

Starters

JUMBO SHRIMP COCKTAIL

Orange Segments, Shaved Fennel

18

BACON-WRAPPED CALIFORNIA DATES

Stuffed with Goat Cheese, Balsamic Reduction

16

MUSHROOM BRIE SOUP

Local Mushrooms, Brie Cheese, Crème Fraiche

16

SOUP OF THE DAY

Chef's Creation of the Finest and Freshest Ingredients

14

SF SEAFOOD CHOWDER

House-made, Organic Sourdough Bread Bowl

18

Salads

BLT LITTLE GEM SALAD

Peppered Bacon, Heirloom Tomatoes, Bleu Cheese, Onions

16

WATERMELON ARUGULA SALAD

Watermelon, Heirloom Tomatoes, Candied Walnuts, Caña de Oveja Cheese

16

SEASONAL CALIFORNIA SALAD

Mixed Greens, Citrus Segments, Fresh Avocado, Pears, Fennel, Honey Dijon Vinaigrette

16

CAESAR SALAD

Hearts of Romaine, Parmesan Grilled Focaccia

16

California Artisan Cheese Platter

Create your own tasting from our selection of local cheeses.

Served with Quince, Wild Flower Honeycomb, Jalapeno Soaked Grapes & Grilled Croutons

Choice of Three Cheeses Each Additional Cheese
21 6

Please inquire about our complete cheese menu

Sides

French Fries

8

Sun Dried Tomato & Shallot Mashed Potatoes

Seasonal Local Vegetables Sautéed Mushroom Caps

Sweet Potato Fries Mushroom Risotto

Crispy Onion Rings Grilled Asparagus

Cream Spinach Baked Potato

9

Lobster Mac & Cheese

14

Steaks

PRIME, AGED CUTS

Chosen from the finest corn fed, Coldcreek cattle.

Aged and seasoned to perfection.

RIBEYE

44

NEW YORK STRIP

42

FILET MIGNON

41

SURF & TURF

Filet Mignon with a Maine Lobster Tail

65

Add a Side Lobster Tail

28

Cuts are complemented with your choice of Béarnaise Sauce, Au Poivre Sauce, melted Bleu Cheese Crumbles or Roasted Garlic

By Land

COLORADO RACK OF LAMB

Fennel and Cumin Rub, Harvest Stuffed Apple, Mashed Potato, Plum Wine Sauce

45

FREE-RANGE ROASTED CHICKEN

Local Root Vegetables, Sundried Tomato & Shallot Mashed Potatoes, Pinot Noir Sauce

37

ORECCHIETTE PASTA

Brussels Sprouts, Butternut Squash, Oven Dried Tomatoes, Asparagus, Boursin Cheese

31

MUSHROOM RISOTTO

Mushrooms, Asparagus, Spinach, Sundried Tomatoes, Mascarpone Cheese

30

By Sea

Experience the superior quality of our "Line to Table" fish, sent right from the boat to your plate.

OPEN-FACED LOBSTER RAVIOLI

Lobster Chunks, Wild Mushrooms, Asparagus, Cognac Sauce

38

SEARED PACIFIC SEA BASS

Manila Clams, Chorizo, Gigante Beans, Sautéed Kale, Tomato Beurre Blanc

38

SAN FRANCISCO CIOPPINO

Fresh Fish, Lobster Meat, Crab Claws, Clams, Prawns, Mussels, Saffron Tomato Broth

37

CEDAR WRAPPED SALMON

Grilled Asparagus, Shiitake Mushrooms, Watercress Citrus Salad

36



We proudly support our community by serving Fresh, Local, and Organic products from companies that practice Sustainable farming and agriculture.

8.75% tax applies to all menu prices.

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