



**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
- Summer Ceviche** 16
Cherry Tomatoes, Cilantro & Tortilla Chips
- 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
- Grilled Yellowtail Niçoise Salad** 21
Roasted Potatoes, Green Beans
Cherry Tomatoes & Hard-Boiled Egg
Long Line Caught off the Coast of San Diego, CA
- Dungeness Crab Louie** 24
Butter Lettuce, Cucumber, Grapefruit & Egg
Wild Trap Caught off the Washington Coast
- Carbonara** 18
"Shaken, Not Stirred"
Smoked Bacon from Vande Rose Farms, Iowa Falls, IA

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 ● Corn
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
& Corn Salad
Troll Caught off the Coast of Southern California
- Open Faced BLT** 16
Bacon, Heirloom Tomatoes, Fried Green Tomato
Basil Aioli & Mixed Greens
Terra Firma Tomatoes from Yolo County, CA

STEAKS

- To Complement (choose one)**
Béarnaise Sauce, Chimichurri, Horseradish, "Epic Steak" Sauce
- Filet Mignon** 6oz 42 ● 9oz 52
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 61
Procured by S.F. Butcher, Bryan Flannery

TO SHARE

- Sautéed Spinach** White Wine & Garlic 12
- Sautéed Mushrooms** Shallots, Thyme & Madeira 12
- French Fries** Sauce Béarnaise 10
- "Julia Child's" Potatoes** Gruyère Cheese 12
- Padrón Peppers** Lemon & Sea Salt 12

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.