



*Prime Rib Sunday Supper*

**PRIX FIXE - \$55 PER GUEST**

(SELECTION OF BEEF CUTS)

**QUEEN CUT**

*16oz boneless*

**ENGLISH CUT**

*16oz boneless sliced thin english Style*

**KING CUT +5**

*24oz with bone*

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**DINNER ACCOMPANIMENTS**

**INCLUDED WITH PRIME RIB DINNER**

**FIRST COURSE**

**WEDGE SALAD**

*iceberg wedge, chopped egg, bacon & creamy blue cheese dressing*

**SECOND COURSE**

**CHOICE OF 2 SIDES**

(ALL ENTREES SERVED WITH HORSERADISH, AU JUS & POPOVERS)

**GARLICKY COLLARD GREENS**

*chili & breadcrumbs*

**FRIED BRUSSELS SPROUTS**

*Agro dolce*

**ROASTED SWEET POTATO**

*yogurt & lime*

**BAKED POTATO**

*whipped crème fraiche, chive & bacon crumble*

**ALIGOT POTATO**

*cheesiest whipped potatoes*

**THIRD COURSE**

**BANANA CREAM PIE**

*toasted almonds & vanilla*

**STICKY TOFFEE PUDDING**

*date cake & cinnamon*

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*A 4% surcharge will be added per San Francisco employer mandate. A gratuity of 20% will be added to all parties*

*\$25 corkage-- 2 bottle maximum: limited release wine list available upon request*