



R O A S T H O U S E

STARTERS

Summer Corn Soup with Shrimp and Ratatouille Cup 5 / Bowl 8
Spicy Tomato Gazpacho Cup 5 / Bowl 8

TODAY'S OYSTERS . . . each 2⁵⁰
A selection of the best the sea has to offer
with Ver Jus Mignonette and Hot Horseradish Cocktail Sauce

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

SALADS AND COLD APPETIZERS

Little Gems Lettuces with Housemade Brandied Cherries, Red Wine Vinaigrette 9
Manchego Cheese and Toasted Pistachios

Hearts of Romaine with Mortar & Pestle Anchovy Dressing 9

Local Mesclun Greens with Baby Tomatoes and Walnut Vinaigrette 10

Dungeness Crabmeat and Fennel Salad with Summer Melon, Ginger, Mint and Cilantro 17

ENTREE SALADS

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

Wood Oven Roasted Chicken Salad with Walnuts, Cabbage and Apples 15

Red Wine Marinated Skirt Steak Salad with Pommes Frites and Anchovy Mustard Demi Sauce 16

Tomatoes in All Their Glory with "Just Made Mozzarella" 14

*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.*

ENTREES

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

Classic Pacific Whole Fish with Fingerling Potato Coins and Banyuls Brown Butter 21

Pan Roasted Salmon with Asparagus and Housemade Pancetta Vinaigrette 21

Lemon Rosemary Garlic Chicken Under Stone with Toasted Brioche Salad 20

Crispy Soft Shell Crab "BLT & A" 25

Bar-B-Que Beef Sandwich with Crispy Cabbage Slaw 20

The EPIC Prime Rib JB Cut 10 oz 33
PK Cut 14 oz 42

Hanger Steak with Sauce Béarnaise and Steak Fries 25

Beef Tenderloin 8 oz 29
12 oz 38

THINGS YOU WANT IN A STEAKHOUSE

Steak Fries with Roasted Garlic Epic Mac and Cheese
Fried Onion Rings with Anchovy Catsup Scalloped Potatoes
Green Beans Amandine Grilled Broccolini with Chile Flake
Sautéed Spinach with Garlic Confit A Spray of Asparagus with Sauce Béarnaise

MULTI TASKER'S LUNCHEON ~50 MINUTES IN AND OUT~

Summer Corn Soup 29+ tax and gratuity
with Shrimp and Ratatouille

Wood Oven Roasted Chicken Salad
with Walnuts, Cabbage and Apples

EPIC Cookies To-Go
-OR-

Little Gems Lettuces 32+ tax and gratuity
with Housemade Brandied Cherries, Red Wine Vinaigrette, Manchego Cheese
and Toasted Pistachios

Pan Roasted Salmon with Asparagus and Housemade Pancetta Vinaigrette
EPIC Cookies To-Go

EPIC LUNCH