



STEAK

10 YEAR ANNIVERSARY

2008 - 2018

CHILLED

Marin Miyagi <i>(C. Gigas)</i> Tomales Bay, California <i>Rack & Bag Grown; Briny, Crisp Lettuce with a Bitter Herb Finish</i>	18/36
Jumbo Gulf Shrimp Cocktail Lemon & Cocktail Sauce <i>Turtle Friendly Caught in the Gulf of Mexico</i>	24
Steak Tartare Levain Toast, Quail Egg & Parsley <i>Naturally Raised by Family Owned Schmitz Ranch, California</i>	16
Dungeness Crab Cocktail Lemon & Cocktail Sauce <i>Wild Trap Caught off the Washington Coast</i>	21
Shellfish Indulgence Platter Crab, Lobster, Shrimp, Oysters & Ceviche <i>Sustainably Harvested Shellfish</i>	AQ

Craft Your Own Salad 16

*Arugula • Baby Kale • Butter Lettuce • Iceberg
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 • Orange Segments
Roasted Beets • Cucumber • Baby Carrots • Radishes • Red Quinoa
Sunflower Seeds • Hazelnuts • Candied Pecans • Snap Peas*

EPIC Caesar Salad 14

*Romaine, Parmesan & Levain Croutons
Levain Bread from Acme Bakery, Berkeley, California*

Artisanal Charcuterie 24

*Bresaola, Speck Ham, Soppressata & Hot Coppa
Old World Style Charcuterie Procured by Salumeria Biellese in New Jersey*

Chili Marinated Monterey Squid 16

*Fried Green Tomato, Sauce Ravigote & Chili Oil
Sustainably & Mindfully Caught Squid from the Bay of Monterey, California*

Shrimp & White Bean Toast 15

*Marinated Artichokes, Blood Orange & Green Garlic Aioli
Ciabatta Bread from Acme Bakery, Berkeley, California*

Stinging Nettle Carbonara 19

*House Bacon, Truffle Butter, English Peas & Farm Egg
House Made Tagliatelle Pasta*

“Festival Style” Spanish Octopus 19

*Guacamole, Charred Calcot Onions & Tomatillo Salsa
Wild Caught off the Coast of Spain*

Spring Onion Soup 14

*Cured Salmon, Greek Yogurt & Watercress
Sustainably Farmed Ora King Salmon from New Zealand*

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

DINNER

GRILLED

Filet Mignon 9 oz		52
<i>Naturally Raised by Family Owned Schmitz Ranch, California</i>		
Prime Dry Aged Ribeye Steak 14 oz		61
<i>Procured by S.F. Butcher, Bryan Flannery</i>		
Prime Dry Aged Bone-In New York Steak 20 oz		64
<i>Procured by S.F. Butcher, Bryan Flannery</i>		
Prime Côte De Boeuf 28 oz		106
<i>Naturally Raised in Snake River Farms, Idaho</i>		
A5 Miyazaki Wagyu Steak	4 oz	98
<i>Naturally Raised in the Prefecture of Miyazaki, Island of Kyushu, Japan</i>	8 oz	180
Whole Salt Roasted Prime Rib Au Jus 14 oz		53
<i>Naturally Raised by Creekstone Farms, Kentucky</i>		
Tuscan Style Porterhouse Steak, Herbs, Garlic & Olive Oil 30 oz		94
<i>Procured by S.F. Butcher, Bryan Flannery</i>		
An "Epic Meal" For Two		230
<i>32 oz Tomahawk Rib Steak & 2 lb Maine Lobster</i>		

TO COMPLEMENT (choose one):

Béarnaise Sauce, Chimichurri, Horseradish or "Epic Steak" Sauce

TO "ADD ON": *Miso Truffle Butter 7 • Brandy Peppercorn Butter 7*

Mushrooms 11 • Lobster 32/64 • Dungeness Crab 21 • Grilled Gulf Shrimp 16
Point Reyes Blue Cheese 6

Pan Seared Halibut 38

*Fennel Soubise, English Peas & Fava Bean Relish
Long Line Caught off the Alaskan Coast*

Oven Roasted Petrale Sole 37

*Manila Clams, Roasted Asparagus & Ricotta Gnocchi
Line Caught from the Farallon Islands, California*

Honey Brined Pork Chop 36

*Roasted Sweet Potato Mash, Fiddlehead Ferns & Pickled Rhubarb
Naturally Raised Duroc Pork from Iowa*

6 oz Petite Filet 42

*Alegria Potato Croquettes, Maitake Mushrooms, Wild Ramps & Green Peppercorn Sauce
Naturally Raised Beef from Family Owned Schmitz Ranch, California*

SIDES

French Fries	10	"Julia Child" Potatoes	12
<i>Béarnaise Sauce</i>		<i>Gruyère Cheese</i>	
Spätzle Gratin	12	Sautéed Spinach	12
<i>Fontina Cheese</i>		<i>White Wine & Garlic</i>	
Roasted Carrots & English Peas	12	Roasted Asparagus	12
<i>Mint & Basil Ricotta Leche</i>		<i>Aged Balsamic & Shaved Parmesan Cheese</i>	
Grilled Baby Fava Beans	12		
<i>Lemon & Sea Salt</i>			

*Vegetarian & special dietary requests are met with enthusiasm!
A 5% surcharge will be added to all food and beverages for San Francisco employer mandates.*

DINNER