

Starters to Share

Charcuterie

CHARCUTERIE BOARD 15.50
smoked & cured meat, jamon serrano,
pickles, mustard

Fromages

OUR COLLECTION OF ARTISAN CHEESES
quince, wild flower honeycomb, grilled cheddar
bread

THREE FIVE
15 25

Please inquire for our complete cheese menu.

Side Dishes

POMMES FRITES	6
POMMES PURÉE	8
SAUTÉED MUSHROOM CAPS	8
BOURBON SWEET POTATOES	8
CRISPY ONION RINGS	8
SAUTÉED SPINACH WITH ROASTED GARLIC	8
GRILLED ASPARAGUS	8
MUSHROOM RISOTTO	8

F=FRESH

L=LOCAL

O=ORGANIC

S= SUSTAINABLE

Executive Chef: Dion Hawkins, ext. 6662

Restaurant Manager: Arne Widerburg, ext. 3503



Starters

CRAB CHILI LIME SALAD 14
beefsteak tomato, avocado mousse, candied lemon zest

RAW BLUEPOINT OYSTERS 13
half-dozen, horseradish cocktail sauce, mignonette

WINTER SALAD 10
seasonal baby greens, lemon herb vinaigrette

CAESAR SALAD 10
hearts of romaine, parmesan, anchovy

BLT WEDGE - bleu cheese crumbles, peppered bacon,
bleu cheese dressing 11
with SKIRT STEAK 17

MUSHROOM BRIE SOUP 10

BACON WRAPPED DATES 8
stuffed with goat cheese, balsamic reduction, frisée salad

Entrées

Fish & Shellfish

CEDAR WRAPPED SALMON 27
cedar wrapped with leeks & shiitake mushrooms,
grilled asparagus

BASIL CRUSTED ONO 27
warm polenta cake, lemon basil vinaigrette

BOUILLABAISSE 28
fresh seafood, lobster, crab claws, prawns, scallops, mussels,
potatoes in a saffron tomato broth

Prime Steaks

B DUO OF BEEF - short ribs and filet 44

E BONE-IN RIBEYE, 20 oz. 35

E PRIME NEW YORK STRIP, 14 oz. 32

F FILET MIGNON, 8 oz. 36

FILET MIGNON, 8 oz. - spiked with roasted garlic 38

Chops, Poultry, & Specials

SURF & TURF 45
filet with grilled prawns

SLOW BRAISED SHORT RIBS 27
with mushroom demi-glace

COLORADO LAMB CHOPS 35
pistachio crust, marsala fig sauce

MUSHROOM RISOTTO - portobello & shiitake mushrooms, 21
sun-dried tomatoes
with frenched CHICKEN breast 26

In the spirit of conserving our natural resources, water is by request only.

9.25% tax applies to all menu prices. 18% gratuity applies to parties of 6 or more.

Private dining available. For groups of 10-200, please contact Alicia Gonzalez at 650.259.6640 or

www.hangarsteaksfo.com