



STEAK

10 YEAR ANNIVERSARY

2008 - 2018

CHILLED

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

EPIC Caesar Salad 14

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

Country Fried Calamari 17

*Red-Eye Gravy, Benton's Country Ham & Chives
Organically Grown Beans from Iacopi Farms, Half Moon Bay, California*

Seared Sea Scallops 21

*Pear & Parsnip Purée, Speck Chips & Tarragon
MSC Certified from Massachusetts*

Artisanal Charcuterie 24

*Heirloom Tomato Jam, House Pickles & Crostini
Old World Style Charcuterie Procured by Salumeria Biellese in New Jersey*

Lyonnais Salad 18

*Bacon Lardons, Chicken Liver Toast & Truffled Egg
Wild Harvested Black Truffles from Burgundy, France*

Ahi Tuna Crudo 19

*Cucumber Nage, Persimmon & Hazelnuts
Sustainably Harvested Ahi from the Fijian Islands*

Autumn Root Vegetable Soup 13

*Crispy Hamma Hamma Oysters, Spaghetti Squash & Pepitas
Organically Grown Squash Sourced through F.E.E.D Sonoma in California*

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 <i>Naturally Raised by Family Owned Schmitz Ranch, California</i>		55
Prime Dry Aged Ribeye Steak 14 oz <i>Procured by S.F. Butcher, Bryan Flannery</i>		62
Prime Dry Aged New York Steak 16 oz <i>Procured by S.F. Butcher, Bryan Flannery</i>		66
Prime Côte De Boeuf 28 oz <i>Naturally Raised in Snake River Farms, Idaho</i>		106
A5 Miyazaki Wagyu Steak <i>Naturally Raised in the Prefecture of Miyazaki, Island of Kyushu, Japan</i>	4 oz 8 oz	98 180
Whole Salt Roasted Prime Rib Au Jus 14 oz <i>Naturally Raised by Creekstone Farms, Kentucky</i>		53
Tuscan Style Porterhouse Steak, Herbs, Garlic & Olive Oil 30 oz <i>Procured by S.F. Butcher, Bryan Flannery</i>		94
An "Epic Meal" For Two <i>32 oz Tomahawk Rib Steak & 2 lb Maine Lobster</i> <i>Naturally Raised by Imperial Ranch, Omaha, Nebraska</i>		230

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

Miso Glazed King Salmon 38

Delicata Squash, Almond Chimichurri & Meyer Lemon Chutney
Troll Caught off the Coast of Northern California

Seared Petrale Sole 38

Brussels Sprout Leaves, Roasted Fennel & Dungeness Crab Fondue
Locally Caught off the Farallon Islands

Double Cut Pork Chop 36

Sweet Potato Casserole, Braised Swiss Chard & Mustard Jus
Naturally Raised Duroc Pork from Iowa

6 oz Petite Filet 47

Cauliflower Gratin, Arugula & Hunter Sauce
Naturally Raised Beef from Family Owned Schmitz Ranch, California

SIDES

French Fries <i>Béarnaise Sauce</i>	10	"Julia Child's" Potatoes <i>Gruyère Cheese</i>	12
Spätzle Gratin <i>Fontina Cheese</i>	12	Roasted Delicata Squash <i>Parmesan & Spiced Pumpkin Seeds</i>	12
Brussels Sprouts <i>Lemon & Sea Salt</i>	10	Roasted Broccolini <i>Garlic & Chili flakes</i>	12
Roasted Root Vegetables <i>Rosemary & Brown Butter</i>	12	Hasselback Potato <i>Crème Fraîche & Chives</i>	12

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