

# SHEERWATER

## DINING EXPERIENCE

Featuring an expansive outdoor dining terrace and giant fireplaces, Sheerwater is the Hotel del Coronado's refined, yet casual, beachfront restaurant. Sheerwater's "Fish by the Sea" menu takes advantage of the restaurant's location and features classic bistro-style cuisine with a focus on fresh and sustainable seafood. Whether you like your catch on ice, baked in cast iron or off the griddle, there's something for every fish fanatic. The menu also offers a variety of meat and vegetarian options, plus some classic favorites. Sheerwater serves breakfast, lunch, cocktails, light fare and dinner daily.



## LARGE PARTY INFORMATION & POLICIES

Thank you for your interest in hosting a gathering at the Hotel del Coronado.

Sheerwater is located on the beachside of the resort with indoor and outdoor seating available. The casual and relaxing dining experience, coupled with the Coastal California cuisine, makes Sheerwater a great establishment for large group dining during any part of the day.

Breakfast is available from 7:00am – 11:30am. Depending on the size of your party, it is recommended that you arrive before 10:00am in order to experience the full buffet. The prices for the breakfast buffet are as follows: \$24.50 for adults, \$14.50 for children ages 7-12, and \$1 for children up to 6 years old (tax and gratuity are additional).

Groups scheduled for lunch or dinner will have the choice between two pre-set menu options, which are available on the following pages. Lunch is served from 11:30am to 3:00pm for \$30 or \$35 per person. Dinner is served from 5:00pm to 9:00pm for \$45 or \$50 per person. Please note that prices do not include tax or gratuity.

Sheerwater has a daily limit for the number of large parties scheduled, with a maximum of 30 guests per party. This is to ensure space for other hotel guests to enjoy the restaurant as well. A credit card will be needed at the time of booking to confirm and secure the reservation. Parties of 16 or more will require a large party contract to be signed. The reservation is not guaranteed until a signed contract is received, which should be done within 48 hours of making the reservation or it will be canceled. You may cancel for any reason without penalty up until 48 hours prior to the dining date. All confirmed reservations that do not show or cancel will be charged a non-refundable \$25.00 per guest fee to the credit card on file. Please note that we do not guarantee window or outdoor seating. All seating is based on availability at the time you arrive and is on a first-come, first-served basis.

Reservations may be made as far in advance as you'd like with the following exceptions:

- Generally, reservations are taken no more than 3 months out.
- Some holiday reservations must be made 1 month in advance and are pre-paid events (i.e Thanksgiving, Christmas, etc).
- Our menus are seasonal and may not be available for review at the time of placing the reservation. You will be given a current menu for review. As new menus become available, they will be sent out.

I look forward to hearing from you soon!



Kathy Cole  
Hotel del Coronado  
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619-522-8525 (direct)  
619-522-8490 (dining reservations)



# SHEERWATER

## APPETIZER MENU

SAMPLE MENU - EACH ITEM SERVES UP TO FOUR GUESTS

\*PRICING & MENUS ARE SUBJECT TO CHANGE



ARTICHOKE & BLUE CRAB DIP  
Lump blue crab, spinach, gouda,  
toasted ciabatta bread  
\$16.50

OUR SIGNATURE BAKED GOAT CHEESE  
Tomato and basil pesto, roasted garlic,  
toasted ciabatta bread  
\$17.50

HUMMUS & SLOW ROASTED TOMATOES  
Rosemary, roasted garlic, olive oil cracker bread  
\$15.50

HEIRLOOM TOMATO & BASIL  
WOOD-FIRED PIZZETTA  
Fresh mozzarella, tomato pesto  
\$15.00

ASPARAGUS & WILD MUSHROOM  
WOOD-FIRED PIZZETTA  
Boursin cheese  
\$15.00

BBQ SHRIMP WOOD-FIRED PIZZETTA  
Rock shrimp, chipotle barbeque sauce,  
red onion, pepper jack cheese  
\$15.00

CHILLED FROM THE SEA PLATTER  
Oysters, prawns, lump crabmeat,  
soft smoked salmon, rock shrimp cocktail  
\$35.00

SEASONAL FRUIT & BRIE  
California melons, stone fruits, brie  
\$16.50





# GROUP LUNCH

## SAMPLE MENU

*\*PRICING AND MENUS ARE SUBJECT TO CHANGE*

*3 courses for \$30*

*not including tax & gratuity  
includes soft drink, iced tea or coffee*

*select one from each course*

*1*

### CLAM CHOWDER

*little neck clams, smoked bacon, white corn,  
ciabatta croutons*

### SEASONAL FIELD GREENS

*heirloom tomatoes, feta cheese, pine nuts,  
red onion, lemon vinaigrette*

*2*

### WHITE CHEDDAR BURGER

*bacon, caramelized onion, lettuce,  
tomato garlic & herb aioli*

### MAHI MAHI

*seasonal vegetables*

### TURKEY BURGER

*sage spiced ground turkey, granny smith apple, onion marmalade,  
brie cheese, romaine lettuce, toasted whole wheat bun*

*3*

### CLASSIC VANILLA BEAN CHEESECAKE

*graham cracker crust*

*3 courses for \$35*

*not including tax & gratuity  
includes soft drink, iced tea or coffee*

*select one from each course*

*1*

### LOBSTER BISQUE

*avocado mango salsa*

### SPINACH & PEAR

*candied pecans, cranberries, caramelized onions,  
bleu cheese, pancetta, mustard & honey vinaigrette*

*2*

### BLUE CRAB B.L.T.

*avocado, chunky tartar sauce, toasted brioche*

### ATLANTIC SALMON

*seasonal vegetables*

### BLACK ANGUS N.Y. STEAK

*seasonal vegetable salad*

*3*

### CHOCOLATE CHOCOLATE CAKE

*caramelized banana, vanilla ice cream*

# SHEERWATER



# GROUP DINNER

## SAMPLE MENU

\*PRICING AND MENUS ARE SUBJECT TO CHANGE

*3 courses for \$45*

Includes soft drinks, iced tea, or coffee & Chef's Market Vegetables  
Dinner with a wine pairing is \$60 per person  
(Tax & gratuity not included)

select one from each course

1

CLAM CHOWDER  
little neck clams, smoked bacon,  
white corn, ciabatta croutons

SEASONAL FIELD GREENS  
heirloom tomatoes, feta cheese, pine nuts,  
red onion, lemon vinaigrette

WINE SUGGESTIONS:  
Brut Classic, Domaine Chandon, Napa Co.

2

HERB ROASTED HALF CHICKEN  
charred lemon

MAHI MAHI  
lemon butter

NATURAL BLACK ANGUS NEW YORK STRIP  
wild mushrooms, cipollini onions

WINE SUGGESTIONS:  
Pinot Grigio, Esperto, Delle Venezie, Italy  
Merlot, Lapastolle, Rapel Valley, Chile

3

CLASSIC VANILLA BEAN CHEESECAKE  
vanilla bean, graham cracker crust

WINE SUGGESTIONS:  
Moscato d'Oro, Robert Mondavi, Napa Valley

*3 courses for \$50*

Includes soft drinks, iced tea, or coffee & Chef's Market Vegetables  
Dinner with a wine pairing is \$70 per person  
(Tax & gratuity not included)

select one from each course

1

LOBSTER BISQUE  
avocado mango salsa

SPINACH & PEAR SALAD  
candied pecans, cranberries, caramelized onions,  
bleu cheese, pancetta, mustard & honey vinaigrette

WINE SUGGESTIONS:  
Brut, Etoile, Napa Valley

2

HERB ROASTED HALF CHICKEN  
charred lemon

ATLANTIC SALMON  
truffle bearnaise

FILET MIGNON  
bearnaise

WINE SUGGESTIONS:  
Chardonnay, Sonoma Cutrer, Russian River  
Pinot Noir, Summerland, Santa Maria Valley  
Cabernet Sauvignon, Justin, Paso Robles

3

WARM CHOCOLATE CAKE  
caramelized banana, vanilla ice cream

CLASSIC VANILLA BEAN CHEESECAKE  
graham cracker crust

WINE SUGGESTIONS:  
Moscato d'Oro, Robert Mondavi, Napa Valley Porto,  
Sandeman "Founders Reserve," Portugal