

## White Wine

	G	B
BRANCOTT SAUVIGNON BLANC, RESERVE, New Zealand	8	35
CLOS DU BOIS CHARDONNAY Sonoma County	10	45
MASO CANALI PINOT GRIGIO Trentino, Italy	10	45
SONOMA CUTRER CHARDONNAY Russian River Ranches, Sonoma Coast	14	60

## Red Wine

	G	B
BV CENTURY CELLARS CABERNET SAUVIGNON, Coastal CA	8	35
STERLING CABERNET SAUVIGNON Napa Valley	12	50
ARGYLE PINOT NOIR Willamette Valley	15	65
CLOS DU BOIS MERLOT Sonoma County	10	45

## Refreshers

Iced Tea	3.50
Hangar Steak Signature Caddy Cooler	3.50
Fresh Mint Lemonade	4.00
Iced Vanilla Coffee	4.00
Izze Sodas - Blackberry, Clementine, Pomegranate	4.50
Pepsi and Diet Pepsi	3.50
Red Bull and Diet Red Bull	5.00
Evian Water, France	7.50
Acqua Panna Water, Italy	6.00
San Pellegrino Water, Italy	6.00

## HANGAR STEAK



## Small Plates

SF SEAFOOD CHOWDER served in a warm SF sourdough bread bowl and a snow crab claw	9.25
“MI RANCHO, CA” HOUSEMADE TORTILLA CHIPS, SALSA, AND GUACAMOLE	8.25
SHRIMP AND DUNGENESS SNOW CRAB COCKTAIL served chilled with cocktail sauce and lemon	13.00
SALINAS VALLEY, CA WATERCRESS SALAD Caña de Oveja goat cheese, beefsteak tomatoes, lemon vinaigrette	8.00
ROASTED GARLIC HUMMUS AND FLAT BREAD	8.25

## Salads

WINTER SALAD Faurot Ranch, CA baby greens with lemon herb vinaigrette with SALMON à la plancha	9.00 16.00
CAESAR SALAD Salinas Valley, CA hearts of romaine, parmesan, white anchovy with frenched CHICKEN breast	10.00 15.50
BLT WEDGE Point Reyes, CA bleu cheese crumbles, peppered bacon, bleu cheese dressing with SKIRT STEAK	11.00 17.50

## Sandwiches

MARRIOTT ANGUS BEEF BURGER french fries	15.50
DUNGENESS CRAB SLIDERS peppercorn rémoulade, Mexican papaya, jicama slaw, french fries	16.00
CALIFORNIA TURKEY BLT California avocado, peppercorn bacon, mixed green salad with lemon basil dressing	15.00
LOCAL HERBED FLAT BREAD TOWER Sonoma Valley, CA goat cheese, roasted red pepper pesto, tomatoes, caramelized onions, mozzarella, portobello mushrooms, spinach balsamic vinaigrette with a winter salad	15.00

## Entrees

HORSERADISH SALMON grilled asparagus and sautéed mushroom caps	17.00
PACIFIC SEA BASS pistachio crust, grilled asparagus, lemon butter sauce, balsamic reduction	18.00
GRILLED SKIRT STEAK- 7 oz. chimichurri sauce, crispy onion rings	18.00
GLOBAL FARMS, CA MUSHROOM RISOTTO portobello and shiitake mushrooms, sundried tomatoes, in a mascarpone cream sauce with frenched CHICKEN breast	16.00 18.00

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