

# MAYBECK'S

## RAW BAR

<b>Irish Point Oysters</b> on the Half Shell with Mignonette	3.5 ea.
<b>Hamachi</b> on Forbidden Rice Cake with Avocado & Shiso	5 ea.
<b>Tuna Tartare</b> with Pine Nuts, Harissa, Mint & Chicharrón	18
<b>Mesquite Grilled Gulf Prawns</b> with Old Bay Aioli & Chipotle Cocktail Sauce	19.5

## STARTERS

<b>Smoked Trout Toast</b> with Whipped Radish Cream Cheese & Toasted Seeds	14
<b>Chopped Salad</b> with Market Veggies, Shelling Beans, Sopressata & Aged Cheddar	17
<b>Radicchio Salad</b> with Crispy Seed Topping & Buttermilk Dressing	16
<b>Dungeness Crab Cakes</b> with Saffron Aioli	19
<b>Grilled Spanish Octopus</b> with Fingerling Potatoes, Jalapeño Pesto & Pine nuts	23
<b>Steak Tartare</b> with Pain De Mie & Crispy Shallots	18

## PASTA

<b>Carbonara</b> , House Spaghetti, Farmer Joy's Duck Egg, Pancetta	26
<b>Linguine</b> with Clams, White Wine, Garlic & Parsley	25
<b>Spaghetti &amp; Meatballs</b> alla Marinara	24
<b>Radiatore</b> with Smoky Bolognese & Fermented Chili Oil	24.5

## ENTREES

<b>Mt. Lassen Trout</b> Rancho Gordo Beans, Italian Artichokes, Olives, Chard, Lemon Aioli	31
<b>Fish &amp; Chips</b> with Dill Pickled Vegetables & Remoulade	29
<b>Grilled Whole Branzino</b> with Smoked Quinoa, Baby Carrots, Lemon, Tzatziki & Harissa	39
<b>Crispy Fried Chicken</b> with Mesquite Grilled Tuscan Kale & Local Honey	28.5
<b>Ossobuco</b> with Parmesan Risotto, Pistachio Gremolata & Rosemary Jus	32
<b>Pork Chop</b> with Brussels Sprouts, Pancetta, Mashed Potatoes & Cherry-Apple Chutney	29.5

## SIDES

<b>Grilled Tuscan Kale</b> with Lemon- Anchovy Dressing	12
<b>Orecchiette Mac &amp; Cheese</b>	16
<b>Truffle Frites</b> with Parmesan	14
<b>Aaron's Famous Garlic Bread</b>	8
Add <b>Mesquite Grilled Gulf Prawn</b> to any Dish	5 ea.

## WEEKLY SPECIALS

**Stroganoff** Tuesday

**Beef Wellington** Wednesday, Ceremonial Slicing at 7

**Champagne** Thursday, half off bottles of bubbly\*

**Lobster Spaghetti** Friday

**Steak for Two** Saturday

**Sunday Spaghetti Supper** 5 to 9

**Happy Hour** 4:30 Weekdays, 3:00 Sat & Sun

\*750 ml sized bottles

To offset costs of San Francisco ordinances, taxes and fees,  
a 5% charge will be added to all food and beverage sales.

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs  
may increase your risk of food-borne illness. Gratuities are not included.