

LUNCH  
UNDER  
\$10

Wednesday  
Thursday  
Friday

11:00 - 3:00

Thursday Evening

Music by

RAY  
Correa

7pm - 10pm



Saturday & Sunday  
International  
Breakfast  
Buffet

8:00 am - 2:00 pm

\$3 Bloody Mary  
OR Mimosa

All you  
can eat  
\$9.99



A STEAKHOUSE BY  
GOURMET SAN DIEGO  
FULL SERVICE CATERING

534 BROADWAY  
CHULA VISTA CA 91910  
619 508-4814

RESERVATIONS (619) 476-1144

CENTER CUT  
STEAKHOUSE  
BY GOURMET SAN DIEGO

DINNER

## Starters

|  |    |
|--|----|
| <b>GSD Combo Platter</b><br>Zucchini, calamari, prime rib bites,<br>chicken wings & potato skins | 21 |
| <b>Prime Rib Bites</b><br>Au jus & creamy horseradish  | 16 |
| <b>Spicy Garlic Shrimp</b><br>With sourdough toast   | 12 |
| <b>Crunchy Pork Bellies</b><br>With habanero lime sauce  | 12 |
| <b>Shrimp &amp; Crab Stuffed Peppers</b><br>Filled with mozzarella, wrapped in bacon             | 10 |
| <b>Calamari Strips</b><br>Served with cocktail & tartar sauce                                    | 10 |
| <b>Chicken Wings (8)</b><br>With your choice of hot sauce or spicy blue cheese                   | 10 |
| <b>Fried Zucchini</b><br>Lightly fried w/parmesan and ranch dressing                             | 9  |
| <b>Potatoes Skins</b><br>Baked then fried with cheddar & bacon                                   | 9  |
| <b>Garlic Cheese Bread</b>   | 7  |

with bacon 8

## Salads

|   |                               |
|---|-------------------------------|
| <b>Caprese Salad</b><br>Tomato fresh mozzarella and basil topped w/vinaigrette  | 10                            |
| <b>Caesar Salad</b><br>Topped w/Chef Ramon's homemade Caesar dressing   | 9                             |
|   | w/chicken 13      w/shrimp 16 |
| <b>Iceberg Wedge</b><br>Blue cheese crumbles, crispy bacon, red onion, tomato<br>topped w/Chef Ramon's Blue Cheese Dressing | 9                             |

## Pasta served with choice of soup or side salad

|   |   |
|---|---|
| <b>Seafood Vodka Penne Pasta</b><br>A bounty of crab, clams, mussels and shrimp<br>over spinach--dyed fettucini | 22  |
| <b>Shrimp Scampi</b> over capellini   | 20  |
| <b>Fettuccini Alfredo</b><br>Topped with a creamy Parmesan-butter sauce   |   |
|   | w/grilled chicken 17      w/grilled shrimp 19 |

## Signature Dishes

|  |    |
|--|----|
| <b>Chef Ramon's Feast</b><br>Treat yourself to an extravaganza!<br>Prime rib, crab, chicken scampi medallions<br>and panko shrimp      | 40 |
| <b>6 oz Filet Mignon Medallions</b><br>Served with a port wine reduction demi sauce,<br>caramelized shallots and bleu cheese           | 25 |
| <b>Rack of Lamb</b><br>Tender, delicate flavor, our hand-selected<br>lamb is grilled over mesquite and served<br>with apple mint jelly | 24 |
| <b>Pan Seared Scallops</b><br>Coldwater scallops with a bed of beluga<br>and saffron wine sauce  | 23 |

*Dinners are served with choice of soup or side salad,  
and sautéed veggies, and choice of garlic mashed  
potatoes or baked potato.*

## Chicken

|   |    |
|---|----|
| <b>Chicken Marsala</b><br>Sautéed in sweet marsala wine, mushrooms, scallions                                       | 22 |
| <b>Chicken Parmesan</b><br>Breaded and sautéed, then covered with parmesan,<br>marinara & mozzarella over capellini | 20 |

## Seafood

|  |    |
|--|----|
| <b>Alaskan King Crab</b><br>Buttery, flaky crab legs with dipping butter               | 34 |
| <b>Pan Seared Salmon</b><br>Served with a fresh and tangy lemon caper sauce            | 23 |
| <b>Calamari Picatta</b><br>Premium calamari steak with lemons and capers               | 20 |
| <b>Panko Shrimp</b><br>Plump, jumbo shrimp rolled in bread crumbs<br>and lightly fried | 20 |
| <b>Catch of the Day</b> with fresh herb beurre blanc                                   | 20 |

Split charges applied to all dishes - \$5      18% Gratuity added for parties of six or more.

These items are cooked to order and may be served raw or under-cooked. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

## Prime Rib

Center Cut's aged Nebraska Prime Rib is San Diego's  
finest prime cut, slow-roasted for six hours.

|                    |                         |
|--------------------|-------------------------|
| <b>RARE</b>        | Red with a cold center  |
| <b>MEDIUM RARE</b> | Pink with a warm center |
| <b>MEDIUM</b>      | Pink with a hot center  |
| <b>MEDIUM WELL</b> | Slightly pink center    |
| <b>WELL DONE</b>   | No pink throughout      |



|                           |    |
|---------------------------|----|
| <b>8 oz. Petite Cut</b>   | 19 |
| <b>16 oz. Regular Cut</b> | 25 |
| <b>20 oz. Supreme Cut</b> | 30 |

## Steak & Chops

|  |                    |                    |
|--|--------------------|--------------------|
| <b>Filet Mignon</b><br>The delicate center of the tenderloin,<br>finely marbled and aged -- cooked over mesquite | <b>The 6 oz</b> 22 | <b>The 8 oz</b> 25 |
|--|--------------------|--------------------|

|   |    |
|---|----|
| <b>Steak and Lobster</b><br>The ultimate dining experience! <i>Treat yourself!</i><br>Six-ounce filet mignon & a plump Alaskan lobster tail | 45 |
|---|----|

|  |        |
|--|--------|
| <b>12 oz New York Strip</b><br>Robust flavor, even texture, rich marbling and<br>cooked over mesquite                                  | 20     |
| <b>8 oz Top Sirloin</b><br>Full on flavor, lean on fat -- grilled to perfection  | 20     |
| <b>20 oz Rib Eye</b><br>Carved from the section that produces prime rib,<br>heavily marbled and very tender. Served bone-in style      | 30     |
| <b>8 oz Arrachera</b><br>Marinated skirt steak & our signature chimichrri sauce  | 19     |
| <b>Broiled Pork Chop</b>   | (1) 18 |
|  | (2) 22 |
| <b>Spare Pork Ribs</b><br>Savory pork ribs, hand-rubbed and slow-roasted, then<br>grilled, served w/Chef Ramon's BBQ Sauce on the side | 19     |

## STEAK ADDS

|                |    |                     |    |
|----------------|----|---------------------|----|
| King Crab      | 17 | Alaskan Lobster     | 23 |
| Grilled Shrimp | 10 | Sauteed Mushrooms   | 4  |
| Fries          | 5  | Bacon Wrap          | 2  |
|                |    | Bleu Cheese Crumble | 2  |



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LUNCH



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## STARTERS

|  |    |
|--|----|
| <b>CRUNCHY PORK BELLIES</b><br>w/habanero lime sauce               | 12 |
| <b>CALAMARI STRIPS</b><br>served w/ cocktail & tartar sauce        | 10 |
| <b>CHICKEN WINGS (8)</b><br>hot sauce or spicy blue cheese         | 10 |
| <b>FRIED ZUCCHINI</b><br>lightly fried w/parmesan & ranch dressing | 9  |
| <b>POTATO SKINS</b><br>baked and fried w/cheddar and bacon         | 9  |
| <b>GARLIC CHEESE BREAD</b>   | 9  |

## FRESH & CRISP SALADS

|  |    |
|--|----|
| <b>TG</b> <b>CHEF RAMON ARRACHERA SALAD</b><br>steak, avocado, red onions, tomatoes,<br>queso fresco, corn and toreados jalapeños                    | 10 |
| <b>TG</b> <b>SHRIMP LOUIE SALAD</b><br>tomato, olives, crab meat, shrimp, boiled egg   | 10 |
| <b>TG</b> <b>CHICKEN AVOCADO SALAD</b><br>olives, avocado, queso fresco, corn,<br>boiled egg and tomato  | 9  |
| <b>TG</b> <b>ICEBERG WEDGE</b><br>blue cheese crumbles, crispy bacon,<br>red onion, tomato   | 9  |
| <b>TG</b> <b>CAESAR SALAD</b><br>w/chicken 9 w/shrimp 10   | 8  |
| <b>TG</b> <b>SPRING MIX</b>  | 7  |
| <b>SOUP OF THE DAY</b> cup 4    bowl 5   |    |
| <b>CUP OF SOUP AND SIDE SALAD</b><br>choice of habanero, ancho chilli, italian or<br>fennel basil vinaigrette bleu cheese,<br>ranch, thousand island | 8  |

## FRIDAY FISH 'N' CHIPS

Beer-battered and fried, served  
w/house cut french fries  
cocktail & tartar sauce.

5.95

### **TG** Gluten Free Selection

No substitutions - Split charges applied to all dishes - \$4.  
18% Gratuity added for parties of six or more.

These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

## GREAT LUNCH DISHES

|   |   |
|---|---|
| <b>PRIME RIB ASADA BURRITO</b><br>sautéed onions and GSD avocado sauce<br>on a spinach flour tortilla | 9 |
| <b>QUESADILLA</b><br>chicken 7 asada 8 shrimp 10 rib eye 10   | 6 |
| <b>SURF AND TURF TACOS</b><br>arrachera and shrimp  | 9 |

### BURGERS

|   |   |
|---|---|
| <b>GSD BURGER WITH FRIES</b><br>mushrooms, sautéed onions, crunchy<br>jalapeño and queso fresco | 9 |
| <b>HALF POUND BURGER WITH FRIES</b><br>cooked just how you like it                              | 8 |

### SANDWICHES

|  |    |
|--|----|
| <b>RIB EYE AL CARBON SANDWICH</b><br>onion roll grilled queso fresco,<br>ancho mayonnaise                      | 10 |
| <b>PRIME RIB SANDWICH</b><br>on an onion roll  | 10 |
| <b>PHILLY STEAK SANDWICH</b><br>w/mozzarella cheese on an italian roll   | 9  |
| <b>CAJUN CHICKEN SANDWICH</b><br>lettuce, tomato and grilled queso fresco<br>on an onion roll                  | 8  |
| <b>CHICKEN AL CARBON SANDWICH</b><br>lettuce, tomato, ancho mayonnaise<br>and avocado salad on a ciabatta roll | 8  |
| <b>ARRACHERA AL CARBON</b><br>w/side of Chimichurri  | 10 |
| <b>TG</b> <b>MESQUITE GRILLED CORNISH HEN</b><br>w/side of Chimichurri   | 10 |
| <b>GRILLED VEGGIE PLATE</b><br>grilled and sautéed vegetables<br>w/balsamic glaze                              | 9  |

### PASTA

|   |   |
|---|---|
| <b>FETTUCINE ALFREDO</b><br>w/chicken 10  | 8 |
| <b>SPAGHETTI MARINARA</b><br>w/chicken 10 | 8 |

### SEAFOOD

|  |    |
|--|----|
| <b>GRILLED SALMON</b><br>topped w/grilled onions and peppers<br>and ancho lemon beurre blanc | 10 |
| <b>ALMOND CRUSTED FISH</b><br>w/lemon basil beurre blanc                                     | 10 |
| <b>CRISPY FISH AND CHIPS</b><br>w/tartar sauce and cocktail sauce                            | 10 |