



## CHILLED

<b>Skookum Inlet</b> Southern Puget Sound, Washington (C. Gigas) <i>Bag to Beach Grown with a Tidal Influence; Plump, Sweet &amp; Earthy</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>Dungeness Crab Cocktail</b> Lemon & Cocktail Sauce <i>Wild Trap Caught off the Washington Coast</i>	<b>21</b>
<b>Citrus Cured Salmon Gravlax</b> Cornmeal Blini, Yuzu Butter & Chives <i>Ora King Salmon Raised in Marlborough Sounds, New Zealand</i>	<b>19</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 • Cucumber • Bacon • Apples • Orange Segments • Dried Cherries • Baby Carrots  
Roasted Beets • Farro • Radishes • Sunflower Seeds • Hazelnuts • Candied Pecans*

### **Epic Caesar Salad 14**

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

### **Fresh Italian Burrata 19**

*Shaved Squash, Sugar Snap Peas & Basil Pesto  
Burrata Traditionally Produced in Apulia, Italy*

### **Wagyu Beef Carpaccio 19**

*Wild Ramps, Truffled Shallots & Ciabatta  
100% Fullblood Wagyu from Lone Mountain, New Mexico*

### **Maine Lobster Salad 21**

*Vanilla Rice Pudding, Candied Almonds, Chervil & Citrus Vinaigrette  
Wild Trap Caught Maine Lobster*

### **“Festival Style” Spanish Octopus 18**

*Tempura Haricots Verts, Lemon & Paprika Aioli  
Wild Caught off the Coast of Spain*

### **Corn Velouté 10**

*Asparagus, Dungeness Crab & Chive Blossoms*

*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>49</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>61</b>
<b>Prime Côte De Boeuf 28 oz</b> <i>Naturally Raised by Snake River Farms, Idaho</i>	<b>106</b>
<b>A5 Miyazaki Wagyu Steak</b>	<b>4 oz 98</b>
<i>Naturally Raised in the Prefecture of Miyazaki, Island of Kyushu, Japan</i>	<b>8 oz 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>Epic “Dude Ranch” Steak 5 lbs</b> <i>21 Day Dry Aged Prime, from Family Owned Schmitz Ranch, California</i>	<b>225</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; a Two 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* • *Lobster 32/64* •  
• *Grilled Gulf Shrimp 19* • *Roasted Mushrooms 11* •  
• *Point Reyes Blue Cheese 6* • *Dungeness Crab 21* •

### **Pan Seared Northern Whitefish 36**

*Champagne Poached Apricots, English Peas & Dungeness Crab Fondue  
Long Line Caught in Lake Superior, Michigan*

### **Oven Roasted Alaskan Halibut 36**

*Sweet Corn Ravioli, Charred Broccolini & Roasted Pepper Relish  
Long Line Caught off the Coast of Alaska*

### **6 oz Petite Filet 38**

*Grilled Garden Vegetables, Farro Verde & Blistered Cherry Tomatoes  
Naturally Raised Beef from Family Owned Schmitz Ranch, California*

### **Slow Roasted Magret Duck Breast 36**

*Roasted Mushrooms, Feta Cheese & Sour Cherry Jus  
Naturally Raised Duck from Hudson Valley Ranch*

# SIDES

<b>French Fries</b> <i>Béarnaise Sauce</i>	<b>9</b>	<b>Roasted Baby Carrots</b> <i>Dill Crème Fraîche</i>	<b>10</b>
<b>Spätzle Gratin</b> <i>Fontina Cheese</i>	<b>10</b>	<b>Sweet Corn Succotash</b> <i>Artisan Bacon</i>	<b>10</b>
<b>“Julia Child” Potatoes</b> <i>Gruyère Cheese</i>	<b>10</b>	<b>Haricots Verts</b> <i>Gochujang &amp; Garlic</i>	<b>10</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