

Starters

JUMBO SHRIMP COCKTAIL
Orange Segments, Shaved Fennel
18

CHEF IKO'S HUMMUS
Grilled Pita Bread, Vegetable Cruditè
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

FRIED CALAMARI
With Tartar & Cocktail Sauce
18

FRESH LOCAL BREAD
Locally Baked Bread served with French butter & Pink Himalayan salt
4

PAN SEARED SCALLOPS APP
Butternut Squash Puree, Mixed Cabbage, Nutmeg, Frisee
23

Salads

BLT LITTLE GEM SALAD
Peppered Bacon, Heirloom Tomatoes, Bleu Cheese, Onions, Green Goddess Dressing
16

FARRO BOWL
Crumbled Goat Cheese, Arugula, Strawberries, Cucumbers, Olives
16

HARVEST SALAD
Hearts of Romaine, Gala Apple, Pecans, Dried Cranberries, Goat cheese, Diced Egg, Maple Pear Vinaigrette
16

CAESAR SALAD
Hearts of Romaine, Parmesan Grilled Focaccia
16

Add to your salad
Grilled Chicken 10 • Marinated flatiron Steak 10 • Seared Salmon 10 •
Grilled Prawns 10

California Artisan Cheese Platter

with fig jam, wild flower honeycomb & dried fruit
21

GOAT: cypress grove "truffle tremor"
COW: point Reyes "toma"
SHEEP: bellwether farms "pepato"

Sides

French Fries
8

Sun Dried Tomato & Shallot Mashed Potatoes
Seasonal Local Vegetables **Sweet Potato Waffle Fries**
Grilled Asparagus **Classic Baked Potato**

Lobster Mac & Cheese
14

Steaks

PRIME, AGED CUTS
Chosen from the finest corn fed, Coldcreek cattle.
Aged and seasoned to perfection.

RIBEYE
45

NEW YORK STRIP
43

FILET MIGNON
42

SURF & TURF
Filet Mignon with a Maine Lobster Tail
65

Add a Side Lobster Tail
28
Cuts are complemented with your choice of
Bèarnaise Sauce, Au Poivre Sauce,
melted Bleu Cheese Crumbles or Roasted Garlic

By Land

BRAISED LAMB SHOULDER
Eggplant Puree, Peppercorn Sauce
38

FREE-RANGE ROASTED CHICKEN
Sweet Potato, Garlic, Rosemary, Heirloom Tomato, Arugula,
Brandy Butter Sauce
37

ROTINI PASTA
Zucchini, Yellow Squash, Oven Dried Tomatoes,
Asparagus, Boursin Cheese
25

BROWN RICE & QUINOA BOWL
Zucchini, Yellow Squash, Red Pepper, Onion, Charmoula Sauce
20

Add
Grilled Chicken 10 • Marinated flatiron Steak 10 • Seared Salmon 10 •
Grilled Prawns 10

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 SALMON
Grilled Asparagus, Shiitake Mushrooms, Watercress Citrus Salad
36

PAN SEARED SCALLOPS
Butternut Squash Puree, Mixed Cabbage, Nutmeg, Frisee
38

SAN FRANCISCO CIOPPINO
Fresh Fish, Lobster Meat, Crab Claws, Clams, Prawns, Mussels,
Saffron Tomato Broth
38

9% tax applies to all menu prices. 18% gratuity will be added to parties of 6 or more.

If you have any concerns regarding food allergies, please alert your server prior to ordering.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.

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