



THE EPIC Bayview- 2 Course- Lunch Express 19.95
add dessert 5

FROM THE SEA

- Oyster on the Half Shell**
Mignonette & Lemon
- Jumbo Gulf Shrimp Cocktail**
Lemon & Cocktail Sauce
Turtle Friendly Caught in the Gulf of Mexico
- Ceviche**
Spring Citrus, Jalapeño & Tortilla Chips
- Shellfish Indulgence Platter**
Crab, Lobster, Shrimp, Oysters & Ceviche

GREENS & THINGS

- Steak Tartare**
Levain Toast, Quail Egg & Parsley
Naturally Raised by Family Owned Schmitz Ranch, CA
- Epic Caesar Salad**
Levain Croutons & Parmesan
Levain Bread from Acme Bakery, Berkeley, CA
- Grilled Yellowtail Niçoise Salad**
Roasted Fingerling Potatoes, Green Beans
Cherry Tomatoes & Hardboiled Egg
Long Line Caught off the Coast of San Diego, CA
- Dungeness Crab Louie**
Butter Lettuce, Cucumber, Grapefruit & Egg
Wild Trap Caught off the Washington Coast

Craft Your Own Salad

Butter Lettuce ● Arugula ● Iceberg ● Baby Kale

Champagne Vinaigrette ● Buttermilk Vinaigrette
Aged Balsamic Vinaigrette

-Select as many of the following as you would like
 & make your salad EPIC!-

Hard Cooked Egg ● Bacon ● Hazelnuts ● Baby Carrots
Dried Cherries ● Apples ● Roasted Beets ● Radishes
Red Quinoa ● Cucumber ● Candied Pecans ● Corn
Sunflower Seeds ● Orange Segments ● Cherry Tomatoes

Add: Chicken 9 ● Gulf Shrimp 16 ● Steak 16
Dungeness Crab 21

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BURGERS & SANDWICHES

- Bacon-Cheddar Steakhouse Burger** 18
-Ground Fresh Daily-
Served with French Fries & Epic Burger Sauce
Specialty House Blend of All Natural Beef
- The Impossible Burger** 18
Caramelized Onions, Smoked Cheddar & Chipotle Aioli
Earth Friendly & Vegan Burger Patty
- Crispy Fish Tacos** 19
Tomatillo Salsa, Mexican Pickles & Corn Salad
Long Line Caught off the Coast of San Diego, CA
- Southern Fried Chicken Sandwich** 16
Slaw, Chipotle Aioli & Corn Soup
Mary's Free Range Chicken from Pitman Family Farm, CA

A.Q.

16

14

21

24

STEAKS

- To Complement (choose one)**
Bearnaise Sauce, Chimichurri, Horseradish, "Epic Steak" Sauce
- Filet Mignon** 6 oz 42 ● 9 oz 52
Naturally Raised by Family Owned Schmitz Ranch, CA
- Flatiron Steak** 10 oz 27
Genuine Black Angus Beef from Mission Ranch, MT
- Skirt Steak** 10 oz 25
Genuine Black Angus Beef from Mission Ranch, MT
- Prime Dry Aged Ribeye Steak** 14 oz 61
Procured by S.F. Butcher, Bryan Flannery

TO SHARE

16

- Sautéed Spinach** White Wine & Garlic 12
- Sautéed Mushrooms** Shallots, Thyme & Madeira 12
- French Fries** Sauce Béarnaise 10
- Fried Green Tomatoes** Cajun Remoulade 12
- "Julia Child's" Potatoes** Gruyère Cheese 12

MARTINI

EPIC!
Charbay Vodka or
St. George Terroir Gin 19

with Noilly Prat Dry Vermouth
& Pt. Reyes Blue Cheese Stuffed Olives

Vegetarian & special dietary requests are met with enthusiasm!

A 5% surcharge will be added to all food & beverages
 for San Francisco employer mandates.

California Law advises patrons that "Consuming raw or
 undercooked meats, poultry, seafood, shellfish or eggs
 may increase your risk of food borne illness."