



CHILLED

Golden Fog <i>(C. Gigas) Kitsap Peninsula, Washington</i> <i>Suspension Grown & Tide Tumbled; Light Minerality & Salinity with a Smooth 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

Bread & Butter 4

Chef Jessica's House Made Rolls with European Style Butter

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

Butternut Squash Agnolotti 17

Truffled Cotto Ham, Bellwether Farms Ricotta & Walnuts

Artisan Cured & Cooked Ham from San Marino, Italy

Fritto Misto 18

Crispy Jalapeños, Kimchi Aioli & Pea Shoots

Sustainably Harvested Seafood & Shellfish

Artisanal Charcuterie 24

Citrus Mostarda, House Pickles & Crostini

Old World Style Charcuterie Procured by Salumeria Biellese in New Jersey

Ahi Tuna Niçoise 20

Crisp Spring Vegetables, Quail Egg & Tonnato Sauce

Wild Caught Tuna from the Shores of Fiji

Seared Sea Scallops 19

Parsnip Skordalia, Mushroom Conserva & Brown Butter

MSC Certified Scallops from Massachusetts

Black Garlic & Mushroom Soup 13

Fava Beans, English Peas & Crispy Shallots

Organically Grown Vegetables from FEED Sonoma

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 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 32 oz Tomahawk Rib Steak & 2 lb Maine Lobster <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 • Dungeness Crab 21 • Grilled Gulf Shrimp 16 • Point Reyes Blue Cheese 6

Pan Seared Branzino 38

Paul's Artichokes, Charred Scallion Romesco & Meyer Lemon
Sustainably Farmed Off the Shores of Greece

Fennel Crusted Sea Bass 38

Cauliflower Grits, Country Fried Fennel & Tabasco Gastrique
Wild Caught Sea Bass from Boston, Massachusetts

Double Cut Pork Chop 36

Smashed Potato Cake, Apple Sauce & Whole Grain Mustard
Organic Pork from Becker Lane Farm, Iowa

6 oz Petite Filet 48

Little Farm Potatoes, Black Garlic & Tempura Hen of the Woods Mushrooms
Naturally Raised Beef from Family Owned Schmitz Ranch, California

SIDES

French Fries Béarnaise Sauce	10	"Julia Child's" Potatoes Gruyère Cheese	12
Spätzle Gratin Fontina Cheese	12	Spiced Green Lentils Cauliflower & Pistachios	12
Brussels Sprouts Lemon & Sea Salt	10	Miso Creamed Spinach Furikake Gremolata	12
Roasted Baby Carrots Dill & Meyer Lemon Crème Fraîche	12	Hasselback Potato Crème Fraîche & Chives	12

Vegetarian & special dietary requests are met with enthusiasm!
A 5.5% surcharge will be added to all food and beverages for San Francisco employer mandates

DINNER