

# MAYBECK'S

## RAW BAR

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

## STARTERS

<b>Brokaw Avocado Toast</b> Pickled Shallots, Chili Flakes, Sea Salt, Pecorino	8 ea.
<b>Antipasto</b> Fresh Mozzarella, Warm Olives, Mariquita Farm Vegetables, Cilantro Pesto	13.5
<b>Mesquite Grilled Beets</b> with Blackened Pecans & Goat Cheese Ranch	13
<b>Winter Citrus Salad</b> with Radicchio, Little Gems, Fennel & New Harvest Olive Oil	14
<b>Chopped Salad</b> with Market Veggies, Shelling Beans, Sopressata & Aged Cheddar	17
<b>Grilled Spanish Octopus</b> with Farmers' Market Potatoes, Jalapeño Pesto & Pine nuts	23
<b>Steak Tartare</b> with Pain De Mie & Crispy Shallots	18

## PASTA

Tuscan Kale <b>Bucatini</b> with Pine Nuts, Chili Flakes & a Poached Farm Egg	19
<b>Linguine</b> with Clams, Salina Bianco, Garlic & Parsley	21
<b>Spaghetti &amp; Meatballs</b> alla Marinara	24
<b>Radiatore</b> with Smoky Bolognese & Fermented Chili Oil	23

## ENTREES

<b>Mesquite Grilled Branzino</b> with Shelling Beans, Tuscan Kale & San Marzano Tomato Jus	37
<b>Fish &amp; Chips</b> with Dill Pickled Vegetables & Remoulade	27
<b>Seared Scallops</b> with Celery Root, Black Truffle, Oyster Mushrooms, Sunchoke & Chard	38
<b>Smoked Duck Duo</b> with Wild Rice, Mariquita Farm Carrots & Port Braised Cherry Jus	34
<b>Maybeck's Burger &amp; Frites</b>	18.5
add Applewood Smoked <b>Bacon</b> to the Burger 2	
<b>Short Ribs</b> with Polenta, Brussels Sprouts, Crispy Smoked Onions & Horseradish Crema	36

## SIDES

<b>Crispy Brussels Sprouts</b> with Yuzu Dressing	12
<b>Grilled Tuscan Kale</b> with a Lemon-Anchovy Vinaigrette & Parmesan	10
<b>Truffle Frites</b> with Parmesan	14
<b>Aaron's Famous Garlic Bread</b>	8

## WEEKLY SPECIALS

\*Add Half a Chopped Salad, Wine of the Day & a Baked Alaska to any Weekday Special for \$24- No Substitutions

**\*Pork Chop** Tuesday

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

**\*Champagne & Fried Chicken** Thursday

**\*Lobster Spaghetti** Friday

**Steak for Two** Saturday

**Sunday Spaghetti Supper** 5 to 9

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

Bread... Just Ask

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.