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

HANGAR STEAK
AIR · LAND · SEA

*We proudly support our community by serving **F**resh, **L**ocal, and **O**rganic products from companies that practice **S**ustainable farming and agriculture.*

8.75% tax applies to all menu prices.

1800 Old Bayshore Hwy. · Burlingame, CA · 94010 · 650-552-3505 · www.hangarsteaksfo.com