



STEAK

10 YEAR ANNIVERSARY

2008 - 2018

## CHILLED

<b>Hammersley Inlet</b> <i>(C. Gigas)</i> Southern Pacific Sound, Pacific Northwest <i>Beach Grown in Algae Rich Water; Earthy, Deep Cut &amp; Rich</i>	<b>18/36</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 • Orange Segments  
Roasted Beets • Cucumber • Baby Carrots • Radishes • Red Quinoa  
Sunflower Seeds • Hazelnuts • Candied Pecans • Cherry Tomatoes • Corn*

### EPIC Caesar Salad 14

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

### Artisanal Charcuterie 24

*Cherry Mostarda, House Pickles & Crostini  
Old World Style Charcuterie Procured by Sahumeria Biellese in New Jersey*

### Prosciutto & White Peaches 17

*Shaved Parmesan, Bread Crumbs & Calabrian Chilis  
Acorn Fed La Quercia Prosciutto from Norwalk, Iowa*

### Seared Sea Scallops 24

*Cucumber Water, Fennel & Toasted Peanuts  
Dredged off the Coast of Massachusetts*

### Crispy Oyster & Soft Shell Crab Louie 21

*Summer Wax Beans, Padrón Peppers & Pickled Red Onions  
Sustainably Harvested Crab from Lake Pontchartrain, Louisiana*

### Shellfish Bisque 14

*Cherry Tomato Panzanella, Lobster & Chervil  
Sustainably Harvested Lobster from the North Coast of Maine*

*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 98</b> <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>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*

### **Oven Roasted Salmon 38**

*Ricotta Gnocchi, Chanterelles & Lemon Sage*  
*Troll Caught off the Coast of Northern California*

### **Pan Seared Halibut 36**

*Grilled Summer Vegetables, Tahini-Yogurt & Cherry Tomato Relish*  
*Long Line Caught off the Alaskan Coast*

### **Honey Brined Pork Chop 36**

*Coal Roasted Yam, Mustard Greens & Grilled Peach Habanero Salsa*  
*Naturally Raised Duroc Pork from Iowa*

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

*Fingerling Potatoes, Coachella Sweet Corn & Red Wine Bordelaise*  
*Naturally Raised Beef from Family Owned Schmitz Ranch, California*

## SIDES

<b>French Fries</b> <i>Béarnaise Sauce</i>	<b>10</b>	<b>“Julia Child’s” Potatoes</b> <i>Gruyère Cheese</i>	<b>12</b>
<b>Spätzle Gratin</b> <i>Fontina Cheese</i>	<b>12</b>	<b>Sautéed Summer Squash</b> <i>Pecorino &amp; Hazelnuts</i>	<b>12</b>
<b>Sweet Corn Succotash</b> <i>Roasted Peppers &amp; Andouille</i>	<b>12</b>	<b>Roasted Broccoli</b> <i>Garlic &amp; Chili Flake</i>	<b>12</b>
<b>Padrón Peppers</b> <i>Lemon &amp; Sea Salt</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