



CHILLED

Drakes Bay San Quintin, California (C. Gigas) <i>Bag-To-Beach Grown By the Lunny Family; Briny Touch of Bitter Herb</i>	3
Kumomoto Humboldt Bay, California (C. Sikamea) <i>Long Line Culch Grown by Coast Seafoods; Buttery with a Honeydew Melon Finish</i>	4
Reach Island Case Inlet, Washington (C. Gigas) <i>Wild Beach Harvested, Tidally Influenced; High Brininess, Plump</i>	3
Oysters Served with Mignonette, Lemon & Crackers	
Jumbo Gulf Shrimp Cocktail Lemon & Cocktail Sauce <i>Turtle Friendly Caught in the Gulf of Mexico</i>	24
Dungeness Crab Cocktail Lemon & Cocktail Sauce <i>Wild Trap Caught off the Washington Coast</i>	21
Yellowfin Tuna Tartare Meyer Lemon, Horseradish & Sea Beans <i>Long Line Caught off the Coast of Japan</i>	19
Shellfish Indulgence Platter Crab, Lobster, Shrimp, Oysters & Ceviche	AQ

Craft Your Own Salad 16

*Arugula • Baby Kale • Butter Lettuce • Iceberg • Winter Lettuce
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 • Cucumber • Bacon • Apples • Orange Segments • Dried Cherries • Baby Carrots • Roasted Beets
• Farro • Radishes • Sunflower Seeds • Hazelnuts • Candied Pecans*

Epic Caesar Salad 14

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

Citrus Salad 16

*Marinated Beets, Cara Cara & Hazelnut-Crusted Goat Cheese
Organically Grown Beets from Star Route Farms, Bolinas, California*

Foie Gras Terrine 24

*Mandarinquat, Pistachio & Brioche
Cage Free Moulard Ducks from Hudson Valley Foie Gras*

Arugula & Ricotta Raviolo 18

*Pancetta, Farm Egg & Parmesan
Ricotta from Bellwether Farms, Petaluma, California*

Seared Scallops 19

*Roasted Cauliflower & Salsa Verde
Dredge Harvested in New Brunswick, Canada*

Celery Root Soup 9

Truffle Crème & 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

Filet Mignon 9 oz <i>Naturally Raised by Family Owned Schmitz Ranch, California</i>	49
Prime Dry Aged Ribeye Steak 14 oz <i>Procured by S.F. Butcher, Bryan Flannery</i>	61
Prime Dry Aged Bone in New York Steak 20 oz <i>Procured by S.F. Butcher, Bryan Flannery</i>	61
Prime Côte De Boeuf 28 oz <i>Procured by S.F. Butcher, Bryan Flannery</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 <i>32 oz Tomahawk Rib Steak & a Two lb. Maine Lobster</i>	230

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* • *Chanterelle Mushrooms 11* •
• *Point Reyes Blue Cheese 6* • *Dungeness Crab 21* •

Sautéed Branzino 36

*Cauliflower Couscous, Sweet Fennel & Blood Orange
Sustainably Farmed off the Coast of Petras, Greece*

Slow Roasted Steelhead 36

*Mushroom-Pine Nut Purée, Winter Greens & Aged Sherry
Wild Caught in the Quinault River, Washington*

Beef Short Ribs 38

*Caramelized Squash, Crisp Brussels Sprouts & Sweet Onion Jus
Raised at Mission Ranch, Montana*

Braised Pork Shanks 38

*Butter Beans, Tender Roots & Pork Jus
Organically Raised Berkshire Pork from California*

6 oz Petite Filet 38

*Smashed Fingerling Potatoes, Broccoli Di Cicco & Harissa
Naturally Raised Beef from Family Owned Schmitz Ranch, California*

SIDES

Broccoli Di Cicco <i>Garlic & Chili</i>	10	French Fries <i>Béarnaise Sauce</i>	9
Spätzle Gratin <i>Fontina Cheese</i>	10	Dinosaur Kale <i>Crispy Onion</i>	10
"Julia Child" Potatoes <i>Gruyère Cheese</i>	10	Brussels Sprouts <i>Bacon & Walnuts</i>	10

*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