



Chef Ralph Burgin and his team recommend:

Gloria Ferrer Brut – sonoma sparkling wine 11.5

Pomegranate Martini – orange vodka | pama liqueur | lime juice 13

Appetizers

Bread – acme epi baguette | strauss creamery organic butter 2.75 *(per person)*

Sweet Corn Soup – garlic | clams | andouille sausage hash 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

Little Gem Salad – ranch dressing | house made smoked bacon bits | croutons | radishes | chives 14

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

“Liver and Onions” 27

seared hudson valley foie gras | glazed shallots | bordelaise | huckleberry compote | toasted pain de mie

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

Summer Ravioli 29

olive oil poached baby octopus | brentwood corn | zucchini & tomatoes | lobster & corn emulsion | basil

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

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.

7/18/2018



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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-frisee 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 9

gordon's gin | sweet & sour | egg white
cream | orange juice | orange flower water

Peruvian Kiss 13

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

Jalisco Mule 13.5

patron silver tequila | lime juice | ginger beer

Irish Coffee 9

tullamore dew irish whiskey | sugar
peerless sumatra coffee | whipped cream

Beer on Tap

10oz. 7 - 16oz. 8

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

Appetizers

Bread 2.75 (per person)

acme epi baguette | strauss creamery organic butter

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

Little Gem Salad 14

ranch dressing | radishes | chives
house-made smoked bacon bits croutons

Dungeness Crab Cakes 19

chipotle aioli | citrus-arugula salad

Sweet Corn Soup 13

garlic | clams | andouille sausage hash

Main Courses

Spanish Paprika Roasted Organic Chicken Breast 28

gremolata | castelvetro olive | almond | pommes puree

Mussels with House-Made Harissa* 24

caramelized onion | anchor steam beer | grilled bread

Summer Ravioli 29

olive oil poached baby octopus | brentwood corn
zucchini | tomato | lobster & corn emulsion | basil

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

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Desserts

(Suggested Wine Pairings)

Chocolate Lava Cake 12

vanilla ice cream | strawberry compote | white chocolate crunch

(Graham's Six Grapes Port 12.5)

Key Lime Tart 12

graham cracker crust | blackberry sauce

(Neige Première Apple Ice Wine 13)

Frozen Lemon Soufflé 12

blueberries | aged balsamic | citrus shortbread | black pepper

(Grand Marnier Liqueur 12.5)

Tropical Fruit Crème Brûlée 12

coconut custard | mango tapioca
passion fruit gelée | brown butter shortbread

(Quady Elysium 2012 Black Muscat 12)

Apricot Frangipane Tart 12

almond custard | glazed apricots
toasted almonds | crème chantilly

(Blandy's 5 year old Malmsey Madeira 13.50)

Butterscotch Pot de Crème 12

garam masala tuile

(Neige Première Apple Ice Wine 13)

Sorbetto Selection 12

house-made palmiers

Selection of Artisan Cheeses 18

AFTER DINNER DRINKS

Noval Black Port \$12.50

Graham's Six Grapes Port \$12.50

Taylor Fladgate 20 year old Tawny Port \$18.50

Sandeman's 20 year old Tawny Port \$18.50

Blandy's 5 year old Malmsey Madeira \$13.50

Leacock's Rainwater Madeira \$13.00

St. Supery 2010 Napa Valley Moscato \$12.00

Neige Première Apple Ice Wine \$13.00

Robert Mondavi 2014 "Moscato d'Oro", Napa Valley \$15.00

Quady Elysium 2012 Vintage Black Muscat \$12.00

Hennessy V.S.O.P. Cognac \$16.50

Hennessy X.O. Cognac \$32.00

Remy Martin V.S.O.P Cognac \$16.50

Remy Martin X.O. Cognac \$32.00

Remy Martin Louis XIII Cognac

½ oz - \$90.00 / 1 oz - \$180.00 / 1½ oz - \$270.00