



EPIC Rye Manhattan 18

Spirit Works Single Barrel Rye, Carpano Antica Formula, Angostura Bitters

STARTERS

Fanny Bay (C. Gigas) Baynes Sound, British Columbia 18/36
Intertidal Beach Cultivated; Smooth & Mild with a Melon Finish

Jumbo Gulf Shrimp Cocktail Lemon & Cocktail Sauce 24
Turtle Friendly Caught in the Gulf of Mexico

Steak Tartare Levain Toast, Quail Egg & Parsley 16
Naturally Raised by Family Owned Schmitz Ranch, California

Dungeness Crab Cocktail Lemon & Cocktail Sauce 21
Wild Trap Caught off the Washington Coast

Shellfish Indulgence Platter Crab, Lobster, Shrimp, Oysters & Ceviche AQ
Sustainably Harvested Shellfish

EPIC Caesar Salad Romaine, Parmesan & Levain Croutons 14
Levain Bread from Acme Bakery, Berkeley, California

Wedge Salad Thick Cut Bacon, Cherry Tomatoes, Blue Cheese with Buttermilk Vinaigrette 15
Old World Style Cured & Smoked Bacon from Oakland, California

Fried Oysters Green Bean Slaw & Louie Sauce 18
Sustainably raised hama hama Oysters from the Olympic Peninsula, Washington

Lamb Ribs Cherry Glaze, Pistachio & Marinated English Pea Salad 16
Pasture Raised from Dixon, California

Corn Chowder Shrimp, Lemon Oil & Paprika 14
Organically Grown Sweet Corn from Brentwood, California

MAINS

Filet Mignon 6oz/42 9oz/52 *Naturally Raised by Family Owned Schmitz Ranch, California*

Prime Dry Aged Ribeye Steak 14oz/61 *Procured by S.F. Butcher, Bryan Flannery*

Prime Dry Aged Bone-In New York Steak 20oz/64 *Procured by S.F. Butcher, Bryan Flannery*

Prime Côte De Boeuf 28oz/106 *Naturally Raised in Snake River Farms, Idaho*

A5 Miyazaki Wagyu Steak 4 oz/98 • 8oz/180 *Naturally Raised in the Prefecture of Miyazaki, Island of Kyushu, Japan*

Tuscan Style Porterhouse Steak, Herbs, Garlic & Olive Oil 30oz/94 *Procured by S.F. Butcher, Bryan Flannery*

An "Epic Meal" For Two 230 *32oz Tomahawk Rib Steak & 2 lb Maine Lobster*

To Complement (choose one): Béarnaise Sauce, Chimichurri, Horseradish or "Epic Steak" Sauce

To "Add On": Miso Truffle Butter 7 • Brandy Peppercorn Butter 7 • Mushrooms 11 • Lobster 32/64 • Dungeness Crab 21 • Grilled Gulf Shrimp 16 • Point Reyes Blue Cheese 6

Oven Roasted Halibut Sautéed Corn, Roasted Cherry Tomatoes 38
Long Line Caught off the Alaskan Coast

Pan Seared Salmon Potato Gaufrette with Sorrel Sauce 39
Troll caught off the coast of Ft. Bragg, California

SIDES

French Fries Béarnaise Sauce 10

"Julia Child" Potatoes Gruyère Cheese 12

Sautéed Spinach White Wine & Garlic 12

Mac n Cheese Red Durum pasta & Three Cheeses 12

Roasted Broccolini Garlic & Chili Flake 12

Broiled New Potatoes Tomatoes Sauce & Parmesan Cheese 12

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