



San Francisco Classics Menu

Three Courses \$35

first course

White Clam Chowder
sourdough bread bowl

Crab Rangoon
Alaskan Jonah crab, natural cream cheese
green onions, crispy wonton wrapper, sweet and spicy chili dipping sauce

Green Goddess Shrimp Salad
fresh Oregon shrimp salad, avocado, tomato, mixed greens
SF Classic Green Goddess dressing

second course

Petrale Sole Meuniere
butternut squash puree, lemon caper butter, pickled mushroom salad
red spinach, creamy orange dressing

Grilled Swordfish
rice and noodle pilaf with vegetables
our take on SF Classic "Rice-A-Roni®"
crispy brussels sprouts with bacon, sundried tomato almond pesto

Cioppino
Dungeness crab, mussels, clams, cod in a skillet
chunky tomato broth, grilled sourdough bread, aioli

third course

Ice Cream Sandwich
chocolate chip cookies, Golden Gate Caramel Swirl ice cream, bittersweet chocolate sauce
our take on the SF Classic confection, the It's-It®

Macadamia Nut Brownie Sundae
vanilla ice cream, toasted coconut, chocolate sauce

beverage, tax and gratuity not included