

TRADEMARK^{SF}

AMERICAN GRILL & BAR

(415) 397-8800 • dine@TrademarkSF.com

11:30 am – 10 pm, Monday-Friday
6 pm – 10 pm, Saturday Evening

Snacks & Small Plates |

- steamed P.E.I. mussels 13.
SPICY SAUSAGE, SMOKED TOMATOES, SAFFRON
- Dungeness crab cakes (2) 13.
- crispy buttermilk calamari 8.
- Tiger Shrimp cocktail 10.
- TRADEMARK^{SF}** chicken wings 8.
- mixed Greek olives & toast points 5.
- Meetinghouse biscuits (4/7) 5./8.
- empanadas: chicken or beef 7.
- spicy toasted mixed nuts 5.
- trio of crostini 7.
*OLIVE TAPENADE; TOMATO, BASIL, & FRESH
MOZZARELLA; ANDOUILLE SAUSAGE & TOMATO*
- deviled eggs (3/6) 3./6.
- baked polenta squares 9.
MIXED BEAN & SAUSAGE RAGOUT
- grilled chicken quesadilla 10.

MARK T'S

SEARED SCALLOP SALAD

*BOSC PEAR, RED & BLACK PLUM, WALNUTS,
HONEY VINAIGRETTE*
14.

Salad & Soup |

- classic wedge 10.
*POINT REYES BLEU CHEESE, BACON BITS,
BALSAMIC-BACON VINAIGRETTE*
- Caesar 10.
ADD ANCHOVY FILETS. 2.5
- grilled Chicories salad 10.
*FUJI APPLE, WALNUTS, CRISPY SHALLOTS, POINT
REYES BLEU CHEESE*
- market salad 9.
*MIXED GREENS, ORGANIC YELLOW & RED BEETS, NAVEL
ORANGE, FRIED GOAT CHEESE BALLS*
- soup of the day 8.

Mains

- pan-seared Day Boat scallops
*BRUSSELS SPROUTS, BALSAMIC ONIONS,
BUTTERNUT SQUASH PURÉE, BLACK PEPPER &
AGAVE REDUCTION*
23.
- applewood-smoked pork chop
*RED & YELLOW BEETS, BABY CARROTS, ROASTED
YUKON GOLD POTATOES, RED WINE JUS*
24.
- grilled New York steak
*SAUTÉED SPINACH, BACON & MUSHROOMS, GARLIC
MASHED POTATOES, RED WINE & SHALLOT BUTTER*
23.
- pan-roasted chicken breast
*ASPARAGUS, MUSHROOMS, PARSNIP PURÉE,
CHIPOTLE GLACÉ*
(PLEASE ALLOW 20 MIN. COOKING TIME)
21.
- braised beef shortribs
*CREAMED SPINACH, CANDIED YAMS, FRIED
SHALLOTS*
20.
- fresh catch of the day
GRILLED CORN, RATATOUILLE, PEPPER COULIS
23.
- Daily Blue Plate
a.q.

Sandwiches & Such |

- grilled chicken breast 14.
JACK CHEESE, GRILLED ONION, TOMATO
- spicy BBQ pulled pork 14.
CITRUS COLESLAW
- Dungeness crab melt 15.
HOUSE CRAB CAKES, SLICED TOMATO, BABY GREENS
- Big Daddy IPA-battered fish & chips 14.
CITRUS COLESLAW, TARTAR SAUCE, MALT VINEGAR
- ✂ THE TRADEMARK^{SF} BURGER**
- Niman Ranch beef & bacon 13.
- Atlantic salmon & basil pesto 14.
- house-made veggie patty 14.

Sides |

- mac-n-cheese 7.
- beer-battered Vidalia onion rings 6.5
- fries: classic or cajun. 5.
- roasted market vegetables 7.

FOR THE HEALTHY SF EMPLOYEE HEALTHCARE INITIATIVE & SICK LEAVE PROGRAM, WE ADD 3.5% TO EACH CHECK.
AN 18% SERVICE CHARGE MAY BE ADDED TO PARTIES OF FIVE OR MORE. • MAXIMUM OF 3 CREDIT CARDS PER TABLE.

THANK YOU FOR JOINING US.
WWW.TRADEMARKSF.COM