



DINNER MENU

3 courses | \$30 per person

Soup or Salad

Choice of one

CLAM CHOWDER

manilla clams, smoked bacon,
served with griddled sourdough

CAESAR SIDE SALAD

chilled romaine, fresh croutons,
white anchovies

HOUSE SIDE SALAD

Napa cabbage, fennel, iceberg,
cherry tomato, olives, & croutons

Dessert

VANILLA ICE CREAM

1 scoop from local creamery

Entree

Choice of one

CHICKEN MILANESE SANDWICH

cabbage, iceberg & fennel slaw,
pickled jalapeno tartar sauce

FISH & CHIPS

beer battered local rockfish with
malt vinegar & pickled jalapeno
tartar sauce

BAJA STYLE FISH TACOS

local rockfish, cabbage, iceberg
& fennel slaw, radishes, & pickled
jalapeno tartar sauce

SF RESTAURANT
week