



R O A S T H O U S E

STARTERS

Brown Butter Corn and Shrimp Soup 9
Pablano Coulis

TODAY'S OYSTERS . . . each 25^o
A selection of the best the sea has to offer
with Ver Jus Mignonette and Hot Horseradish Cocktail Sauce

Beef Tartare 12⁵⁰
Traditional Garnishes, Parsley Aioli, Capers, Red Onions

SALADS AND COLD APPETIZERS

Stonefruit Salad 10
Chanterelle Mushrooms, Belgian Endive, Yellow Buck Camembert
and Black Pepper- Blackberry Vinaigrette

Little Gems Salad 9
Blue Cheese Dressing and Bacon Brittle

Local Mesclun Greens 8
Baby Tomatoes and Walnut Vinaigrette

ENTREE SALADS

Melon, Hearts of Palm and Shrimp Salad 16
Mint and Watermelon Vinaigrette

Warm Spinach Salad 13
House-Cured Smoked Bacon and a Poached Duck Egg

House Smoked Chicken Salad 15
Bib Lettuce, California Peaches, Toasted Candied Pecans, Ginger Basil Vinaigrette

Fried Soft Shell Crab 18
Avocado Dressing and Lemon Parsley-Spring Squash Slaw

Wood Oven Roasted Chili Squid Salad 13
White Beans, Olives and Tomato Confit

ENTREES

The Ultimate 1/2 Pound Roasthouse Burger 20
Ground Daily with all the Trimmings

Skirt Steak Sandwich on Baguette 20
Spring Onions, Gypsy Peppers, Aged New York Cheddar and Pommes Frites and Rocket

Bar-B-Que Beef Prime Rib Sandwich 20
Crispy Cabbage Slaw

Beef Tenderloin 8 oz 29 12 oz 38

Ragout of Homemade Ricotta Gnocchi 17
Braised Short Rib

Dungeness Crab Cake 18
Warm Potato Salad, Shaved Fennel and Meyer Lemon Aioli

Saffron Linguine 14
Laughing Bird Shrimp and Chorizo Fennel Broth

WOOD OVEN

Roasted and Flaked Local Halibut Taco 20
Grilled Flour Tortillas, Avocado Mousse, Basil Tomato Salad
and House Made Jalapeño Crème Fraîche

Pan Roasted Chicken 18
Creamy Corn and Leeks, Crispy Pancetta, Arugula and Cornbread Salad

THINGS YOU WANT IN A STEAKHOUSE 8

Steak Fries with Roasted Garlic Epic Mac and Cheese
Fried Onion Rings with Anchovy Catsup Scalloped Potatoes
Green Beans Amandine Grilled Broccolini with Chili Flake
Sautéed Spinach with Garlic Confit Spring Asparagus with Béarnaise
Coachella Corn with Spring Onion and Grilled Gypsy Peppers

WE CAN GRILL A STEAK AT LUNCH ANY TIME YOU FEEL CARNIVOROUS!!

28 Day Aged:
New York Strip 20 oz 46
Coriander, Black Peppercorns and Coffee Beans

Wood Oven Roasted Rib Eye for Two 32 oz 42/person 84
Horseradish and Black Pepper Crème Fraîche (Available for 2 only)

*In response to the Healthy San Francisco initiative-
a 4% SF Health surcharge will be added to all food and beverage sales.
An 18% gratuity will be added to table of 6 or more.*

EPIC LUNCH