

Sauce Special Menus

Monday Nights: Meat-on-Mondays Just to show our complete disregard for the SF Board of Supervisors' "Meatless Mondays." This is a long awaited premier of the Boston Style Roast Beef Sandwich that has captivated Boston and the surrounding area for years!

\$12.95 Shaved Prime Rib Sandwich at the bar
5 oz. Shaved Mid Rare Golden Gate Natural Beef
On a Butter Seared Bun topped with Bacon Cheese Fondue
Served with House Pickles & Portobello fries

~or~

\$26.00 10 oz Prime Rib in the Dining room
Baked Ham Hoc & Tillamook Cheddar Mashers
Green Beans & Horseradish Cream

Tuesday Nights: Dinner for TWOs-Days: Three Course Prix Fix with a bottle of wine \$60 serves 2! So come in and try a new menu and a new wine each week!

July 27: Dine on Swine

- ❖ Seared Polenta Cake Stuffed with Braised Pork & Cheese
 - ❖ Breaded Pork Cutlet with Mushroom Gravy and Hand Made Parpadelle
 - ❖ Bacon Wrapped Pineapple
- And a bottle of **Spanish Granache from Vina Borgia**

Aug 3: Ball Park

- ❖ House made Beef Jerky & Classic Potato Skin Nachos
 - ❖ Golden Gate Natural Mini Dogs on Fresh Baked Buns & Garlic Fries with Artisan Parmesan cheese & Truffle Oil
 - ❖ Red Bull Snow Cones
- And a bottle of **Omrah Shiraz**

Aug 10: A little Italy

- ❖ Stuffed Little Neck Clams, Shrimp, Dungeness Crab, Scallop with Crispy Foccacia Crust
 - ❖ Hearty Cioppino with Toasted Garlic & Cheese Foccacia
 - ❖ Tiramisu Ice Cream Smash
- And a bottle of **Temperrillo**

Aug 17: Vegan/Vegetarian

- ❖ Vegan Chicken Fried Steak with Shaved Beet Salad
 - ❖ Lentil Sheppard's Pie with Whipped Potato and Caramelized Onion Gravy
 - ❖ Cherry Sorbet
- And a bottle of **Chandon Rose**

Aug 24: Fresh Produce & Eastern Influences

- ❖ Heirloom Tomato & English Cucumber Salad
 - ❖ Braised Beef with Rice Pilaf and Fresh Pita
 - ❖ Caramel Cream
- And a bottle of **Shiraz**