrot Cake**

Moist Carrot Cake with Walnuts and Almonds, Cream Cheese Icing

### **Bailey's Irish Cream Cheesecake**

Rich Cheesecake baked with Bailey's Irish Cream on a Chocolate Crust

### **Chocolate Cheesecake**

Creamy Chocolate Cheesecake with White Chocolate topped with Chocolate Ganache

### **Walnut Brownies**

Chocolate Brownie drizzled with Chocolate Sauce and Whipped Cream

### **Chocolate Decadence Cake**

Flourless Chocolate Cake with Raspberry Sauce

### **Almond Joy Cake**

Chocolate Cake with Chocolate frosting, Whipped Cream, Coconut and Almonds

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