

# EPIC

STEAK

## Easter Menu



April 1, 2018

### EASTER BUBBLES!

Half Bottle (375ML) 45.

Ruinart, Brut Rosè, France, Reims

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1/2 Dozen Oyster on the Half Shell <sup>ADD \$18</sup>  
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 <sup>ADD \$25</sup> 20 oz Bone in New York Steak <sup>ADD \$40</sup>  
14 oz Ribeye <sup>ADD \$35</sup>

### 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."*