



## CHILLED

<b>Marin Miyagi</b> ( <i>C. Gigas</i> ) Tomales Bay, California <i>Rack &amp; Bag Grown; Briny, Crisp Lettuce with a Bitter Herb Finish</i>	<b>3</b>
<b>Jumbo Gulf Shrimp Cocktail</b> Lemon & Cocktail Sauce <i>Turtle Friendly Caught in the Gulf of Mexico</i>	<b>24</b>
<b>Steak Tartare</b> Levain Toast, Quail Egg & Parsley <i>Naturally Raised by Family Owned Schmitz Ranch, California</i>	<b>16</b>
<b>Dungeness Crab Cocktail</b> Lemon & Cocktail Sauce <i>Wild Trap Caught off the Washington Coast</i>	<b>21</b>
<b>Shellfish Indulgence Platter</b> Crab, Lobster, Shrimp, Oysters & Ceviche <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 • Pomegranate Seeds  
Roasted Beets • Cucumber • Baby Carrots • Radishes • Red Quinoa  
Sunflower Seeds • Hazelnuts • Candied Pecans • Fuyu Persimmon*

### Epic Caesar Salad 14

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

### Artisanal Charcuterie 19

*Soppressata, Salami Biellese, Bresaola & Hot Coppa  
Old World Style Charcuterie Procured by Salumeria Biellese from New Jersey*

### Roasted Squash Tagliatelle 18

*Prosciutto, Ricotta Salata & Pumpkin Seeds  
Prosciutto di Parma from Emilia Romagna, Italy*

### “Festival Style” Spanish Octopus 19

*Gypsy Pepper Harissa, Shaved Brussels Sprouts Salad & Smoked Almonds  
Wild Caught off the Coast of Spain*

### Seared Sea Scallops 19

*Salsify Cream, Sautéed Shitake Mushrooms & Miso-Porcini Broth  
Dry Packed Atlantic Scallops Caught off the Coast of Maine*

### Star Route Farms Carrot Soup 10

*Chive Crème Fraîche, Roasted Celery Root & Turnips  
Carrots Organically Grown in Bolinas, 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

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

### ***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 Northern Halibut 38**

*Fall Pumpkin Purée, Farro Verde & Madras Curry Oil*  
*Long Line Caught off the Coast of Alaska*

### **Oven Roasted Red Snapper 34**

*West Coast Seafood Bouillabaisse, Ricotta Gnocchi & Rouille*  
*Sustainably Harvested Seafood from the Northern West Coast*

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

*Anson Mills White Polenta, Brussels Sprouts & Apple Mostarda*  
*Naturally Raised Pork from Llano Seco Ranch, Chico, California*

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

*Wood Oven Roasted Roots, Braised Swiss Chard & Hunter's Sauce*  
*Naturally Raised Beef from Family Owned Schmitz Ranch, California*

## SIDES

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

*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