



## CHILLED

<b>Fanny Bay</b> ( <i>C.Gigas</i> ) Baynes Sound, British Columbia <i>Intertidal Beach Cultivated; Smooth &amp; Mild with a Melon 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>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> Charred Serpent Cucumber, Radish & Crème Fraîche <i>Ora King Salmon Raised in the 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 • Bacon • Dried Cherries • Strawberries • Apples  
Roasted Golden 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*

### **Wagyu Beef Carpaccio 19**

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

### **Soft Shell Crab 20**

*Cucumber, Smashed Grapes & Mint  
Harvested off the Shore of Lake Pontchartrain, Louisiana*

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

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

### **House Made Charcuterie 24**

*Prosciutto, Lonza, Bresaola & Tuscan Salami*

### **Corn Soup 12**

*Shaved Fennel, Corn & Olive Oil*

*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>Epic “Dude Ranch” Steak 5 lb</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; 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 19* • *Roasted Mushrooms 11* •  
• *Point Reyes Blue Cheese 6* • *Dungeness Crab 21* •

**Oven Roasted Northern Halibut 36**

*Ricotta Ravioli, Charred Broccoli & Roasted Pepper Relish  
Long Line Caught off the Coast of Alaska*

**Pan Seared Wild King Salmon 38**

*Cranberry Beans, Chanterelles, Spicy Capicola & Shellfish Broth  
Troll Caught in the Oregon Coast*

**Slow Roasted Moulard Duck Breast 36**

*Blistered Romano Beans, Grilled Onions & Stone Fruit  
Naturally Raised Duck from Hudson Valley Ranch, New York*

**6 oz Petite Filet 38**

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

# 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>Summer Squash</b> <i>Goat Cheese &amp; Mint</i>	<b>10</b>
<b>Padrón Peppers</b> <i>Lemon &amp; Sea Salt</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**