

THE SAN DIEGO ZOO



**ALBERT'S**  
EST. 1992  
**RESTAURANT**

*Executive Chef Chris Mirguet*

*Chef Charles Boukas*

## *World Cuisine*

### *Starters*

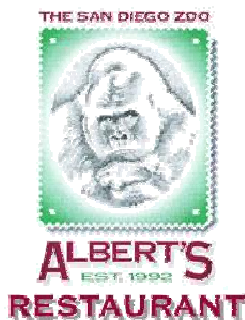
<i><b>Potstickers</b> wonton skins filled with a zesty mix of pork and vegetables and topped with spicy Szechuan sauce on a bed of freshly sautéed vegetables</i>	<b>\$7</b>
<i><b>Artichoke Garlic Hummus</b> served with pita chips</i>	<b>\$6</b>
<i><b>Crab Cake</b> with chipotle aioli and lemon wedge</i>	<b>\$8</b>
<i><b>Fresh Homemade Soup</b> ask your server about today's selection</i>	Cup <b>\$4</b> Bowl <b>\$6</b>
<i><b>Jungle Greens</b> baby greens, red onion, bell pepper, tomato, carrot and cucumber</i>	<b>\$5</b>
<i><b>Classic Caesar Salad</b> a traditional favorite with our homemade Caesar dressing, shredded parmesan cheese and croutons</i>	<b>\$5</b>

### *Entrée Salads*

<i><b>Chicken Caesar</b> grilled chicken breast with our classic homemade Caesar dressing, shredded parmesan cheese and croutons</i>	<b>\$11</b>
<i><b>Cobb</b> chicken breast, bacon, avocado, bleu cheese, tomato and hard-boiled egg tossed with chopped romaine at your table</i>	<b>\$13</b>
<i><b>Grilled Salmon Salad</b> grilled salmon with grape tomato, sliced red bell pepper, shredded carrot and sliced red onion on a bed of spring mix, with sesame dressing and crunchy wontons</i>	<b>\$14</b>

### *Sandwiches and More*

<i><b>Open-Faced Southwest Meatloaf Sandwich</b> ground turkey, roasted corn, red bell peppers, and black beans glazed with a sweet and spicy ketchup on sourdough bread, served with a side garlic mashed potatoes and mushroom gravy</i>	<b>\$13</b>
<i><b>Grilled Portobello Mushroom Wrap</b> artichoke garlic hummus, green leaf lettuce, feta cheese and sliced tomato in a lavosh wrap, served with beer-battered fries</i>	<b>\$11</b>
<i><b>Chicken Pesto Sandwich</b> grilled chicken breast topped with Pesto, fresh mozzarella cheese, lettuce and tomato served with beer-battered fries</i>	<b>\$12</b>
<i><b>Fresh Fish Sandwich</b> grilled, with lettuce, tomato, onion, and jalapeño mayonnaise, on a toasted onion bun, served with beer-battered fries</i>	<b>\$13</b>
<i><b>Santa Fe Chicken Quesadilla</b> grilled chicken breast and pepper jack cheese baked in a whole wheat tortilla, garnished with guacamole, salsa and sour cream</i>	<b>\$12</b>
<i><b>Albert's California Dip</b> thin slices of slow roasted beef, grilled green chilies, pepper jack cheese on a French roll with au jus and horseradish sauce, served with beer battered fries</i>	<b>\$13</b>



### Entrees

- Sautéed Chicken Breast** with sun-dried tomato and parmesan cream sauce, garlic mashed potatoes and freshly sautéed vegetables garnished with basil **\$15**
- Pan-Seared Alaskan Halibut** garnished with fried zucchini and lemon beurre blanc, served with garlic mashed potatoes and freshly sautéed vegetables **\$19**
- Spanish Seafood Stew** shrimp, scallops and our fish of the day in a fire roasted tomato saffron lobster broth with bell peppers and onions served with a cheese crostini and lemon wedge **\$17**
- Braised Angus Boneless Short Rib** served with roasted garlic mashed potatoes, seasonal vegetables and a mushroom gravy **\$18**

### Pasta

- Southwestern Chicken** roasted red bell peppers, cilantro, artichoke hearts, black beans, pine nuts and penne pasta in tomato cream sauce. Served mild or spicy **\$13**
- Tiger Prawn and Fresh Spinach Ravioli** sautéed prawns served with spinach ravioli filled with ricotta, romano, fontina and parmesan cheese in a shallot cream sauce topped with sun-dried tomato oil **\$14**
- Jambalaya** a Creole inspired blend of shrimp, chicken, andouille sausage, onions and peppers in a cream sauce over pappardelle noodles Served mild or spicy **\$15**

### Pizza

- Meat Lovers Pizza** a favorite of Albert's kitchen crew, this pizza is packed with bacon, andouille sausage, pepperoni, finished with sliced jalapeños **\$13**
- Margherite Pizza** a 9 inch pizza crust brushed with garlic oil topped with mozzarella cheese, fresh sliced Roma tomatoes and basil **\$12**

### Soft Drinks, Coffee, Espresso and Waters

Coca-Cola, Diet Coke, Sprite, Orange, Pink Lemonade, Iced Tea	2.75
Fresh Brewed Coffee, Decaffeinated Coffee	2.75
Assorted Flavored Hot Teas	2.75
Sparkletts Crystal Fresh Drinking Water	2.95
Crystal Geyser Sparkling Water	2.95
Espresso	3.25
Double Espresso, Cappuccino, Café Latte, Café Mocha	4.25

**We accept Visa, MasterCard, Discover and American Express**  
**18% gratuity added to parties of 7 or more**