



R O A S T H O U S E

RAW THINGS | CEVICHE | SALUMI

TONIGHT'S OYSTERS . . .	each 2 ⁵⁰
A selection of the best the sea has to offer with Ver Jus Mignonette and Hot Horseradish Cocktail Sauce	
Today's Crudo - Minimally Manipulated Raw Seafood of the Day	15
Beef Tartare	per person 15
Traditional Garnishes – Parsley, Aioli, Capers and Red Onions	

CHEF'S NIGHTLY SELECTION OF HOUSE-CURED MEATS

Your server will describe tonight's selections.

Small Platter	20	
Large Platter	35	
Porchetta	Country Pâté	Pancetta
Chorizo	Duck Prosciutto	Bresaola
Epic Salami	Lamb Prosciutto	Hog Head Cheese
Braised Oxtail Terrine	Spicy Lamb & Prune Sausage	Smokey Pork Trotter Terrine
	Tasso-Style Cappicola	Housemade Bacon

SOUP/SALAD/APPETIZERS

Imperial Valley Corn Bisque	10
Corn and Bacon Fritters and Scallion Puree	
Little Gem Salad	12
Avocado Buttermilk Dressing and Laughing Bird Shrimp	
Local Mesclun Greens	9
Baby Tomatoes and Walnut Vinaigrette	
Red and Green Petit Lettuces	13
Treviso, Epoisses Cheese, Gravenstein Apples, Spiced Walnuts and Sauterne Vinaigrette	
Summer Tomatoes with Gorgonzola	12
Torpedo Onion and Crispy Housemade Melba Toast	
Wood Oven Roasted Chili Squid Salad	11
White Beans, Olives and Tomato Confit	
Warm Spinach Salad	11
Smoked Bacon and a Poached Duck Egg	
Summer Best Melons with Hobbs Prosciutto	12
Buttermilk Biscuit and Concord Grape Gastrique	
Soft Shell Crabs	21
Crispy Vegetable Slaw, Jubilee Tomato Puree, Basil Oil	
Baby Pizzetta	14
Hand Pulled Mozzarella, Spanish Pickled Anchovy and Green Tomato	
Roasted Marrow Bones	14
Tomato Jam and Crostini	

*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*

BEEF | STEAKS DRY AGED 28 DAYS | CHOPS

Petit Filet of Beef 8^{oz}	36
Grande Filet of Beef 12^{oz}	44
New York Strip 20^{oz} Coriander, Black Peppercorn and Coffee Rub	46
Wood Oven Roasted Rib Eye for Two 32^{oz} Horseradish and Black Pepper Crème Fraîche	42 /person (Available for 2 Only)

The EPIC Prime Rib ~ As available. Ask your server.	JB Cut 10 ^{oz}	32
	PK Cut 14 ^{oz}	39

Wood Oven Roasted Colorado Lamb Rack Ginger-Mint Black Mission Fig, Balsamic Puree and Summer Cranberry Beans	39
Gingersnap Crusted Pork Porterhouse Crispy Anson Mills Grits Cake, Montmorency Sour Cherries and Cornmeal Crusted Jalapeño Rings	27
The Ultimate Roasthouse Burger Ground Daily with the Trimmings and the Accoutrements	20
Steak n' Cake Petit Beef Filet with Spicy Crab Cake Dungeness Crabmeat Hollandaise, Tomato Salsa	40

ALL OTHER THINGS LAND & SEA

Braised Beef Bolognese Camembert Filled Homemade Pasta Tubes and Toasted Cumin Pickled Summer Squash	18
Wood Oven Roasted Maine Lobster Medallions Sweet Corn, Cioplini Onions, Wild Mushrooms and Green Garlic Sauce	39
Seared Day Boat Scallops, Iocoppi Sweet Peas and Mint Coulis Buttery, Lemony Beets, Princess Potatoes and Flambo Radishes	28
Pan Roasted "Market Fish" Couscous, Charred Corn Sauce, Watermelon Pickle Relish	28
Oven Roasted Whole Fish Risotto Style Saffron Potato, Gypsy Pepper Puree and Tempura Summer Beans	28
Crispy Magret Duck Breast with Rosemary Garlic Potatoes Grilled Spring Onions and Rhubarb Blackberry Jalapeno Jam	27
Braised Pork Shank Masaharina Dumplings, Green Chilies and Cilantro Pesto	25

*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*

POTATOES BEAUCOUP

9

Truffle Whipped Potatoes

Steak Fries

Roasted Garlic and Fried Herbs

Ember Roasted Yukon Gold Baked Potato

Scallop Potatoes Au Gratin

Potato Onion Pie (for 4 people)

21

THINGS YOU JUST WANT IN A STEAKHOUSE

9

Green Beans Amandine

Sweet Imperial Valley Corn

Cipollini Onions

Sautéed Spinach

Garlic Confit

Summer Garden Ratatouille

Basil Pesto

Sautéed Wild Mushrooms

Fried Onion Rings

Anchovy Tomato Catsup

Epic Mac and Cheese

Orecchiette Pasta

*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 ROASTHOUSE

BACK TO BASICS, BACK TO THE FARM, BACK TO FLAVOR . . .

What your great-grandfather called “a great steak” and what we know it as today are usually two different things. That’s because the journey from farm to table got a little complicated over the years—and some flavor, texture and quality were lost. It doesn’t have to be that way.

Putting the original, delicious flavors of the farm back on the table inspired me to create EPIC Roasthouse. Our seasonal menu is driven in large part by our friends working on the land: regional, artisan farmers and ranchers who deliver exceptional ingredients, directly to us. It’s a return to tradition. One that’s good for people, good for the land — and great for flavor. We hope you agree.

A special thank you to the ranchers and farmers that make our work possible:

Duffy’s RHS Farm, Winters, California
Star Route Farms, Bolinas, California
Iocopi farms, Half Moon Bay, California
La Tercera Farms, Bolinas, California
Meyer Ranch, Helmville, Montana
Marin Sun Farms, Point Reyes, California
Long and Bailey, Manteca, California
Petaluma Ranch, Petaluma, California
Greater Omaha Angus Beef
Schmidt Ranch, San Leandro, California A Family Run Business since 1944
Hobbs Shore Apple Smoked Bacon El Cerrito, California
Asian International Mushrooms
Bear Bottom Farms Walnut and Almond Firewood

Enjoy your meal,
CHEF JAN BIRNBAUM

*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 DINNER