



# Steak & Fries

19.95

## FROM THE SEA

<b>Oyster on the Half Shell</b> Mignonette & Lemon	18/36
<b>Jumbo Gulf Shrimp Cocktail</b> Lemon & Cocktail Sauce <i>Turtle Friendly Caught in the Gulf of Mexico</i>	24
<b>Fresh Catch Ceviche</b> Jalapeño, Toasted Coriander & Citrus <i>Freshly Caught from the Pacific Ocean</i>	16
<b>Shellfish Indulgence Platter</b> Crab, Lobster, Shrimp, Oysters & Ceviche	AQ

## GREENS & THINGS

<b>Steak Tartare</b> Tabasco, Lemon, Dijon Emulsion & Toast <i>Naturally Raised by Family Owned Schmitz Ranch, CA</i>	17
<b>Epic Caesar Salad</b> Levain Croutons & Parmesan <i>Levain Bread from Acme Bakery, Berkeley, CA</i>	15
<b>Dungeness Crab Louie</b> Butter Lettuce, Cucumber, Grapefruit & Egg <i>Wild Trap Caught off the Washington Coast</i>	24
<b>The Wedge</b> Cherry Tomatoes, Blue Cheese, Seeds & Nuts <i>Organically Processed Cheese, Point Reyes, CA</i>	14

## CRAFT YOUR OWN SALAD

House Mixed Seasonal Greens & Lettuces

*Champagne Vinaigrette • Buttermilk Vinaigrette  
Aged Balsamic Vinaigrette • Chef's Seasonal Dressing*

-Select as many of the following as you would like  
& make your salad **EPIC!** -

**Hard Cooked Egg • Bacon • Hazelnuts • Baby Carrots  
Dried Cherries • Apples • Radishes • Cherry Tomatoes  
Cucumber • Candied Pecans • Sunflower Seeds  
Orange Segments • Roasted Squash  
Marinated Mushrooms • Roasted Beets**

**Add:**

**Chicken 9 • Gulf Shrimp 16 • Steak 16 •  
Dungeness Crab 22**

## BURGERS & SANDWICHES

<b>Bacon-Cheddar Steakhouse Burger</b> -Ground Fresh Daily- Served with French Fries & Epic Burger Sauce <i>Specialty House Blend of All Natural Beef</i>	18
<b>The Beyond Epic Burger</b> Caramelized Onions, Smoked Cheddar & Chipotle Aioli <i>Earth Friendly &amp; Vegan Beyond Meat Burger Patty</i>	18
<b>Beachside Fish Tacos</b> Tomatillo Salsa & Mexican Pickles <i>Troll Caught off the Coast of Southern California</i>	19
<b>Philly Cheesesteak</b> Amoroso Bread & Epic IPA Cheese Sauce <i>100% Grass-Fed Ribeye, Tasmania</i>	18

## STEAKS

<b>To Complement (choose one)</b> <i>Béarnaise Sauce, Chimichurri, Horseradish, "Epic Steak" Sauce</i>	
<b>Filet Mignon</b>	6oz 49 • 9oz 57
<i>Naturally Raised by Family Owned Schmitz Ranch, CA</i>	
<b>100% Grass-Fed Ribeye</b>	12oz 56
<i>Naturally Raised in Cape Grim, Tasmania</i>	
<b>Skirt Steak</b>	10oz 25
<i>Genuine Black Angus Beef from Mission Ranch, MT</i>	
<b>Prime Dry Aged Ribeye Steak</b>	14oz 64
<i>Procured by S.F. Butcher, Bryan Flannery</i>	

## TO SHARE

<b>Sautéed Mushrooms</b> Shallots, Thyme & Madeira	13
<b>French Fries</b> Sauce Béarnaise	13
<b>"Julia Child's" Potatoes</b> Gruyère Cheese	13
<b>Wilted Spinach</b> Garlic	13
<b>Brussels Sprouts</b> Hazelnuts & Pecorino	13

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 5.5% surcharge will be added to all food & beverages for San Francisco employer mandates.

**-BREAD & BUTTER-  
Upon Request**