

Starters

JUMBO SHRIMP COCKTAIL

Orange Segments, Shaved Fennel
18

CHEF IKO'S HUMMUS

Grilled Pita Bread, Vegetable Crudité
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 SAL

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

9

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 Béarnaise 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.

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