



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

Dungeness Crab and Potato Soup	10
Leeks and Yukon Gold Potatoes	
Organic Iceberg Salad with Creamy Buttermilk Dressing	12
Shaved Radish, Rustic Garlic and Creamy Gorgonzola Cheese Croutons	
Local Mesclun Greens	9
Baby Tomatoes and Walnut Vinaigrette	
Spring Minutina Salad	12
Crispy Housemade Bacon Lardon & Fried Quail Eggs	
Shrimp and Roasted Beet Salad	13
Cucumber Yogurt Sauce and Pickled Red Onion	
Wood Oven Roasted Shrimp with Chorizo	12
Lima Beans and Meyer Lemon Confit	
Hand Picked Dungeness Crab Risotto	12
Scallion-Jalapeño-Ginger and Cashew Pesto	
Wood Oven Roasted Chili Squid Salad	11
White Beans, Olives and Tomato Confit	
Warm Spinach Salad	11
Smoked Bacon and a Poached Duck Egg	
Crispy Fried Frogs Legs	15
Cabbage and Orange Salad, Spicy Garlic Chili and Celery Root Remoulade	
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 Lamb Chops Apple-Pine Nut Pan Dowdy, Warm Radicchio and Escarole	39
Wood Oven Roasted Pork Porterhouse Gingered Jewel Yams with Heirloom Apple Coulis, Shaved Fennel and Tangerine	27
The Ultimate ½ Pound 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

EPIC Housemade Sausage Caramelized Polenta Cake, Cipollini Onions and Jalapeno Ginger Gold Apple	19
Wood Oven Roasted Maine Lobster Medallions Butternut Squash, Black Radish and Tangerines	39
Seared Day Boat Scallops with Wild Mushroom Ravioli Celery Root Coulis, Bartlett Pears and Banyuls Vinegar Reduction	28
Pan Roasted "Market Fish" Braised Baby Fennel, Cara Cara Oranges and California Avocados	28
Wood Oven Roasted Whole Fish Blood Oranges, Israeli Couscous, Garlic Chives and Toasted Almonds	28
Chicken Roulade Tasso Ham, Swiss Chard on French Lentils and Pickled Onions	24
Braised Short Ribs Barley and Dandelion Greens	25

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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

Caramelized Brussels Sprouts

with Cipollini Onions

Sautéed Spinach

Garlic Confit

Truffled Cauliflower

Sautéed Wild Mushrooms

Fried Onion Rings

with Anchovy Tomato Catsup

Epic Mac and Cheese

Orecchiette Pasta

Grilled Broccolini

Chili Flake

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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

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EPIC DINNER