



 PROSPECT
BAR & GRILL

Ahi Poke 12 / 9

ahi tuna, tossed in a soy ginger dressing & avocado on a wonton

Steamed Mussels 12 / 9

prince edward sound mussels steamed in white wine, bacon, garlic topped with fresh parsley and fries

Fritto Misto reg 11

shrimp, calamari, jalapeno, onion, lightly breaded and flash fried, served with housemade chipotle aioli

Prospect Dip & Chip 10

fresh shrimp, avocado, cilantro, feta cheese & onions

Baja Ceviche 13 / 10

fresh shrimp, mango, lime juice, tomato, onion, jalapenos and cilantro served with corn chips

Prospect Nachos 10 / 7

piled with hot nacho cheese, pico de gallo, jalapenos, chipotle sauce, guacamole & sour cream
add chicken 2 | steak 3

Hummus Dip 9 / 6

housemade roasted red pepper hummus with cucumbers and grilled pita points

Chicken Wings 9

served hot & juicy with carrots and celery add buffalo or spicy garlic sauce

Waiver Wings – must sign form from manager.. Eat all wings in under 11 minutes and receive a complimentary Prospect T-Shirt.

Lamb Sliders 10

lamb, feta cheese, cucumber and mint aioli on sweet hawaiian buns

Classic Sliders 9

classic cheeseburger with american cheese served with fries

Chiminchuri Steak Kabobs 10 / 7

thick chunks of flank steak marinated in fresh parsley, garlic and olive oil served over a bed of saffron rice

Street Tacos 10 / 7

three mini carne asada tacos topped with cilantro and diced onions on corn tortillas, served with chips

Chicken Tenders 8

lightly breaded to order and fried to golden brown try them tossed in **buffalo sauce**

Chips & Salsa 5

add bowl of guacamole 2.95

Appetizers
regular/happy hour

Cesar 8 / 6

garlic croutons and shredded parmesan tossed with caesar dressing
add chicken 3 blackend salmon 6

Seared ahi tuna atop 13

mixed greens tossed with carrots, beans sprouts, wontons & scallions dressed with seasami soy vinagerette

Mediterranean 11

mixed greens roasted red pepper hummus, feta cheese, tomatoes red onion, garnished w/ pita points & artichoke hearts
add chicken 2 | shrimp 3

Strawberry Fields Forever 9

mixed greens topped with candied almonds, fresh sliced strawberries, jicama & housemade strawberry vinaigrette

Caprese 9

large roma tomatoes, with fresh basil, buffalo mozzarella, extra-virgin olive oil, balsamic reduction and a pinch of white pepper

Waldorf Salad 10

mixed greens, pears, candied walnuts, gorgonzola cheese, dressed with oil and vinegar

Make a any salad a wrap

(sundried tomato or flour tortillas)

Soup of the day 6

(ask server)

Seared Ahi Sandwich 13

seasoned and pan seared rare, served on foccaccia with mojito slaw tomato and carmelized onion and wasabi aioli

Salmon BLT Sandwich 13

pan seared salmon, lettuce, bacon, avocado, tomato and house aioli on focaccia bread

Suite 210 Club 10

turkey, avocado, bacon, tomato, lettuce, cheddar cheese and chipotle aioli saucestacked high between two slices of white bread

Diego Chicken Sandwich 11

seasoned breast on fresh baked ciabatta bread, with roasted red pepper, housemade chipotle aioli, sauteed onions and pepperjack cheese

Portabella Mushroom Sandwich 11

on wheat bread with provolone cheese, sundried tomato, mixed greens, sauteed onions & pesto aioli add chicken 2

La Jolla Burger 10

handmade ½ lb. ground angus chuck grilled to order, lettuce, tomato, carmalized onions and russian dressing add cheese 1.50 bacon 2

Jalapeno Turkey Burger 11

premium turkey patty with savory seasonings, lettuce, tomato, carmalized onions, jalapenos, chipotle dressing and pepperjack cheese

Prospect Fish Tacos 13 / 10

juicy grilled atlantic cod, lettuce, pico de gallo, chipotle aioli and guacamole, served with chips (lettuce wrap)

Blue Moon Battered Cod & Chips 13

atlantic cod spiced rub and dredged in our blue moon batter served with fries and tartar

California Burrito 10

Carne Asada, bacon, fries, cheddar & jack cheese, pico de gallo, guacamole, wrapped in an extra large flour tortilla and served with chips

burgers, sandwiches & wraps are all served on fresh baked bread, buns or tortillas, with your choice of housemade fries, onion rings or lite salad. Substitute a wrap for bread on any sandwich.

From the Grill

Alaskan Halibut 24

lightly seasoned and truffled, pan seared to perfection, stacked on garlic mashed potatoes and topped swiss chard and braised in white wine shallots and mushrooms.

Brown Sugar Salmon

Avocado 19

Pan seared in our brown sugar glaze and topped with fresh sliced avocado served over a bed of saffron rice and sautéed seasonal vegetables

Flat Iron Steak 17

grilled flat iron served with garlic mashed potatoes, grilled asparagus spears, mushrooms and smoked pepper cream sauce

Fire Grilled Chicken 16

grilled chicken breast topped with mushrooms, zucchini, light cream sauce over mahsed potatoes

Lobster Ravioli 16 / 12

cream sauce over stuffed lobster & ricotta cheese raviolis, topped with parmasan cheese and diced tomato

Penne Pasta 14

sundried tomatoes, pesto basil, fresh cream & topped w/ parmesan cheese add shrimp 3 chicken 2

Grilled Soba Noodles 14

grilled seasonal veggies over buckwheat pasta, seasoned with soy and ginger

Smoked Gouda Mac 11

cheese, bacon, sauteed onions

Buffalo Chicken Mac 10 / 7

cheddar, green onion, chicken & buffalo sauce

INDULGE

(\$6 desserts served all day)

Chocolate Mousse cake

Strawberry Swirl Cheesecake

French Vanilla Ice Cream

Sundae

chocolate | caramel | strawberry

Fried Strawberry Swirl

Cheesecake

wrapped in brown sugar coated wonton

Entrées & Desserts
add small house salad \$3.50

\$10 LUNCH SPECIAL

Monday- Friday till 2pm

½ sandwich:

- Diego Chicken
- Portabella Mushroom
- Suite 210 Club

and choice of:

- a cup of soup
- house salad
- fries

YOUNGSTER

Chicken Tenders 6

2 tenders lightly breaded in house,
fried to golden brown with fries
add buffalo | bbq sauce

Grilled Cheese 6

toasted white bread, American cheese,
served with fries
add turkey 1.50

Kosher Hot Dog 6

hebrew national hot dog served with
fries

Penne Pasta 7

lightly buttered topped w/ parmesan
cheese

Quesadilla 6

with cheese, salsa and chips

Lunch Special & Youngsters
For ages 12 and under

Weekly Happy Hour

Monday – Friday 4-7pm

\$4 beers

\$2 off all liquor

\$6 House Cabernet, Merlot & Chardonnay

H.H. = food pricing during happy hour

Daily Specials

Tuesday-Wednesday

7pm-close

Buy 1 entrée & 1 appetizer and get 1 free entrée equal or lessor value

Tuesday

happy hour all night

Wednesday

\$4 Pints all night + ½ bottles of wine

Thursday

\$4 Beers & \$5 Wells 7pm to close

Fridays (free pool table all day)

Saturdays

Happy Hour 11:30-7pm

All Draft Beers in a Schooner

\$5 Bloody Marys & Margaritas

SUNDAYS

Breakfast served 11am-2pm

\$5 Mimosas, \$6 Pint Size Bloody

Mary's & Margaritas

\$18 Champagne bottles w/ OJ

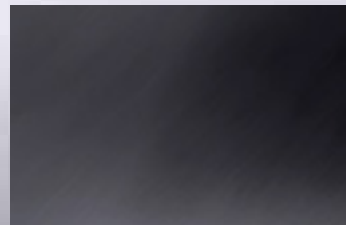
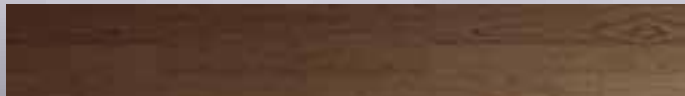
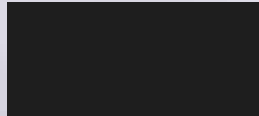
\$5 Coors light Schooners

\$6 Minderaser Shots

\$10 Burger and Beer or Margarita
Everyday!!

*All Happy Hours are subject to change during
Holidays and Special Events*

Happy Hour & Daily Specials



LUNCH and DINNER
 11:30-11 PM
 HAPPY HOUR
 4-7 PM

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www.prospectbar.com