Gloria Ferrer Brut – sonoma sparkling wine 11.5
Pomegranate Martini – orange vodka | pama liqueur | lime juice 12.5

Appetizers

Yukon Gold Potato & Leek Velvet Soup – morel mushrooms 13
Classic Caesar Salad – parmigiano reggiano | pain de mie croutons 14
House Cured & Lightly Smoked Scottish Salmon 17
shaved fennel & frisée | pickled shallot | sweet dill mustard | horseradish créma
Pomegranate & Spitzenberg Apple Salad 17
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 27
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* 19
bonito essence & bottarga infused champagne mignonette

Entrees

Skirt Steak & Frites* – truffled fries | bordelaise | red wine onion compote 30
Bacon Crusted Scottish Salmon* – potato purée | full belly farm organic chard | mustard sauce 35
Two Crab Sandwich – warm dungeness crab salad | fried soft shell crab | sweet potato fries 31
Chanterelles & Ricotta-Parmesan Ravioli 29
tomatoes | lightly smoked leeks | basil | mushroom essence emulsion
Scallops & White Gulf Shrimp Scampi – saffron couscous | pine nut | pan sauce | parsley jus 33
Anchor Steam Beer Braised Mussels with Harissa – caramelized onion | grilled herb focaccia 24
Foraged Mushroom, Baby Spinach & Asparagus Saffron Risotto 27
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 28
Sutro’s Dungeness Crab Louis – jidori egg | baby lettuce | avocado | louis dressing 34
Lamb Sirloin Sandwich* – olive tapenade | feta | pine nut | baby spinach | rosemary fries 28
Thai Style Bouillabaisse 37
dungeness crab | shrimp | clams | mussels | seasonal fish | red curry shellfish-coconut broth
Spanish Paprika Roasted Organic Chicken Breast 28
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
*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.

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

1/17/2018
**Brunch**

**Huevos Rancheros*** 20
heirloom beans | free range eggs | ranchero sauce | avocado | lime crema

**Croque Madame*** 18
ham | gruyere cheese | béchamel | fried eggs

**Corned Beef Hash*** 20
poached eggs | spinach-frisée salad | mustard sauce

**Brunch Cocktails**

“Award Winning” Bloody Mary 11.5
skyy vodka | house mix of tomato juice | chili sauce | clam juice | horseradish

Ramos Fizz 8.5
gordon’s gin | sweet & sour | egg white cream | orange juice | orange flower water

Peruvian Kiss 12.5
the botanist gin | pink pepper corn syrup | raspberry puree | lime | soda

Hang Time Mule 12
hangar one vodka | lime juice | ginger beer

Irish Coffee 9
tullamore dew irish whiskey | sugar | peerless sumatra coffee | whipped cream

Beer on Tap
10oz.  7 | 16oz.  8

**Appetizers**

Lightly Smoked House Cured Scottish Salmon 17
horseradish crema | sweet dill mustard sauce | pickled shallot

Classic Caesar Salad 14
reggiano parmesan | pain de mie crouton

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

Pomegranate & Spitzenberg Apple Salad 17
walnut oil vinaigrette | baby greens | candied walnut crumble | fourm d’ambert blue cheese

Dungeness Crab Cakes 19
chipotle aioli | citrus-arugula salad

Yukon Gold Potato & Leek Velvet Soup 13
morel mushrooms

**Main Courses**

Spanish Paprika Roasted Organic Chicken Breast 28
gremolata | castelvetrano olive | almond | pommes puree

Mussels with House-Made Harissa* 24
caramelized onion | anchor steam beer | grilled bread

Chanterelles & Ricotta-Parmesan Ravioli 29
tomatoes | lightly smoked leeks | basil | mushroom essence emulsion

Sutro’s Crab Louis* 34
dungeness crab | jidori egg | lettuce | tomato | cucumber | avocado | louis dressing

Foraged Mushroom & Spinach Saffron Risotto 27
reggiano parmesan | lemon mascarpone | arugula pistou

Bacon Crusted Scottish Salmon* 35
potato purée | full belly farms chard | mustard sauce

Two Crab Sandwich 31
dungeness crab salad | fried soft shell crab | sweet potato fries

Pan Roasted Local Rock Cod* 28
green bean salad | feta | kalamata olive | lemon vinaigrette

Day Boat Scallops & Gulf Shrimp Scampi* 33
israeli saffron couscous | pine nuts | pan sauce | parsley jus

Skirt Steak Frites* 30
truffled fries | bordelaise | red wine onion compote

**Weekly Specials**

**Tuesdays**
Wine Lovers - All bottled wines are 50% off with purchase of an entrée (restrictions apply)

**Fridays**
Live Jazz from 7:00 P.M to 11:00 P.M. in the Balcony Lounge

Not responsible for lost or stolen items. 8.5% sales tax added.

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1/17/2018
Desserts
(Suggested Wine Pairings)

Chocolate Lava Cake  12
coffee ice cream | chocolate covered coffee beans | chocolate sauce
(Graham’s Six Grapes Port  12)
***

Sticky Toffee Pudding  12
warm date cake | citrus salad | vanilla ice cream | toffee sauce
(St. Supery 2010 Napa Valley Moscato  11.5)
***

Frozen Lemon Soufflé  12
blueberries | aged balsamic | citrus shortbread | black pepper
(Grand Marnier Liqueur  12)
***

Eggnog Crème Brûlée  12
gingerbread cookie
(Neige Première Apple Ice Wine  12.5)
***

Butterscotch Pot de Crème  12
garam masala tuile
(Quady Elysium 2012 Black Muscat  11.5)
***

Caramel Apple Cheesecake  12
roasted apple compote | apple chip | salted caramel sauce
(Noval Black Port  12)
***

Sorbetto Selection  12
***

Selection of Artisan Cheeses  18