



## CHILLED

<b>Hammersley Inlet</b> ( <i>C. Gigas</i> ) Southern Puget Sound, Washington <i>Beach Grown in Algae-Rich Water; Earthy, Rich, with a Deep Cup</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  
Roasted Beets • Cucumber • Baby Carrots • Radishes • Corn • Cherry Tomatoes  
Sunflower Seeds • Hazelnuts • Candied Pecans • Red Quinoa*

### **Epic Caesar Salad 14**

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

### **Black Ibérico Prosciutto 18**

*Black Mission Figs, Micro Mint & Saba  
Pasture Raised & Acorn Fed Pork from Spain*

### **Wagyu Beef Carpaccio 17**

*Heirloom Tomatoes, Blue Cheese & Ciabatta  
Purebred Wagyu from Lone Mountain, New Mexico*

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

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

### **Seared Sea Scallops 19**

*Sweet Creamed Corn, Crispy Guanciale & Tomato Fonduta  
Dry Packed Atlantic Scallops, Caught off the Coast of Maine*

### **Corn Soup 13**

*Gulf Shrimp, Romesco & Chives*

*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> <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 • Lobster 32/64 • Grilled Gulf Shrimp 16*  
*• Point Reyes Blue Cheese 6 • Dungeness Crab 21 • Mushrooms 11*

### **Pan Seared Northern Halibut 38**

*Eggplant Purée, Grilled Garden Vegetables & Pistachio Dukkah  
Long Line Caught off the Coast of Alaska*

### **Oven Roasted Striped Sea Bass 36**

*Golden Chanterelles, Summer Beans, Hot Coppa & Shellfish Broth  
Hook & Line Caught off the Coast of Massachusetts*

### **Slow Roasted Game Hen 35**

*Iacopi Farms White Beans, Peperonata, Bronx Grapes & Castelvetro Olive Tapenade  
Naturally Raised Fowl from Grimaud Farms, Stockton, California*

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

*Smoked Sunchoke Purée, Broccolini & Preserved Lemon  
Naturally Raised Beef from Family Owned Schmitz Ranch, California*

## SIDES

<b>French Fries</b> <i>Béarnaise Sauce</i>	<b>9</b>	<b>"Julia Child" Potatoes</b> <i>Gruyère Cheese</i>	<b>10</b>
<b>Spätzle Gratin</b> <i>Fontina Cheese</i>	<b>10</b>	<b>Roasted Squash</b> <i>Goat Cheese &amp; Mint</i>	<b>10</b>
<b>Padrón Peppers</b> <i>Lemon &amp; Sea Salt</i>	<b>9</b>	<b>Roasted Baby Carrots</b> <i>Thyme &amp; Dill Crème Fraîche</i>	<b>10</b>
<b>Braised Collard Greens</b> <i>Bacon</i>	<b>9</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