



STARTERS

Brown Butter Corn and Shrimp Soup 10
Pablano Coulis

RAW THINGS | CEVICHE | SALUMI

TONIGHT'S OYSTERS . . . each 2⁵⁰
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 per fish 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		22
Large Platter		36
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	

SALADS AND COLD AND HOT APPETIZERS

Little Gems Salad 12
Blue Cheese Dressing and Bacon Brittle

Iacopi Farms Fava Bean and Star Route Farms Radish Salad 12
Parmesan Butter , Lemon Oil and Sea Salt

Stonefruit Salad 12
Morel Mushrooms, Ramps, Belgian Endive, Yellow Buck Camembert and Black Pepper- Blackberry Vinaigrette

Local Mesclun Greens 9
Baby Tomatoes and Walnut Vinaigrette

Dungeness Crab Salad 15
Fennel, Blood Oranges, Crispy Potato Chip and a Black Radish–Orange 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

Warm Spinach Salad 13
Smoked Bacon and a Poached Duck Egg

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.*

ENTREES

SEAFOOD

Wood Oven Roasted Whole Lobster Abalone Mushrooms, Sugar Snap Peas, Parsnip Purée and Brandied Lobster Broth	39
Seared Day Boat Scallops with Sweet Pea and Prosciutto Ravioli Oven Roasted Tomato Sauce with Spring Garlic Vinaigrette, Pea Leaf and Mint	28
Wood Oven Roasted Halibut Fennel A La Greque, New Potato and Spring Onion Gratin, Walla Walla Onion Rings and Crispy Mushrooms	27
Wood Oven Roasted Whole Fish Warm Acorn Squash, Bacon, Dandelion Salad and Meyer Lemon Parsley Brown Butter	28

BIRDS

Wood Oven Roasted Half Duck For Two Jalapeño Waffle, Bing Cherries and Toasted Pecans	25/ per person	50
Pan Roasted Chicken Creamy Corn and Leeks, Crispy Pancetta, Arugula and Cornbread Salad		24

BEEF | STEAKS DRY AGED 28 DAYS

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

Wood Oven Roasted Rib Eye for Two Horseradish and Black Pepper Crème Fraîche (Available for 2 Only)	32 oz 42 /person	84
Filet of Beef	Petit 8 oz	36
	Grande 12 oz	44
New York Strip Coriander, Black Peppercorn and Coffee Rub	20 oz	46
The Ultimate ¾ Pound Roasthouse Burger Ground Daily with the Trimmings and the Accoutrements		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*

VEAL/LAMB

Roasted Lamb Rack Lentils, Cipollini Onions, Candied Butternut Squash and Persimmon-Rosemary Aioli	39
Braised Veal Shank Asparagus Risotto, Wild Mushrooms and Gremolada	25

PORK

Wood Oven Roasted Pork Porterhouse Chop Molasses and Grain Mustard Glaze, Fresh Dug Butterball Maple Potato Salad and BBQ Sauce	25
-------------------------------------------------------------------------------------------------------------------------------------------	----

SAUSAGE

Roasted Housemade Sausage Marble Potatoes, Walla Walla Onions and Mustard-Beer Reduction	21
----------------------------------------------------------------------------------------------------	----

POTATOES BEAUCOUP

Truffle Whipped Potatoes	9
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

Green Beans Amandine	
Spring Asparagus with Béarnaise	
Sautéed Spinach Garlic Confit	
Truffled Cauliflower	
Sautéed Wild Mushrooms	
Fried Onion Rings Anchovy Tomato Catsup	
Epic Mac and Cheese Orecchiette Pasta	
Grilled Broccolini Chili Flake	

*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:

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
Liberty Farms Ducks, Sonoma County Poultry Penngrove, California
Hobbs Shore Apple Smoked Bacon El Cerrito, California
Mantova Farmstead Butter, Parma Boccadiganda Di Borgoforte, Italy
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