



STEAK

10 YEAR ANNIVERSARY

2008 - 2018

## CHILLED

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

### 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 • Cherry Tomatoes • Corn*

### EPIC Caesar Salad 14

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

### Pork & Dumplings 17

*Ginger Pork Broth, Ricotta Gnocchi & Anise Hyssop  
Naturally Raised Duroc Pork from Iowa*

### Artisanal Charcuterie 24

*Nectarine Marmalade, House Pickles & Crostini  
Old World Style Charcuterie Procured by Salumeria Biellese in New Jersey*

### Heirloom Tomato Salad 17

*Burrata, Charred Scallion Vinaigrette & Garlic Knot  
Peach Farm Tomatoes from Yolo County, California*

### Garlic Shrimp De Jonghe 22

*Toasted Chili, Cognac & Texas Toast  
Sustainably Harvested Shrimp from the Gulf of Mexico*

### Grilled Spanish Octopus 21

*Marinated Iacopi Farm Beans, Chorizo Vinaigrette & Nectarines  
Sustainably Harvested Octopus from the White Sands of the Canary Islands*

### Potato Soup 14

*Crab Cake, Preserved Lemon Crème Fraîche & Summer Truffle  
Wild Trap Crab Caught off the Washington Coast*

*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

<b>Filet Mignon 9 oz</b>	<b>52</b>
<i>Naturally Raised by Family Owned Schmitz Ranch, California</i>	
<b>Prime Dry Aged Ribeye Steak 14 oz</b>	<b>61</b>
<i>Procured by S.F. Butcher, Bryan Flannery</i>	
<b>Prime Dry Aged New York Steak 16 oz</b>	<b>64</b>
<i>Procured by S.F. Butcher, Bryan Flannery</i>	
<b>Prime Côte De Boeuf 28 oz</b>	<b>106</b>
<i>Naturally Raised in Snake River Farms, Idaho</i>	
<b>A5 Miyazaki Wagyu Steak</b>	<b>98</b>
<i>Naturally Raised in the Prefecture of Miyazaki, Island of Kyushu, Japan</i>	<b>180</b>
<b>Whole Salt Roasted Prime Rib Au Jus 14 oz</b>	<b>53</b>
<i>Naturally Raised by Creekstone Farms, Kentucky</i>	
<b>Tuscan Style Porterhouse Steak, Herbs, Garlic &amp; Olive Oil 30 oz</b>	<b>94</b>
<i>Procured by S.F. Butcher, Bryan Flannery</i>	
<b>An "Epic Meal" For Two</b>	<b>230</b>
<i>32oz Tomahawk Rib Steak &amp; 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*

### **Oven Roasted Salmon 38**

*Summer Bean Almondine, Onion Soubise & Sauce Vierge  
Troll Caught off the Coast of Northern California*

### **Pan Seared Halibut 36**

*Manila Clams, Monterey Bay Squid & Tomato Broth  
Long Line Caught off the Alaskan Coast*

### **Double Cut Pork Chop 36**

*White Bean Purée, Piperade & Peach Farm Figs  
Naturally Raised Duroc Pork from Iowa*

### **6 oz Petite Filet 42**

*Summer Ratatouille, Roasted Marble Potatoes & Sherry Jus  
Naturally Raised Beef from Family Owned Schmitz Ranch, California*

## SIDES

<b>French Fries</b>	<b>10</b>	<b>"Julia Child's" Potatoes</b>	<b>12</b>
<i>Béarnaise Sauce</i>		<i>Gruyère Cheese</i>	
<b>Spätzle Gratin</b>	<b>12</b>	<b>Sautéed Summer Squash</b>	<b>12</b>
<i>Fontina Cheese</i>		<i>Pecorino &amp; Hazelnuts</i>	
<b>Heirloom Tomato</b>	<b>10</b>	<b>Roasted Broccolini</b>	<b>12</b>
<i>Olive Oil &amp; Sea Salt</i>		<i>Garlic &amp; Chili Flake</i>	
<b>Sweet Corn Succotash</b>	<b>12</b>	<b>Hasselback Potato</b>	<b>12</b>
<i>Roasted Peppers &amp; Andouille</i>		<i>Crème Fraîche &amp; Chives</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