



**Gloria Ferrer Brut** – sonoma sparkling wine 12

**Pomegranate Martini** – orange vodka | pama liqueur | lime juice 13.5

## Appetizers

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

**Sweet Corn Soup** – garlic | clams | andouille sausage hash 14

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

**Simple Sonoma Baby Greens Salad** – meyer lemon vinaigrette 14

**House Cured & Lightly Smoked Salmon** 18

shaved fennel & frisée | pickled shallot | sweet dill mustard | horseradish créma

**Vegan Spring Salad** 17

asparagus | shaved fennel | endive | cherry tomatoes | chives | radishes | meyer lemon vinaigrette

**Wild Caught White Gulf Shrimp Tempura** – sweet garlic & chili sauce | cucumber | pickled shallots 18

**Ahi Tuna Tartare\*** – pine nut | asian pear | habanero infused sesame oil | mint | quail egg 22

**Dungeness Crab Cakes** – chipotle aioli | orange | apple | fennel | arugula 21

**Half Dozen Local Oysters on the Half Shell\*** 21

bonito essence & bottarga infused champagne mignonette

## Entrees

**Skirt Steak & Frites\*** – truffled fries | bordelaise | red wine onion compote 32

**Bacon Crusted Scottish Salmon\*** – potato purée | full belly farm chard | mustard sauce 37

**Two Crab Sandwich** – warm dungeness crab salad | fried soft-shell crab | sweet potato fries 33

**Asparagus, Parsley, Lemon and Cauliflower Ravioli** 29.95

kombu seaweed-asparagus-parmesan emulsion

**Scallops & White Gulf Shrimp Scampi** – saffron couscous | pine nut | pan sauce 35

**Anchor Steam Beer Braised Mussels with Harissa** – caramelized onion | focaccia 25

**Foraged Mushroom, Baby Spinach & Asparagus Saffron Risotto** 29

reggiano parmesan | lemon mascarpone | arugula pistou | micro greens in lemon agrumato olive oil

**Fresh Local Rock Cod\*** – green bean salad | feta cheese | kalamata olive | lemon vinaigrette 29

**Sutro's Dungeness Crab Louis** – jidori egg | baby lettuce | avocado | louis dressing 36

**Lamb Sirloin Sandwich\*** 31

olive tapenade | feta cheese | pine nut | baby spinach | rosemary fries

**Thai Style Bouillabaisse** 39

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

**Roasted Organic Chicken Breast** 29

charred broccolini | mashed potatoes | morel mushroom & tarragon sauce

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.

7/4/2019



Chef Ralph Burgin and his team recommend

### Brunch

**Huevos Rancheros\*** 22

heirloom beans | free range eggs  
ranchero sauce | avocado | lime crema

**Croque Madame\*** 19.95

ham | gruyere cheese | béchamel | fried eggs

**Corned Beef Hash\*** 22

poached eggs | spinach-frisee salad  
mustard sauce

### Brunch Cocktails

**“Award Winning” Bloody Mary** 12

skyy vodka | house mix of tomato juice  
chili sauce | clam juice | horseradish  
\*\*\*Ask to make it spicy with  
chili infused vodka!

**Ramos Fizz** 9.5

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

**Peruvian Kiss** 13.5

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

**Mezcal Mule** 14

los vecino mezcal | lime juice  
fevertree ginger beer

**Irish Coffee** 9.5

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

**Beer on Tap**

10oz. 7.5 - 16oz. 8.5

### 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 Salmon** 18

horseradish crema | sweet dill mustard sauce | pickled shallot

**Classic Caesar Salad** 14

reggiano parmesan | pain de mie crouton

**Wild Caught White Gulf Shrimp Tempura** 18

sweet garlic & chili sauce | cucumber | pickled shallot

**Vegan Spring Salad** 17

asparagus | shaved fennel | endive | cherry tomatoes  
chives | radishes | meyer lemon vinaigrette

**Dungeness Crab Cakes** 21

chipotle aioli | chipotle aioli | orange | apple | fennel | arugula

**Sweet Corn Soup** 14

clams | garlic | smoked andouille sausage hash

### Main Courses

**Roasted Organic Chicken Breast** 29

charred broccolini | mashed potatoes  
morel mushroom & tarragon sauce

**Mussels with House-Made Harissa\*** 25

caramelized onion | anchor steam beer | grilled bread

**Asparagus, Parsley, Lemon & Cauliflower Ravioli** 29.95

kombu seaweed-asparagus-parmesan emulsion

**Sutro’s Crab Louis\*** 36

dungeness crab | jidori egg | lettuce  
tomato | cucumber | avocado | louis dressing

**Foraged Mushroom & Spinach Saffron Risotto** 29

reggiano parmesan | lemon mascarpone | arugula pistou

**Bacon Crusted Scottish Salmon\*** 37

potato purée | full belly farms chard | mustard sauce

**Two Crab Sandwich** 33

dungeness crab salad | fried soft-shell crab | sweet potato fries

**Pan Roasted Local Rock Cod\*** 29

green bean salad | feta | kalamata olive | lemon vinaigrette

**Day Boat Scallops & Gulf Shrimp Scampi\*** 35

saffron pearl couscous | pine nuts | pan sauce | parsley jus

**Skirt Steak Frites\*** 32

truffled fries | bordelaise | red wine onion comp

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# Desserts

*(Suggested Wine Pairings)*

Chocolate Lava Cake 12

raspberry fluid gel | white chocolate crunchies  
vanilla ice cream | chocolate sauce

*(Graham's Six Grapes Port 12.5)*

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Vanilla Bean Crème Brûlée 12

rasberries | blackberries  
blueberries | citrus shortbread

*(Pacific Rim Vin de Glaciere 12.5)*

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Frozen Lemon Soufflé 12

blueberries | aged balsamic  
citrus shortbread | black pepper

*(Grand Marnier Liqueur 12.5)*

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Butterscotch Pot de Crème 12

garam masala tuile

*(Blandy's 5 year old Malmsey Madeira 13.5)*

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Sorbetto Selection 12

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Selection of Artisan Cheeses 18