



Steak & Fries 19.95

add dessert 5

FROM THE SEA

- Oyster on the Half Shell** 18/36
Mignonette & Lemon
- Jumbo Gulf Shrimp Cocktail** 24
Lemon & Cocktail Sauce
Turtle Friendly Caught in the Gulf of Mexico
- Ceviche** 16
Cherry Tomatoes, Cilantro & Tortilla Chips
Fresh Catch Out of the Pacific Ocean
- Shellfish Indulgence Platter** A.Q.
Crab, Lobster, Shrimp, Oysters & Ceviche

GREENS & THINGS

- Steak Tartare** 16
Levain Toast, Quail Egg & Parsley
Naturally Raised by Family Owned Schmitz Ranch, CA
- Epic Caesar Salad** 14
Levain Croutons & Parmesan
Levain Bread from Acme Bakery, Berkeley, CA
- Buttermilk Fried Oysters & Rock Shrimp** 13
Green Goddess & Pepper Relish
Sustainably Harvested Shrimp from Upstate Washington
- Lyonnais Salad** 21
Bacon Lardon, Croutons & Poached Farm Egg
Organic Frisée from Star Route Farm, Bolinas, CA
- Dungeness Crab Louie** 24
Butter Lettuce, Cucumber, Grapefruit & Egg
Wild Trap Caught off the Washington Coast

CRAFT YOUR OWN SALAD 16

- 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**
- Sunflower Seeds ● Orange Segments**
- Cherry Tomatoes**

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

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
- Roasted Fish Tacos** 19
Early Girl Tomato Pico de Gallo, Mexican Pickles & Fall Squash Salad
Troll Caught off the Coast of Southern California
- Prime Dip** 18
Au jus & Horseradish Cream
Naturally Raised in Mission Ranch, MT

STEAKS

- To Complement (choose one)**
Béarnaise Sauce, Chimichurri, Horseradish, "Epic Steak" Sauce
- Filet Mignon** 6oz 47 ● 9oz 55
Naturally Raised by Family Owned Schmitz Ranch, CA
- Flatiron Steak** 10oz 27
Genuine Black Angus Beef from Mission Ranch, MT
- Skirt Steak** 10oz 25
Genuine Black Angus Beef from Mission Ranch, MT
- Prime Dry Aged Ribeye Steak** 14oz 62
Procured by S.F. Butcher, Bryan Flannery

TO SHARE

- Wilted Spinach** White Wine & Garlic 12
- Sautéed Mushrooms** Shallots, Thyme & Madeira 12
- French Fries** Sauce Béarnaise 10
- "Julia Child's" Potatoes** Gruyère Cheese 12
- Fried Brussels Sprouts** Yuzu & Fish Sauce 10

Vegetarian & special dietary requests are met with enthusiasm!

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

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