



**THE EPIC Bayview- 2 Course- Lunch Express 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
Spring Citrus, Jalapeño & Tortilla Chips
Long Line Caught off the Coast of San Diego, CA
- 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
- Iceberg Wedge** 15
Thick Cut Bacon, Bay Blue Cheese
Hard Boiled Farm Egg & Onion Rings
Organic Bay Blue Cheese from West Marin, CA
- Spring Vegetable Broth** 11
Quinoa, Green Garlic & Mushrooms
Organic Green Garlic from Knoll Farms, Brentwood, CA
- Dungeness Crab Louie** 24
Butter Lettuce, Cucumber, Grapefruit & Egg
Wild Trap Caught off the Washington Coast
- Poached Mary's Chicken Salad** 18
Pea Shoots, Pea Tendrils, Arugula, Frisée
& Onetik Basque Goat Cheese
Mary's Free Range Chicken from Pitman Family Farm, CA

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 • Snap Peas

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
- Lamb Meatball Sub** 19
Tomato Sauce, Feta Cheese & Olives
Pasture Raised Lamb from Sonoma, CA
- Bouillabaisse Tartine** 18
Steamed Seafood, Saffron Tomato Broth & Rouille
Trawl Net-Caught Rock Shrimp from the Gulf of Mexico

STEAKS

- To Complement (choose one)**
Béarnaise 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
- Additional larger cuts of steak are available-**

TO SHARE

- Sautéed Pea Tendrils** White Wine & Garlic 12
- Sautéed Mushrooms** Shallots, Thyme & Madeira 12
- French Fries** Sauce Béarnaise 10
- "Julia Child" Potatoes** Gruyère Cheese 12

MARTINI

- EPIC!**
- Charbay Vodka** 19
or St. George Terroir Gin
- with Noilly Prat Dry Vermouth*
& Pt. Reyes Blue Cheese Stuffed Olives

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.