



10 YEAR ANNIVERSARY
2008 - 2018

CHILLED

Marin Miyagi (C. Gigas) 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*

EPIC Caesar Salad 14

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

Artisanal Charcuterie 24

*Soppressata, Bresaola, Coppa & Rabbit Terrine
Old World Style Charcuterie Procured by Salumeria Biellese in New Jersey*

Braised Short Rib Cannelloni 17

*French Onion Jus, Gruyère & Fresh Thyme
Naturally Raised Beef from Creek Stone Farms, Kansas*

“Festival Style” Spanish Octopus 19

*Nettle & Green Garlic Purée, Fennel, Mint & Olives
Wild Caught Octopus off the Coast of Spain*

Roasted Celery Root Soup 14

*Pork Belly, Green Curry & Pine Nut Relish
Locally Grown Celery Root from Live Oak Farm, Petaluma, 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>	52
Prime Dry Aged Ribeye Steak 14 oz <i>Procured by S.F. Butcher, Bryan Flannery</i>	61
Prime Dry Aged Bone-In New York Steak 20 oz <i>Procured by S.F. Butcher, Bryan Flannery</i>	64
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 98 8 oz 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>	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

Petrale Sole 36

Rock Shrimp, Chorizo, Brussels Sprouts & Uni Butter
Line Caught from the Farallon Islands, California

Pan Roasted Striped Sea Bass 36

Farro Verde, Broccolini, Winter Citrus & Olive Tapenade
Line Caught from the Waters Surrounding Hawaii

6 oz Petite Filet 42

Duck Fat Roasted Butterball Potatoes, Trumpet Royales & Red Wine Bone Marrow Butter
Naturally Raised Beef from Family Owned Schmitz Ranch, California

SIDES

French Fries <i>Béarnaise Sauce</i>	10	"Julia Child" Potatoes <i>Gruyère Cheese</i>	12
Spätzle Gratin <i>Fontina Cheese</i>	12	Sautéed Spinach <i>White Wine & Garlic</i>	12
Curry Roasted Cauliflower & Romanesco <i>Parsley</i>	12	Crispy Brussels Sprouts <i>Lemon Vinaigrette & Bacon</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