

## CHILLED & LIGHTLY TOUCHED

**Oyster on the Half Shell 3 each**  
Mignonette & Lemon

**Jumbo Gulf Shrimp Cocktail 24**  
Lemon & Cocktail Sauce  
*Turtle Friendly Caught in the Gulf of Mexico*

**Yellowtail Ceviche 16**  
Red Onion, Jalapeño & Chipotle Crema  
*Yellowtail Long Line Caught in San Diego, California*

**Shellfish Indulgence Platter A.Q.**  
Crab, Lobster, Shrimp, Oysters & Ceviche

## STARTERS

**Steak Tartare 16**  
Levain Toast, Quail Egg & Parsley  
*Naturally Raised by Family Owned Schmitz Ranch, California*

**Epic Caesar Salad 14**  
Levain Croutons & Parmesan  
*Levain Bread from Acme Bakery, Berkeley, California*

**Smoked Salmon Salad 14**  
Watercress, Beets, Dates, Pistachios & Saba  
*Ora King Salmon Raised in the Marlborough Sounds, New Zealand*

**Fuyu Persimmon Salad 14**  
Pomegranate Vinaigrette, Smoked Almonds & Ricotta Salata  
*Sustainably & Locally Grown Fuyu Persimmons*

## 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 and make your salad EPIC!-  
Hard Cooked Egg • Bacon • Dried Cherries • Apples • Pomegranate Seeds  
Roasted Beets • Cucumber • Baby Carrots • Radishes • Red Quinoa  
Sunflower Seeds • Hazelnuts • Candied Pecans • Fuyu Persimmon*

**Add: Chicken 9 • Gulf Shrimp 16 • Steak 16 • Dungeness Crab 21**

## THE EPIC

**BAYVIEW EXPRESS 19.95**  
**2 Course Lunch ■ add dessert 5**

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



## LUNCH MAINS

**Bacon-Cheddar Wagyu Burger 18**  
Ground Fresh Daily served with French Fries & Epic Burger Sauce  
*Raised by Clydene Bultman on Thompson River Ranch, Marion, Montana*

**The Impossible Burger 18**  
Caramelized Onions, New York Cheddar & Chipotle Aioli  
*Earth Friendly & Vegan Burger Patty*

**North Pacific Bouillabaisse 23**  
Pacific Snapper, Manila Clams, Tomato Broth & Grilled Rouille Toast  
*Sustainably Harvested Seafood from the Northern West Coast*

**Slow Braised Pork Ribs 19**  
Potato Hash, Roasted Delicata Squash & Pomegranate Glaze  
*Naturally Raised Pork from Llano Seco Ranch, Chico, California*

**BBQ Brisket 19**  
Cheddar Cheese Polenta, Brussels Sprouts & Crispy Onion Strings  
*Heirloom Polenta Processed at Anson Mills, South Carolina*

**Crispy Calamari Tagliatelle 20**  
Basil Pesto, Pine Nuts, Chili Flakes & Piquillo Peppers  
*Squid from Monterey Bay, California*

## STEAKS

**Filet Mignon**  
6 oz 42 ■ 9 oz 52  
*Naturally Raised by Family Owned Schmitz Ranch, California*

**Flatiron Steak 9 oz 29**  
*Richards 100% Grass Fed Beef, Northern California*

**Skirt Steak 10 oz 25**  
*All Natural, Genuine Black Angus Beef from Mission Ranch, Montana*

**Additional larger cuts of steak are available.**

**TO COMPLEMENT- CHOOSE ONE**  
*Béarnaise Sauce, Chimichurri, Horseradish or "Epic Steak" Sauce*

**Vegetarian & special dietary requests are met with enthusiasm!**

## CELEBRATION TIME



**Veve Cliquot "Yellow Label" (750ml)**  
with your choice of  
**Charcuterie or Seafood Platter for two**  
**110**

## THE GREAT PRETENDERS

**Ginger Collins 6**  
*Apple Cider, Ginger Beer & Fresh Lime*

**Rose Peach Lemonade 6**  
*Fentimans Rose Lemonade, Peach Bitters & Soda Water*

**Henry Weinhard's Root Beer 4**  
*Hand Crafted with Natural Sassafras, Vanilla & Honey*

## COCKTAILS

**The Curry #30 Grog 13**  
*Mount Gay "Black Barrel" Rum, Angostura Silver  
Housemade Garam Masala, Grapefruit & Lime*

## SIDES

**"Julia Child" Potatoes 10**  
*Gruyère Cheese*

**Roasted Squash 10**  
*Brown Butter & Sage*

**Caramelized Brussels Sprouts 10**  
*Bacon & Lemon Vinaigrette*

**French Fries 9**  
*Sauce Béarnaise*

**Sautéed Mushrooms 11**  
*Shallots, Thyme & Madera*

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

# LUNCH