

- **Dinner Menu**

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## **OYSTERS & RAW BAR**

Champagne Mignonette, Fresno Pepper Hot Sauce, Prepared Horseradish, Lemon - \$4 each

**Marin Miyagi (CA)**

**Kumamoto (CA)**

**Hammersley (WA)**

**Beausoleil (NB)**

### **MAIN**

- **16.00**

**Chilled Gulf Prawns**

Cocktail Sauce, Grilled Lime

- **16.00**

**Dungeness Crab Salad**

Little Gems, Avocado, Radish, Herbs

- **16.00**

**Oysters Rockefeller**

Creamed Spinach, Pork Belly, Scotch

- **18.00**

**Steak Tartare**

Smoked Egg Yolk, Malt Potato Crisps

- **95.00**

### **Grand Platter**

Oysters, Gulf Prawns, Local Dungeness Crab, Smoked Trout Salad, Malt Potato Crisps

## **STARTERS**

- **12.00**

### **Butternut Squash-Apple Soup**

Brown Butter, Toasted Walnuts, Sage

- **13.00**

### **Alfred's Salad**

Romaine, Croutons, Parmesan, Vegetable Escabèche

- **14.00**

### **Wedge Salad**

Iceberg, Buttermilk Dressing, Blue Cheese, Bacon

- **16.00**

### **Tempura Calamari**

Winter Vegetable Salad, Meyer Lemon Aioli

- **17.00**

### **Smoked Steelhead Trout**

House Pickles, Horseradish Cream, Grilled Bread

## **ENTRÉES**

- **24.00**

### **Chanterelles**

Root Vegetables, French Lentils, Parsley-Green Peppercorn Sauce

- **29.00**

### **Roasted Half Chicken**

Zinfandel Cabbage, Soubise, Apple, Jus

- **34.00**

### **Mcfarland Springs Trout**

Cauliflower, Herb Salad, Olive-Caper Vinaigrette

## **CALIFORNIA BEEF**

Alfred's Steakhouse has been serving San Francisco's finest mesquite-grilled dry-aged steaks since 1928. Our steaks are selected for us by Flannery Beef, from cattle that are naturally raised on a 100% grass diet and finished with grain

### **Filet Mignon**

- 8 Ounces
- **42.00**
- 12 Ounces
- **52.00**

### **New York**

- 14 Ounces
- **50.00**
- 20 Ounces (Bone-In)
- **60.00**

### **Ribeye**

- 14 Ounces
- **55.00**

### **The Alfred's Cut**

Bone-in Rib Eye

- 28 Ounces
- **70.00**

### **Porterhouse**

- 32 Ounces
- **80.00**

### **Double-Cut Lamb Chop**

- 16 Ounces

- **38.00**

## **CALIFORNIA BEEF - SAUCES**

**Oxtail Bordelaise**

**Whipped Horseradish**

**Giardiniera Salsa Verde**

**Brown-Butter Béarnaise**

**Green Peppercorn & Mustard Seed**

## **SIDES**

- **8.00**

**Kennebec Fries**

Russian Dressing Dip

- **9.00**

**Baked Potato**

Sour Cream, Chives

- **10.00**

**Mascarpone Mashed Potatoes**

- **9.00**

**Creamed Spinach**

Bacon, Bread Crumb

- **9.00**

**Charred Broccoli**

Lemon, Chile Flake

- **10.00**

**Carrots**

Aged Beef Fat, Smoked Crème Fraîche, Almond

- **14.00**

**Maitake Mushroom**

New Onion, Sherry

- **18.00**

### **Roasted Bone Marrow**

Green Tomato Chimichurri

## **ALFRED'S FOR FOUR**

- **340.00**

### **64 Oz. Dry-Aged, Double Cut Porterhouse Steak**

served with alfred's salad, all sauces, green tomato chimichurri, choice of 4 sides, roasted bone marrow and bananas foster for the table

## **SCHOOL NIGHT SPECIAL**

\$55. Served monday-thursday limited availability

### **Alfred's Salad**

### **House-Smoked Prime Rib**

### **Mascarpone Mashed Potatoes**

### **Creamed Bloomsdale Spinach**

### **Spumoni Frozen Custard**

## **COCKTAILS MARTINIS**

- **14.00**

### **House**

Gordon's Gin, Noilly Extra Dry, orange bitters, lemon oil

- **14.00**

### **Kangaroo**

Grays Peak Vodka shaken hard, expressed lemon oil

- **24.00**

### **Vesper**

Grey Goose VX, Bloom Gin, Lillet Blanc, stirred, with expressed lemon oil

- **24.00**

## **Martinez**

Beefeater Burrough's Reserve, Dolin Blanc, Maraschino, Absinthe, AO bitters, expressed orange oil

### **BARREL-AGED**

- **13.00**

## **Negroni**

Gordon's Gin, Campari, Carpano Antica

- **13.00**

## **Boulevardier**

Four Roses, Gran Classico, Punt e Mes

- **13.00**

## **Manhattan**

Always Aging 1776 Bourbon, Sweet Vermouth, bitters

### **MANHATTANS**

- **14.00**

## **House**

Wild Turkey Rye, Di Padrino, Punt e Mes, Angostura

- **22.00**

## **Perfect**

Maker's Mark Bourbon, Lo-Fi dry vermouth, Cocchi de Torino, Angostura, orange bitters

- **20.00**

## **Single Barrel**

Four Roses Single Barrel, Carpano Antica, Orange Bitters

### **OTHER CLASSICS**

- **12.00**

## **French 75**

Gordon's Gin, French Brandy, Champagne, Lemon

- **13.00**

### **Last Word**

Gordon's Gin, Luxardo Maraschino, Chartreuse, Lime

- **12.00**

### **Corpse Reviver #2**

Bombay Gin, Cointreau, Lillet Blanc, St. George Absinthe, Lemon

- **12.00**

### **Daiquiri No. 4**

Matusalem, Batiste, Luxardo Maraschino, Lime, Cane

### **Vieux Carre**

1776 Rye, French brandy, Carpano

## **WINES BY THE GLASS CHAMPAGNE**

### **Guy de Forez, 'Les Riceys' Champagne, France**

- 5oz
- **19.00**

### **Roederer Estate, Brut, Anderson Valley, California**

- 5oz
- **12.00**

### **Val de Mer, Cremant de Bourgogne Rosé, Chablis, France**

- 5oz
- **14.00**

## **WHITE WINE**

### **2014 Sauvignon Blanc, Patient Cottat 'Le Grand Caillou', Loire, France**

- 5oz
- **10.00**

### **2014 Pinot Gris, Elk Cove, Willamette Valley, Oregon**

- 5oz
- **12.00**

**2013 Gruner Veltliner, Malat, Kremstal, Austria**

- 5oz
- **13.00**

**2014 Grenache Blanc Blend, Kunin, 'Pape Star', Santa Barbara County, California**

- 5oz
- **15.00**

**2013 Riesling, Hexamer, 'Meddersheimer Rheingrafenberg' Quarzit, Nahe, Germany**

- 5oz
- **12.00**

**2014 Chardonnay, Bethel Heights, Eola-amity Hills, Willamette Valley, Oregon**

- 5oz
- **17.00**

**2014 Chardonnay, Au Bon Climat, Santa Barbara County, California**

- 5oz
- **14.00**

## **ROSÉ WINE**

**2014 Grenache Rosé, Mathis, Sonoma County**

- 5oz
- **12.00**

## **RED WINE**

**2015 Sangiovese Blend, Coltibuono 'Cetamura' Chianti, Tuscany, Italy**

- 5oz
- **10.00**

**2014 Pinot Noir, Sonoma Cutrer, Sonoma Coast**

- 5oz
- **15.00**



**2013 Grenache Blend, Skylark, 'Red Belly', North Coast, California**

- 5oz
- **13.00**

**2013 Syrah, Novelty Hill, Columbia Valley, Washington**

- 5oz
- **12.00**

**2013 Merlot, Walla Walla Vinters, Walla Walla Valley, Washington**

- 5oz
- **17.00**

**2012 Cabernet Franc, Domaine Leduc Frouhin, Anjou, Loire Valley, France**

- 5oz
- **12.00**

**2010 Cabernet Blend, Château Patache d'Aux, Médoc, Bordeaux**

- 5oz
- **15.00**

**2014 Cabernet Sauvignon, Foxglove, Paso Robles, California**

- 5oz
- **14.00**

**2012 Cabernet Sauvignon, Keenan, Napa Valley**

- 5oz
- **22.00**

**BEERS  
DRAFT**

- **7.00**

**Pilsner Urquell**

- **7.00**

**Fort Point 'Park' Hoppy Wheat**

- **7.00**

**Anchor Steam**

- **7.00**

**Drake's 1500 Pale Ale**

- **5.00**

**Abita Light**

- **5.00**

**Pabst Blue Ribbon**

- **8.00**

**St. Bernardus Wit**

- **6.00**

**Calicraft 'The City' IPA**

- **7.00**

**Sam Smith Oatmeal Stout**

- **5.00**

**Erdinger NA**

**BOTTLES / CANS**