

MAYBECK'S

RAW BAR

Irish Point Oysters on the Half Shell with Mignonette	3.5ea.
Today's Crudo with Chili & Lemon Olive Oil	3 ea.
Hamachi on Forbidden Rice Cake with Avocado & Serrano Chile	4 ea.

STARTERS

Smoked Trout Bruschetta with Whipped Radish Cream Cheese	12
Mesquite Grilled Mariquita Farm Beets with Blackened Pecans & Goat Cheese Ranch	13
Dungeness Crab Salad with Radicchio, Fennel & Tory Farm Citrus	21
Chopped Salad with Market Veggies, Shelling Beans, Sopressata & Aged Cheddar	16
Grilled Spanish Octopus with Farmers' Market Potatoes, Pine nuts & Jalapeño Pesto	23
Steak Tartare with House Pain De Mie & Crispy Shallots	17

PASTA

Tuscan Kale Bucatini with Pine Nuts, Chili Flakes & a Poached Farm Egg	19
Linguine with Clams, Salina Bianco, Garlic & Parsley	20
Spaghetti & Meatballs alla Marinara	21
Radiatore with Smoky Pork Bolognese & Chili Oil	22

ENTREES

Whole Grilled Branzino with Shelling Beans, Tuscan Kale & San Marzano Tomato Jus	37
Wild Flounder Fish & Chips with Dill Pickled Vegetables & Remoulade	26
Seared Scallops with Celery Root, Truffle, Oyster Mushrooms, Sunchokes & Swiss Chard	38
Smoked Duck Breast & Confit with Anson Mills Polenta & Port Braised Cherries	35
Maybeck's Burger & Frites	18.5
add Applewood Smoked Bacon to the Burger 2	
Prime New York Steak with Grilled Radicchio & Point Reyes Blue Cheese	39

SIDES

Grilled Tuscan Kale with a Lemon-Anchovy Vinaigrette & Parmesan	10
Truffle Frites with Parmesan	14
Aaron's Famous Garlic Bread	8

Bread... Just Ask

WEEKLY SPECIALS

BBQ Baby Back Ribs & Mac n' Cheese Tuesday
Beef Wellington Wednesday, Ceremonial Slicing at 7
Champagne & Fried Chicken Thursday
Lobster Spaghetti Friday
Steak for Two Saturday
Sunday **Supper** 5 to 9
Happy Hour 4:30 Weekdays, 3:00 Sat & Sun

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.