

Starters

WARM WATER LOBSTER RAVIOLI served with organic pesto cream sauce, shaved Italian reggiano cheese, and white truffle oil	13
TRILOGY SEAFOOD smoked salmon, Dungeness crab, jumbo shrimp, cantaloupe, peppercorn remoulade, raspberry vinaigrette	14
BLUE POINT RAW OYSTERS blue point oysters with horseradish cocktail sauce, mignonette sauce.	13
BLUE POINT BBQ OYSTERS sautéed spinach, Hawaiian lava salt, roasted garlic, cheddar cheese, and Gino's BBQ sauce	13
DUNGENESS CRAB CAKES quick seared served with Mexican papaya, jicama slaw and peppercorn remoulade	15
BACON WRAPPED CALIFORNIA DATES stuffed with goat cheese, balsamic reduction, frisée salad	9

Soups and Salads

SAN FRANCISCO SEAFOOD CHOWDER served in a warm SF sourdough bread bowl and a snow crab claw	9.25
LOCAL MUSHROOM BRIE SOUP local crimini mushrooms, Korbel brandy, with fresh thyme	10
WINTER SALAD - Faurot Ranch, CA baby greens with lemon herb vinaigrette	10
SALINAS VALLEY, CA WATERCRESS SALAD Caña de Oveja goat cheese, beefsteak tomatoes, and lemon vinaigrette	8
BLT WEDGE – Point Reyes, CA bleu cheese crumbles, peppered bacon, bleu cheese dressing ADD skirt steak	11 17.5
CAESAR SALAD Salinas Valley, CA hearts of romaine, parmesan, white anchovy	10

Local & International Cheese Platter

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

FRENCH FRIES	6
MASCARPONE MASHED POTATOES	8
SAUTÉED MUSHROOM CAPS	8
BOURBON SWEET POTATOES	8
CRISPY ONION RINGS	8
SAUTÉED SPINACH WITH ROASTED GARLIC	8
GRILLED ASPARAGUS	8
CREAMY MUSHROOM RISOTTO	8

Entrées

Marin Sun Farms, CA Steaks

B BONE-IN RIBEYE , 20 oz.	35
E NEW YORK STRIP , 14 oz.	32
E FILET MIGNON, 8 oz.	36
F SURF AND TURF choice of warm water lobster tails or Alaskan king crab legs with filet mignon	54

All steaks are natural grass fed

ADD:

Roasted garlic or melted bleu cheese crumbles	2
Bernaise Sauce or Au Poivre Sauce	3
Single King Crab leg	19
Single lobster tail	17

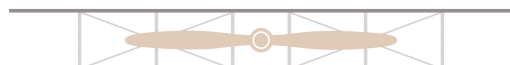
Chops, Poultry & Specials

COLORADO LAMB CHOPS pistachio crust, marsala fig sauce	35
PETALUMA, CA BISTRO CHICKEN half roasted brined chicken from Rocky Jr., mascarpone mashed potatoes, asparagus	26
GLOBAL FARMS, CA MUSHROOM RISOTTO portobello and shiitake mushrooms, sundried tomatoes, in a mascarpone cream sauce	21
PASTA MARGHARITA Gemelli pasta with sundried tomatoes, fresh basil, capers, artichoke hearts, and extra virgin olive oil	18

Fish & Shellfish

WARM WATER LOBSTER RAVIOLI served with organic pesto cream sauce, shaved Italian Reggiano cheese, and white truffle oil	26
WARM WATER LOBSTER TAILS TWO lobster tails broiled and served with drawn butter	34
ALASKAN KING CRAB LEGS ONE pound of King Crab legs steamed and served with drawn butter and broccolini	36
CEDAR WRAPPED SALMON cedar wrapped with leeks & shiitake mushrooms, grilled asparagus	27
PACIFIC SEA BASS pistachio crust, served with grilled asparagus, sautéed mushroom caps, lemon butter sauce, and balsamic reduction	27
LOCAL & FRESH SF CIOPPINO fresh seafood: salmon, lobster, crab claws, prawns, scallops, mussels, potatoes in a saffron tomato broth	28

HANGAR STEAK



AIR • LAND • SEA

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