Welcome to EPIC Steak, on San Francisco’s waterfront at 369 Embarcadero near Folsom. EPIC Steak is a restaurant “beyond the traditional steak house,” offering a unique combination of the traditional and the contemporary.

Chef Parke Ulrich has broadened the steak house experience to include a new level of culinary sophistication while maintaining the classic comfort and elegance of a traditional steak house meal. The food is deep, soulful, and resonant with exciting sparks of contrast. Upon entering EPIC Steak, guests are greeted by the sight of chefs working on a state of the art exhibition line. Chef Ulrich presides over a custom-built wood-fired grill and a large wood-burning oven, which, along with a spectacular fireplace, serve as the restaurant’s design focal point.

The Bay Room is located upstairs with a dedicated kitchen and chef for every event. The room is designed in rich colors surrounded by expansive windows which frame the sensational setting of the San Francisco Bay and its magnificent Bay Bridge. The Piazza is located on the ground floor next to the Bay. The private dining menus overseen by Chef Ulrich are seasonally crafted and changed on a daily basis to utilize fresh, sustainable ingredients. Our private dining rooms can accommodate up to 60 guests with versatility to host any of your corporate or special events.

We extend a warm welcome from all of us at EPIC Steak and we look forward to serving you.

Very truly yours,

Mary Dicus
Private Dining Director
PRIVATE DINING PRICING AND TERMS
The following minimum expenditures relate to food and beverages only, and do not include 20% gratuity, 8.5% sales tax and 5% Surcharge for San Francisco employer mandates. Valet parking, flowers, music and other miscellaneous charges are additional and do not apply to the minimums. The guaranteed minimum only applies to food and beverages consumed on the premises at the time of the event.

THE BAY ROOM & TERRACE
Room Capacity
Sit-Down  60                  Reception  120

THE PIAZZA
Room Capacity
Sit-Down  40                  Reception  80
**Beverages**
All beverages are based on consumption. There is a $125 set up fee for a private bar in the room. A private bar is suggested for parties of 25 or more. Wine requests should be made two weeks in advance to ensure availability.

**Gratuity and Taxes**
Minimums and menu prices do not include 20% service charge on the food and beverage total. Sales tax of 8.50% will be calculated on the total bill as well as a 5% Surcharge for San Francisco employer mandates.

**Deposits, Cancellations and Guarantees**
A deposit (of half the minimum) and a signed contract are required to hold the space; the deposit is applied to your final bill. The signed contract and deposit must be returned within 7 working days of receiving the contract to secure the room and date. **Full Payment is due at the conclusion of your event.**

**Corkage Policy**
All wine must be purchased from EPIC Steak. We do not allow corkage.

**PASSED APPETIZERS**
a perfect way to start your evening

please choose 3 selections (served for 30 minutes)
$15 per person

<table>
<thead>
<tr>
<th>Coconut Lime Ceviche</th>
<th>Goat Cheese Stuffed Dates</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tuna Tartare</td>
<td>Wood Oven Pizzetta</td>
</tr>
<tr>
<td>Grilled Gulf Shrimp</td>
<td>Housemade Sausage</td>
</tr>
<tr>
<td>Veggie Empanadas</td>
<td>Soft Pretzel</td>
</tr>
<tr>
<td>Warm Crab Toasts</td>
<td>Steak Skewers</td>
</tr>
<tr>
<td>Mushroom Wontons</td>
<td>Pulled Pork Tostadas</td>
</tr>
<tr>
<td>Seared Ahi Tuna</td>
<td>Mini Meatballs</td>
</tr>
<tr>
<td>Foie Gras Mousse</td>
<td>Beef Tartare</td>
</tr>
<tr>
<td></td>
<td>Fried Chicken Nuggets</td>
</tr>
</tbody>
</table>
Reception Stations

2 hours

**Epic Charcuterie**
$16 per person – 20 person minimum
**Cheese**
$16 per person – 20 person minimum
**Imported & Domestic Cheeses**
Served with Crostini, Nuts & Fruit

**Hon the Rocks**
$20 per person – 20 person minimum

**Shrimp Cocktail**

**Seafood Ceviche**

**Grains & Greens**
$16 per person, - 20 person minimum – Choose 2

**Chopped Caesar Salad**

**Seasonal Vegetable Salad**

**Noodles & Spuds**
$20 per person, - 20 person minimum – Choose 2

**Gnocchi & Parmesan Cream**

**Baked Rigatoni**

**Mac & Cheese**

**Seasonal Oysters**

**Fresh Clams**

**Soups & Stews**
$18 per person - 20 person minimum – Choose 1

**Clam Chowder**

**Seafood Green Curry**

**Shrimp & Chicken Jambalaya**

**Buns & Breads**
$20 per person - 20 person minimum – Choose 2

**Seafood Rolls**

**Hand Pies**

**Pretzel Buns**

**Shrimp**

**Pork Shoulder**

**Housemade Sausage**

**Crab**

**Short Rib**

**Torpedo Roll**

**Lobster ($5 Supplement)**

**Potato & Olives**

**Prime Rib French Dip**

**Cakes & Cookies**
$14 per person, - 20 person minimum – Chef’s Selection

**A Trio of Mini Sweets**
## PK MENU $100
Chef Parke Ulrich
Garnishes are subject to change due to seasonality.

### FIRST COURSE
**select one menu item for the table**

<table>
<thead>
<tr>
<th>WINTER RISOTTO</th>
<th>CHICORY SALAD</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shaved Parmesan &amp; Wild Mushrooms</td>
<td>Apple, Squash Pepitas &amp; Balsamic</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>EPIC CAESAR SALAD</th>
<th>HAMACHI CRUDO</th>
<th>MAINE LOBSTER SALAD ($15 Supplement)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Levain Croutons</td>
<td>Celery Root Remoulade</td>
<td>Butter Lettuce, Orange &amp; Star Anise Vinaigrette</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>DUNGENESS CRAB GRATIN</th>
<th>STEAK TARTARE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shellfish Broth &amp; Chervil</td>
<td>Quail Egg &amp; Potato Chips</td>
</tr>
</tbody>
</table>

### SECOND COURSE
**select two menu choices for your guests to choose from**

<table>
<thead>
<tr>
<th>GRILLED 9oz FILET MIGNON</th>
<th>THYME ROASTED SONOMA CHICKEN</th>
<th>10 HOUR LAMB SUGO</th>
</tr>
</thead>
<tbody>
<tr>
<td>Julia Child Potatoes, Savoy Spinach &amp; Red Wine Shallot Jus</td>
<td>Root Vegetables Saba &amp; Pomegranate</td>
<td>Broccolini, Polenta &amp; Salsa Verde</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>ROASTED BRANZINO</th>
<th>RED WINE BRAISED SHORTRIB</th>
<th>MEDITERRANEAN BOUILLABAISSE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Farro, Swiss Chard &amp; Tapenade</td>
<td>Parsnip Purée Watercress &amp; Horseradish</td>
<td>Mussels, Clams, Shrimp Tomato Broth &amp; Rouille</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>WESTERN VEAL CHOP ($20 Supplement)</th>
<th>YELLOWFIN TUNA ($10 Supplement)</th>
<th>12oz NEW YORK STRIP ($10 Supplement)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brussels Sprouts, Bacon &amp; Sweet Potato</td>
<td>Orange Braised Fennel Ginger, Scallion &amp; Taro Root</td>
<td>Potato Mousseline, Truffle Aioli &amp; Red Wine Gastrique</td>
</tr>
</tbody>
</table>

### DESSERT
**select two menu choices for your guests to choose from**

<table>
<thead>
<tr>
<th>HONEY PECAN BAR</th>
<th>CHOCOLATE HUCKLEBERRY TORTE</th>
<th>SPICED PEAR COBBLER</th>
</tr>
</thead>
<tbody>
<tr>
<td>Butterscotch Meringue &amp; Fudge Sauce</td>
<td>Greek Frozen Yogurt &amp; Red Wine Gastrique</td>
<td>Brown Butter Ice Cream &amp; Gingerbread Crust</td>
</tr>
</tbody>
</table>

| WHITE CHOCOLATE PEPPERMINT MOUSSE |  |
|------------------------------------|  |
| Cranberry Compote & Chocolate Cookie Crumbs |  |
EPIC ENHANCEMENTS

**Equator Coffee**
$4  Supplement per person

**Bottled Water Service**
$8  per bottle

**Caviar Service**
$60  Supplement per person

**Passed Hors D 'Oeuvres**
$15  Supplement per person 30min.

**Cheese Course**
$16  Supplement per person

**Private Bar**
$125  set up fee

**Sommelier 2 hr. Event Service Upon Request $300**

Selected Wine Parings with Any Epic Menu

Tasting Menus Available Starting at $125 Per Person