

# sixteen



In Celebration of EPIC Steak's 16<sup>th</sup> anniversary  
we are offering a special menu inspired by  
our beloved Chef Jan Birnbaum.

These dishes salute his soulful style  
dynamic creole flavors and unstoppable creativity.

**This menu takes you back to 2008 pricing.**  
**Let's Party Like it's 2008!**

**-Chef Jan's Favorite Cocktail-**  
*"HERE'S TO US & THEM LIKE US, THERE'S DAMN FEW LEFT!"*

**OG Sazerac -10-**

Sazerac Rye, Herbsaint, Peychaud's Bitters



**Prix Fixe or A la Carte**

**Creole Lyonnaise -10-**

Grilled Chicories, Bacon Crusted Egg, Duck Tasso, Spiced Pecans



**Cornmeal Crusted Oysters -14-**

Braised Pork Belly, Spicy Remoulade, Maple- Fresno Chili Glaze



**"Steak & Cake" -47-**

Coffee Rubbed Petite Filet, Dungeness Crab Cake  
Bourbon- Peppercorn Sauce, Crab Hollandaise



**Chef Jan's Classic Beignets -10-**

Hot Fudge Sauce, Vanilla Crème Anglaise

**-72- prix fixe**

California Law advises patrons that "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of food borne illness." A 6% surcharge will be added to all food & beverages for San  
Francisco employer mandates. A 20% gratuity is added to all parties of 6 or more guests.