

EPIC

STEAK

Easter Menu



April 1, 2018

EASTER BUBBLES!

Half Bottle (375ML) 45.

Ruinart, Brut Rosè, France, Reims

1/2 Dozen Oyster on the Half Shell ^{ADD \$18}
Mignonette & Lemon



Smoked McFarland Trout

Zuckerman's Delta Asparagus, Licorice Greens & Lemon Vinaigrette

Yellowtail Ceviche

Leche de Tigre, Shoestring Sweet Potatoes

Duck Confit

Braised Cabbage, English Peas & Rhubarb

Oregon Pink Bay Shrimp

Baby Romaine Salad, Buttermilk Vinaigrette & Croutons

Steak Tartare

Levain Toast, Quail Egg & Parsley



English Pea Risotto

Pea Shoots, Kumquat & Pancetta

Bacon-Cheddar Steakhouse Burger

Epic Special Sauce, Pickles, House Baked Brioche Bun

Flat Iron Steak & Eggs

Marinated Mushrooms, Bintje Potatoes & Red Wine Gastrique

9 oz Filet ^{ADD \$25} 20 oz Bone in New York Steak ^{ADD \$40}
14 oz Ribeye ^{ADD \$35}

6 oz. Blackened Prime Rib

Cajun Spiced Red Cabbage Cole Slaw & Bayou Remoulade Sauce

Pan Roasted Alaskan Halibut

Traditional Roman Style Artichokes & Pomelo Grapefruit

Eggs in Purgatory

Red Floriani Polenta, Spicy Garlic Pork Sausage
& Fava Bean Salsa Verde



Lemon Pot de Crème

Strawberry Paper & Champagne Gelée

Mix Berry Chocolate Tart

Crème Anglaise & Phyllo Dough

Cinnamon Marshmallow Puff

Caramel Sauce & Peanut Brittle

Dark Chocolate Ice Cream Sandwich

Sea Salt & Caramelized Pine Nuts

\$55. per person

(per person, not including tax and gratuity)

*A 5% surcharge will be added to all food and beverages
for San Francisco employer mandates.*

*California Law advises patrons that "consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may increase your risk of food borne illness."*