



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)*

Roasted Butternut Squash Soup – crispy buttery sage croutons | chives 14

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

Sonoma Baby Lettuces – pomegranate | apple | meyer lemon vinaigrette 14

House Cured & Lightly Smoked Salmon 18

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

Winter Salad 17

frisée | belgian endive | apple | point Reyes blue cheese
candied walnuts | celery | walnut oil 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

Chanterelle Mushrooms & Truffle Ravioli 30

smoked eggplant | shallot-gremolata soffritto | root vegetable & parmesan essence emulsion

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

Anchor Steam Beer Braised Mussels with Harissa – braised onions | grilled focaccia 25

Saffron Risotto - Foraged Mushrooms, Baby Spinach & Asparagus 29

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

Fresh Local Rock Cod* – green bean salad | feta cheese | greek olives | lemon vinaigrette 29

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

Lamb Sirloin Sandwich* 30

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.

1/31/2020



Chef Ralph Burgin and his team recommend

Brunch

Huevos Rancheros* 22

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

Avocado Toast, Cajun Spiced Char Broiled Salmon Belly 19.95

maldon sea salt | radishes | chives
grilled pain levain | petite organic lettuce leaves
meyer lemon vinaigrette

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

House Cured & Lightly Smoked 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

Winter Salad 17

frisee | belgian endive | apple | point Reyes blue cheese
candied walnuts | celery | walnut oil vinaigrette

Dungeness Crab Cakes 21

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

Roasted Butternut Squash Soup 14

crispy sage croutons | chives

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

Chanterelle Mushrooms & Truffle Ravioli 30

smoked eggplant | shallot-gremolata soffritto
root vegetable & parmesan essence 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 compote

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Desserts

(Suggested Wine Pairings)

Chocolate Lava Cake 12

raspberry coulis | vanilla ice cream | chocolate sauce

(Graham's Six Grapes Port 12.5)

Crème Brûlée 12

mixed berries | shortbread cookie

(Leacock's Rainwater Madeira 13)

Frozen Lemon Soufflé 12

blueberries | aged balsamic
citrus shortbread | black pepper

(Grand Marnier Liqueur 12.5)

Sticky Toffee Pudding 12

oranges | toffee sauce | vanilla ice cream

(Pacific Rim Vin de Glaciere 12.5)

Butterscotch Pot de Crème 12

garam masala tuile

(Blandy's 5 year old Malmsey Madeira 13.5)

Sorbetto Selection 12

Selection of Artisan Cheeses 18