

CHILLED & LIGHTLY TOUCHED

Oyster on the Half Shell 3 each
Mignonette & Lemon

Dungeness Crab Cocktail 21
Lemon & Cocktail Sauce
Wild Trap Caught off the Washington Coast

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

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

Citrus Cured Salmon Gravlax 14
Sugar Snap Peas, Spring Blossoms & Levain Lace
Ora King Salmon Raised in Marlborough Sounds, New Zealand

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

SALADS

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

Fresh Italian Burrata 19
Shaved Squash, Calabrian Chilies & Cherry Tomatoes
Burrata Traditionally Produced in Apulia, Italy

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 • Roasted Beets • Cucumber • Bacon • Dried Cherries
Orange Segments • Apples • Baby Carrots • Radishes
Farro • Sunflower Seeds • Hazelnuts • Candied Pecans*

Add: Chicken 9 • Gulf Shrimp 15 • Steak 16 • Dungeness Crab 21

THE EPIC BAY VIEW 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.



STEAKS

Filet Mignon
6 oz 38 ■ 9 oz 49
Naturally Raised by Family Owned Schmitz Ranch, California

Center Cut Ribeye Steak 12 oz 44
Procured by S.F. Butcher, Bryan Flannery

Flatiron Steak 9 oz 45
F1 Wagyu from Australia

Boneless New York Steak 12 oz 40
Procured by S.F. Butcher, Bryan Flannery

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

TO "ADD ON"

*Miso Truffle Butter 7 | Point Reyes Blue Cheese 6
Lobster 32/64 | Mushrooms 8*

LUNCH MAINS

Bacon-Cheddar Wagyu Burger 17
Ground Fresh Daily served with French Fries & Epic Burger Sauce
Raised by Clydene Bultman on Thompson River Ranch, Marion, Montana

Oven Roasted Sea Scallops 18
Sweet Corn Ravioli, Charred Broccoli & Roasted Pepper Relish
Dredge Harvested in New Brunswick, Canada

Pan Seared Northern Whitefish 21
Champagne Poached Apricots & English Peas
Long Line Caught in Lake Superior, Michigan

Grilled Beef Paillard 22
Garden Vegetables, Farro Verde & Blistered Cherry Tomatoes
Naturally Raised by Family Owned Schmitz Ranch, California

Vegetarian & Special Dietary requests are met with enthusiasm!

WINES

Domaine Carneros 17
Brut Rosé, Carneros, *Cuveé de la Pompadour*

Red Car Chardonnay 19
Sonoma Coast 2013

Copain Pinot Noir 16
Mendocino County, *Tous Ensemble* 2015

Kuleto Estate Cabernet Sauvignon 13
Napa Valley, *India Ink* 2013

THE GREAT PRETENDERS

Ginger Collins 6
Apple Cider, Ginger Beer & Fresh Lime

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

Arnold Palmer 6
Fresh Squeezed Lemon & Fresh Brewed Iced Tea

COCKTAILS

The "Pensive" 13
Mount Gay Black Barrel Aged Rum, Fresh Pineapple & Lime

SIDES

"Julia Child Potatoes" 10
Gruyère Cheese

Haricots Verts 9
Paprika Aioli

Spätzle Gratin 10
Fontina Cheese

Fried Green Tomatoes 9
Harissa

French Fries 9
Sauce Béarnaise

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

LUNCH