

Starters to Share

Charcuterie

CHARCUTERIE BOARD 15.50
smoked & **cured meat**, jamon serrano,
pickles, mustard

Fromages

OUR COLLECTION OF ARTISAN **CHEESES**
quince, wild flower honeycomb, grilled cheddar
bread

THREE FIVE
15 25

Please inquire for our complete cheese menu.

Side Dishes

FRENCH FRIES	6
MASCARPONE MASHED POTATOES	8
SAUTÉED MUSHROOM CAPS	8
BOURBON SWEET POTATOES	8
CRISPY ONION RINGS	8
SAUTÉED SPINACH WITH ROASTED GARLIC	8
GRILLED ASPARAGUS	8
MUSHROOM RISOTTO	8

F=FRESH

L=LOCAL

O=ORGANIC

S= SUSTAINABLE

Executive Chef: Dion Hawkins, ext. 6662

Restaurant Manager: Arne Widerburg, ext. 3503



1800 Old Bayshore Hwy • Burlingame, CA 94010

Starters

CRAB CHILI LIME SALAD 14
beefsteak tomato, avocado mousse, candied lemon zest

RAW BLUEPOINT **OYSTERS** 13
half-dozen, horseradish cocktail sauce, mignonette

WINTER SALAD 10
seasonal baby greens, lemon herb vinaigrette

CAESAR SALAD 10
hearts of romaine, parmesan, anchovy

BLT WEDGE - bleu cheese crumbles, peppered bacon, 11
bleu cheese dressing
with **SKIRT STEAK** 17

MUSHROOM BRIE SOUP 10

BACON WRAPPED **DATES** 8
stuffed with goat cheese, balsamic reduction, frisée salad

Entrées

Fish & Shellfish

CEDAR WRAPPED **SALMON** 27
cedar wrapped with leeks & shiitake mushrooms,
grilled asparagus

BASIL CRUSTED **ONO** 27
warm polenta cake, lemon basil vinaigrette

BOUILLABAISSE 28
fresh seafood, lobster, crab claws, prawns, scallops, mussels,
potatoes in a saffron tomato broth

Prime Steaks

B DUO OF BEEF - short ribs and filet 44

E BONE-IN RIBEYE, 20 oz. 35

E PRIME NEW YORK STRIP, 14 oz. 32

F FILET MIGNON, 8 oz. 36

FILET MIGNON, 8 oz. - spiked with roasted garlic 38

Chops, Poultry, & Specials

SURF & TURF 45
filet with grilled prawns

SLOW BRAISED **SHORT RIBS** 27
with mushroom demi-glace

COLORADO **LAMB** CHOPS 35
pistachio crust, marsala fig sauce

MUSHROOM **RISOTTO** - portobello & shiitake mushrooms, 21
sun-dried tomatoes
with frenched **CHICKEN** breast 26

SAN FRANCISCO AIRPORT MARRIOTT

In the spirit of **conserving** our natural resources, **water** is by request only.

9.25% tax applies to all menu prices. 18% gratuity applies to parties of 6 or more.

Private dining available. For groups of 10-200, please contact **Alicia Gonzalez** at 650.259.6640.

07.28.10