

OYSTERS

Kumamoto (CA)
3.5

Originally from the Kumamoto area of Kyushu, Japan. It is small in size with a very deep cup. The Kumamoto has a firm texture, rich in flavor, creamy and slightly salty. The finish is buttery-sweet, mildly fruity, with a hint of metallic flavor. Kumamoto's are now successfully cultivated in CA, OR and WA.

Skookum (WA)
3.25

Little Skookum Inlet marks the farthest capillary of the Puget Sound. These oysters are raised in the French rack and bag method. Skookums are known to be fat, buttery, almost crunchy with a salty, smoky sweet flavor.

Steamboats (WA)
3.

Steamboat Island is a small knob of hemlock and madrona trees, wild berries and gravelly beaches, rising right where Totten Inlet joins the fingers of Southern Puget Sound. It's a Totten by any other name, deep cupped and fluted, gray-green, with a mild, earthy flavor and a cucumber crispness as you chew.

TRADEMARK Featured Wine of the Month

Veuve Cliquot Brut Champagne, Reims 15./75.

2006 Newton Unfiltered Cabernet Sauvignon, Napa 15./75.

TO START

The Original Meetinghouse Biscuits 4 for 5. - 7 for 8.

Roasted Marrow Bones with Chantrelle Mushrooms, Potato Gnocchi and Caramelized Shallot Jus 14.

Steamed PEI Mussels with Spicy Sausage, Smoked Tomatoes & Fennel in a Saffron Broth 11.

Chicken Liver Brochette with Honey-Rosemary Caramelized Pears, Balsamic Reduction & Toast Points 7.5

Dungeness Crab Cakes with Basil and Roasted Pepper Mayonnaises 12.

Luisa's Infamous Deviled Eggs 3 for 3. - 6 for 6. - 12 for 10.

SALADS & SOUP

Lobster and Shrimp Bisque with Scallions and Lime Crème Fraiche 8.

Organic Beet and Apple Salad with Laura Chenel Goat Cheese and Pistachios 10.

Hawaiian Tuna Tartare with Avocado, Cucumber, Soy Emulsion and Yuzu Vinaigrette 11.

The TRADEMARK Caesar Salad with Hearts of Romaine, Garlic Croutons and Reggiano Parmigiano 10.

House Smoked Red Trout with Baby Spinach, Shaved Red Onions, Red Beets and Lemon Vinaigrette 10.

Celery Root and Fuji Apple Salad with Endives, Grapes, Toasted Walnuts, Gorgonzola and Spicy Maple Vinaigrette 10.

Organic Baby Field Lettuces with Bosc Pears, Spiced Pecans, Point Reyes Bleu Cheese and Red Wine Vinaigrette 9.

Warm Monterey Bay Calamari Salad with Baby Frisee, Jalapeño & Sweet Peppers, Garlic Confit and Lemon Vinaigrette 11.

MAIN COURSES

Niman Ranch BBQ Pork Ribs with Baked Red Beans, Corn Bread and Coleslaw 21.

Red Wine Braised Short Rib with a Cremini Mushroom, Artichoke, & Lemon Risotto 24.

Half Roasted Smoked Chicken with Garlic Bread Pudding, Spicy Collard Greens & Thyme Jus 21.

Marinated Niman Ranch Skirt Steak with Garlic Mashed Potatoes, Brussel Sprouts & Red Wine Sauce 25.

Pan Roasted Local Sea Bass with Grilled Vegetable Ratatouille, Crispy Polenta and Smoked Tomato Jus 25.

Grilled Niman Ranch Pork Chop with Cannellini Beans, Baby Mustard, Balsamic Roasted Red Onions and Pork Jus 22.

Trademark Spaghetti & Meatballs with Shaved Reggiano Parmesano and Fresh Basil 18.

Niman Ranch All Natural Beef Burger with Applewood Smoked Bacon & Cheese 15.

Add Balsamic Roasted Red Onions or Crispy Onion Rings 1. each

SIDES

Buttermilk Soaked Vidalia Onion Rings 5. French Fries: Classic or Cajun Spiced 5.

5 Cheese Mac & Cheese with Herb Bread Crumbs 6. The Elite's Spicy Slow-Cooked Collard Greens 5.

Pellegrino Natural Mineral Water & Acqua Panna Natural Spring Water 500ml \$4. / 1.0L \$7.

A bottle of Coca Cola, Diet Coke, 7-Up or Ginger Ale 2.75

Fresh Brewed Iced Tea with Lemon 3.5

For the *Healthy San Francisco* Employee Health Care Initiative, we add 2.5% to each check

Corkage: \$25. / 750ml & \$35. / Magnum - 18% Gratuity may be added for parties of five or more

Unfortunately, we cannot be responsible for items lost or stolen. We accept Cash, American Express, Master Card & Visa

Lunch: Monday – Friday from 11:00am

Dinner: Monday – Saturday from 6:00pm

CLOSING BELL, The TRADEMARK Happy Hour: Monday - Friday from 2:30pm – 6:00pm

Enjoy \$1 Oysters and Cocktail, Wine & Draft Beer Specials