



**Gloria Ferrer Brut** – sonoma sparkling wine 11

**Pomegranate Martini** – orange vodka | pama liqueur | lime juice 12

## Appetizers

**Roasted Squash Soup** 13  
sage tempura crispies

**Classic Caesar Salad** – parmigiano reggiano | pain de mie croutons 14

**House Cured & Lightly Smoked Scottish Salmon** 16  
shaved fennel & frisée | pickled shallot | sweet dill mustard | horseradish créma

**Fuyu Persimmon & Spitzenberg Apple Salad** 16  
walnut oil vinaigrette | baby greens | candied walnut crumble | fourme d'ambert

**Wild Caught White Gulf Shrimp Tempura** – sweet garlic & chili sauce | cucumber | shallot 16

**House-Made Foie Gras au Torchon** – aged balsamic | sauternes “jello” | madeira poached apple 26

**Ahi Tuna Tartare\*** – pine nut | asian pear | habanero infused sesame oil | mint | quail egg 21

**Dungeness Crab Cakes** – chipotle aioli | citrus, arugula, jicama & shaved fennel salad 19

**Half Dozen Local Oysters on the Half Shell\*** 18  
bonito essence & bottarga infused champagne mignonette

## Entrees

**Skirt Steak & Frites\*** – truffled fries | bordelaise | red wine onion compote 29

**Bacon Crusted Scottish Salmon\*** – potato purée | full belly farm organic chard | mustard sauce 34

**Two Crab Sandwich** – warm dungeness crab salad | fried soft shell crab | sweet potato fries 30

**Truffled Ricotta & Pear Ravioli** – chanterelles | walnut | celery | fourme d'ambert port emulsion 28

**Scallops & White Gulf Shrimp Scampi** – saffron couscous | pine nut | pan sauce | parsley jus 32

**Anchor Steam Beer Braised Mussels with Harissa** – caramelized onion | grilled herb focaccia 23

**Foraged Mushroom, Baby Spinach & Asparagus Saffron Risotto** 26  
reggiano parmesan | lemon mascarpone | arugula pistou | micro greens in lemon agrumato olive oil

**Fresh Local Rock Cod\*** – green bean salad | feta | kalamata olive | lemon-oregano vinaigrette 27

**Sutro's Dungeness Crab Louis** – jidori egg | baby lettuce | avocado | louis dressing 33

**Lamb Sirloin Sandwich\*** – olive tapenade | feta | pine nut | baby spinach | rosemary fries 27

**Thai Style Bouillabaisse** 36

dungeness crab | shrimp | clams | mussels | seasonal fish | red curry shellfish-coconut broth

**Spanish Paprika Roasted Organic Chicken Breast** 27  
tomato | gremolata | castelvetrano olive | marcona almond | pommes puree

Not responsible for lost or stolen items. - 8.50% sales tax will be added. - Split Plate Charge \$3.00

All services provided by Peanut Wagon Inc., a concessionaire under contract with the U.S. government and administered by the National Park Service.

\*The Federal Dept. of Health requires us to inform you that consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

11/13/2017



Gloria Ferrer Brut – sonoma sparkling wine 11

Richmond Gimlet – tanqueray 10 gin | lime | mint 12

## STARTERS

**Roasted Squash Soup** 13

sage tempura crispies

**Classic Caesar Salad** 14

parmigiano reggiano | pain de mie croutons

**Fuyu Persimmon & Spitzenberg Apple Salad** 16

walnut oil vinaigrette | fourme d'ambert  
baby greens | candied walnut crumble

**House Smoked Scottish Salmon** 16

fennel & frisée | pickled shallot  
sweet dill mustard | horseradish crema

**Braised PEI Mussels** 23

house-made harissa | caramelized onion  
anchor steam beer | grilled herb bread

**Kumamoto Oysters on the Half Shell\*** 18

bonito essence & bottarga infused  
champagne mignonette

**Ahi Tuna Tartare\*** 21

pine nut | asian pear | mint | quail egg yolk  
habanero infused sesame oil | aleppo pepper

**Dungeness Crab Cakes** 19

chipotle aioli | arugula fennel citrus salad

**House-Made Foie Gras au Torchon** 26

aged balsamic | sauternes “jello”  
madeira poached granny smith apple

**Wild White Gulf Shrimp Tempura** 16

sweet garlic chili sauce | cucumber | shallot

Wine Lovers' Tuesday: Every bottle 50% off  
with purchase of Entrée (restrictions apply)

Friday Night Live Jazz upstairs Balcony Lounge  
7:00 PM to 10:00 PM

## MAIN COURSES

**Bacon Crusted Scottish Salmon\*** 34

pink lady apple | full belly farm rainbow chard  
potato purée | whole grain mustard sauce

**Truffled Ricotta & Pear Ravioli** 28

chanterelle | walnut | celery  
fourme d'ambert port emulsion

**Thai Style Bouillabaisse** 36

shrimp | clams | mussels | seasonal fish | crab  
red curry coconut shellfish broth

**Sautéed Scallops & Wild Shrimp Scampi\*** 37

israeli saffron couscous | pine nut | parsley jus

**Pan Roasted Alaskan Halibut** 36

braised greens | glazed caramelized cipollini onion  
baby carrot | mushroom | béarnaise

**Saffron Risotto** 26

foraged mushroom | snow pea | spinach | parmesan  
lemon mascarpone | arugula pistou | micro green  
agrumato olive oil

**Duo of Maple Leaf Farms Duck\*** 35

roasted breast | confit leg  
butternut squash purée | black bing cherries  
black pepper-honey gastrique

**14 oz Center Cut Prime NY Steak\*** 48

corn, green bean, bourbon glazed pearl onion | jimmy  
nardello pepper | roasted fingerlings  
black pepper corn sauce

**Grilled Dixon Lamb Chops\*** 46

ratatouille | aromatic roasted fingerling potato  
gremolata lamb jus reduction

**Sakura Pork Chop “Crepinette”** 33

pistachio parsley crust | grilled broccolini guanciale  
cauliflower puree | toasted cumin pork jus

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