

SPINACH & ARTICHOKE DIP with sour cream, salsa and warm tortilla chips 18

HOUSE-SMOKED SALMON toast & Chef's dressing 20 | **ROSEMARY FOCCACIA** with olives & almonds 4

TONIGHT'S FEATURED SOUP selection changes daily 12 | **EMERALD KALE SALAD** roasted peanut vinaigrette 12

GRILLED ARTICHOKEs gone for the season! We grill only true Red Label heirloom artichokes from Castroville, California. These unique plants yield artichokes of superior flavor and meatiness. They are typically available spring through summer.

SALADS

GRILLED CHICKEN SALAD field greens, jicama, honey-lime vinaigrette and peanut sauce 24

THAI STEAK & NOODLE SALAD seared filet, mango, chopped peanuts, basil and mint 26
—also available with rotisserie chicken (or our nearly vegetarian option with avocado — subtract 3 dollars)

KALE SALAD WITH ROASTED CHICKEN emerald kale, fresh herbs, roasted peanut vinaigrette, Reggiano 21

CAESAR SALAD crisp romaine, grated Reggiano, rustic croutons and our eggless dressing 14

TRADITIONAL SALAD chopped egg, smokehouse bacon and rustic house-made croutons 12
—with choice of mustard honey, buttermilk garlic, blue cheese or classic vinaigrette

BURGERS & SANDWICHES

Each morning our burgers are ground in-house, our egg buns and bread are baked fresh for today's service

CHEESEBURGER freshly ground, with tomato, onion, lettuce and melted cheddar 22

HOUSE-MADE VEGGIE BURGER our signature recipe with sweet soy glaze and melted Jack 22

FAMOUS FRENCH DIP AU JUS thinly sliced roasted prime rib on a toasted French roll 24

Something Green 10 | Braised Red Cabbage 10 | Tabbouleh 10 | Creamy Coleslaw 10

French Fries 10 | Pomme Purée 10 | True Idaho Baked Potato 10

ENTRÉES

ROTISSERIE CHICKEN roasted with crushed herbs and apricot glaze, with pomme purée (limited) 29

MT. LASSEN CAJUN TROUT seasoned and hardwood grilled, served with something green 30

PAN-ROASTED SALMON filleted in-house daily, served with pomme purée and something green 34

JUMBO LUMP CRAB CAKES with Pommery mustard, served with fries and coleslaw (limited) AQ

CLASSIC FRENCH OMELETTE with fine herbs, goat and white cheddar cheeses, served with fries 16

FLYING TUNA PLATTER seared ahi, mixed greens, mango, avocado, honey-lime vinaigrette 32

DOUBLE-CUT PORK CHOP with Pommery mustard, braised red cabbage and pomme purée 29

THE HAWAIIAN rib-eye steak with pineapple-soy-ginger marinade, served with French fries 40

BARBECUE PORK RIBS fall-off-the-bone tender, with French fries and creamy coleslaw 38

USDA PRIME CENTER-CUT FILET hand-selected, with pomme purée and braised red cabbage 49

BONE-IN PRIME RIB aged and roasted, served with a loaded Idaho baked potato 42

A 3% charge is added to assist with the City of SF mandates for healthcare, sick leave, and minimum wage

We take pride in preparing our food from scratch every day. Some items will have limited availability and we respectfully cannot guarantee steaks prepared 'medium well' or above. We are concerned for your well-being, if you have allergies please alert us as not all ingredients are listed. *Our signature vinaigrette is made with raw eggs. We hope you enjoy your time with us. Bon Appétit!