



R O A S T H O U S E

RAW THINGS | CEVICHE | SALUMI

- TONIGHT'S OYSTERS . . .** each 25^o
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															
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SOUP/SALAD/APPETIZERS

- Butternut Squash Soup** 10
Fried Sage and Orange Crème Fraîche
- Little Gem Salad** 12
Point Reyes Blue Cheese Dressing and Bacon Brittle
- Local Mesclun Greens** 9
Baby Tomatoes and Walnut Vinaigrette
- Beet Salad** 12
Goat Cheese Fondue, Kumquat, Red Onion and Parsley Salad
- California Citrus Salad** 12
Fennel and Passionfruit Vinaigrette
- Fried Baby Artichokes** 16
Sweet and Sour Pork Belly on Sauce Romesco
- House Cured Citrus Salmon Gravlax Dill** 14
Shallot Crème Fraîche, Gaufrette Potatoes, Radishes and Fine Herbs
- Warm Spinach Salad** 11
Smoked Bacon and a Poached Duck Egg
- Wood Oven Flash Roasted Monterey Squid** 15
Caramelized Gnocchi, Garlic Lemon Escarole and Pumpkin-Apple Cider Coulis

*A 4% surcharge will be added to all food and beverages for San Francisco employer mandates.
An 18% gratuity will be added to table of 6 or more*

BEEF | STEAKS DRY AGED 28 DAYS | CHOPS

Epic Definitions of Temperature, Color and Texture

Epic steaks are cooked either on our Wood Fired Custom Grill or in the Wood Oven

Grilled Steaks are typically crusted with a slightly charred caramelized crust formed from the direct heat of an open wood fire. The steaks will be smoky in nature as the almond and walnut put off a distinctive smoky character.

Pittsburgh: Charred and seared on the exterior, bright red and cool center, nearly raw.

Black and Blue: Very charred exterior which is barely cooked, nearly raw, bright red and cool to the center.

Rare: Bright Red to the center and Cool in center - Texturally slightly more Toothy. Very juicy.

Medium Rare: Red in very center, bright pink throughout except for crusty exterior. Juicy but not bloody. The heat just reaching the center.

Medium: Even Pink with a dark caramelized crust. Heat has penetrated to reach the center. Texturally the steak is firm.

Medium Well: Just a bit of pink left at the center. Warm to hot through out.

Well Done: Completely cooked to the center. Hot through out.

Petit Filet of Beef 8^{oz}		36
Grande Filet of Beef 12^{oz}		44
New York Strip 20^{oz}		46
Coriander, Black Peppercorn and Coffee Rub		
Pan Roasted Wagyu Bavette Steak		35
Corn Bread Pudding, Cumin Pinto Beans and Guacamole		
Wood Oven Roasted Rib Eye for One 25^{oz}		52
Wood Oven Roasted Rib Eye for Two 32^{oz}		42 /person
Horseradish and Black Pepper Crème Fraîche		

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

Rotisserie Pork Rack Chop		27
Buttery Spaghetti Squash, Jewel Yams, and Spiced Cranberries		
The Ultimate Roasthouse Burger		20
Ground Daily with the Trimmings and the Accoutrements		
Steak n' Cake		40
Petit Beef Filet with Spicy Crab Cake		
Dungeness Crabmeat Hollandaise, Tomato Salsa		

ALL OTHER THINGS LAND & SEA

One Big Ole Meatball		20
Chanterelle and Taleggio Ravioli and Marinara Sauce		
Wood Oven Roasted Organic Chicken		28
Sweet Maui Tobacco Onions, Black Kale, Scarlet Turnips and Apple Cider Poultry Reduction		
Wood Oven Roasted Whole Fish		28
Ragout of House Made Andouille with Fennel, Tomatoes and Cornbread Croutons		
Pan Roasted "Market Fish"		28
Collard Greens Risotto, Meyer Lemon Black Truffle Vinaigrette, Harvest Apples and Ancho Cress		
Cedar Smoked Sweet Eastern Scallops		28
Braised Salsify, Sauce Berigoule, Watercress and Radishes		
Red Wine Braised Beef Short Ribs		25
Caramelized Polenta Cake, Red Chard and Bacon Lardons		

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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

Crispy Black Pepper Parmesan Potatoes

Lemon Zest and Nutmeg

Potato Onion Pie (for 4 people)

21

THINGS YOU JUST WANT IN A STEAKHOUSE

9

Dwellely Farms Organic Yellow Wax Beans and Baby Green Beans Almandine

Sautéed Spinach

Garlic Confit

Caramelized Brussels Sprouts

Sautéed Wild Mushrooms

Fried Onion Rings

Anchovy Tomato Catsup

Epic Mac and Cheese

Orecchiette Pasta

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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
Schmitz 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