

grill

OYSTER BAR

beau soleil – new brunswick***3.5**
refined & light

fanny bay – british columbia***3**
smooth & briny

kumamoto – california***4**
sweet & fruity

reach island – washington***3.5**
firm & briny

APPETIZERS

poached egg, **16**
lemon crust, green asparagus
hollandaise sauce

crispy skin pork belly **19**
cauliflower, green apple
calamari, star anise

potato crusted sea scallops **18**
heirloom tomatoes, corn
capicola, barbecue aioli

SOUP & SALADS

parsnip veloute **12**
brussel sprouts, smoked bacon
pickled mushrooms

frisee salad **14**
black mission figs, balsamic jelly
mascarpone, hazelnuts

little gems **15**
poached red pears, citrus ricotta
orange segments, italian speck

we are featuring five paintings from local bay area artists mark bowles, derek lynch, and cate nelson, from the sfmoma artists gallery at fort mason.

each of these pieces brings a unique perspective of the diverse geography of our california landscape and the warmth of our interior spaces

ENTREES

all of our meat & fish can be simply grilled

pan roasted salmon, **38***
rainbow chard, chorizo
summer squash

roasted alaskan halibut **41***
sweet peppers, manilla clams, pimiento broth

california heritage fried chicken **38***
corn mac & cheese
jalapeno slaw

kobe style ribeye **44***
sundried tomato polenta, shallots
caraway butter, watercress

certified angus burger **24***
caramelized onions, artichoke aioli
swiss cheese, hand cut fries

FROM THE GRILL

half chicken **32***

14oz veal chop **38***

12oz kurobuta pork chop **34***

8oz american kobe filet mignon **41***

10oz prime new york **39***

australian rack of lamb
whole **54** | half **41***

SIDES

creamed spinach **6**

hand cut kennebec fries **6**

wild mushroom fricassee **7**

glazed baby carrots **7**

garlic mashed potatoes **6**

onion rings **7**

Executive chef
Franck Desplechin

* -The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, especially elderly, young children under four, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of illness."