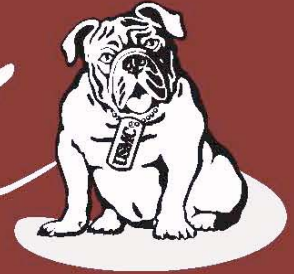


*Leatherneck*  
STEAKHOUSE & LOUNGE



## *Menus*

FOR RESERVATIONS,

PLEASE CALL

(415) 673-6672 EXT. 254

## ❧ Lunch Menu ❧

### **French Onion Soup** \$7

Melted Gruyere

### **New England Clam Chowder** \$4 - \$7

Cup or Bowl

### **Dungeness Crab Cakes** \$14

French Green Bean Salad

### **Asian Chicken Salad** \$12

Ginger Vinaigrette and Fried Wontons

### **Bay Salad** \$16

Dungeness Crab and Bay Shrimp

### **Classic Cobb Salad** \$12

Chicken, Bacon, Blue Cheese, Tomato, Egg

### **Caesar Salad** \$9

With Chicken \$11    With Shrimp \$13    With Crab \$14

### **New York Steak** \$21

Creamed Spinach and Truffle Tater Tots

### **Petrole Sole Meuniere** \$15

French Green Beans

### **Sautéed Alaskan Halibut** \$17

Corn Beurre Blanc and Wild Mushrooms

### **Grilled Salmon and Fettucini** \$15

Primavera

### **Ribeye Sandwich** \$12

Melted Brie, Horseradish, Watercress and Red Onions

### **Chicken Club Sandwich** \$10

Coleslaw and French Fries

### **Leatherneck Angus Burger** \$10

Grilled onions, Housemade Steak Sauce, Gruyere Cheese

### **Grilled Chicken on Focaccia** \$12

Spring Mix, Roasted Pepper and Olive Tapenade, Pesto, Mozzarella

# LEATHERNECK STEAKHOUSE GROUP LUNCH MENU

12-50 Guests  
Available Tuesday - Friday

*For Groups of 30 or more, we also offer a Buffet Luncheon at \$18 per person*

<b>ASIAN CHICKEN SALAD</b> SERVED WITH A GINGER VINAIGRETTE AND FRIED WONTONS	\$18
<b>COBB SALAD</b> WITH GRILLED CHICKEN, BACON, AVOCADO, TOMATOES, BOILED EGG, BLUE CHEESE AND POPPY SEED DRESSING	\$18
<b>PETROLE SOLE</b> LIGHTLY FLOURED AND SAUTÉED, TOPPED WITH BROWN BUTTER, CAPERS, LEMON JUICE AND PARSLEY.	\$18
<b>LEATHERNECK ANGUS CHEESEBURGER</b> SERVED WITH FRENCH FRIES AND COLE SLAW	\$18
<b>PASTA PRIMAVERA</b> ASSORTED SEASONAL FRESH VEGETABLES SAUTEED AND SERVED OVER FETTUCINI IN A LIGHT WHITE WINE HERB AND GARLIC SAUCE	\$18

## All Lunches Include:

- ◆ Starbucks Coffee or Tea Service
- ◆ Raspberry Sorbet or Vanilla Ice Cream Dessert Service

## Bar & Wine Service

Enjoy our full bar or our wide selection of wines including our MMC Private label wines served with lunch, at Club prices.

## Group Lunch Policies

- ◆ A \$100.00 deposit or a credit card on file is required to guarantee reservation.
- ◆ Cancellations are required 72 hours prior to event for a full refund.
- ◆ Guaranteed guest totals and menu selection are required three (3) business days in advance of event.
- ◆ Color coded place cards will be made available to indicate entrée choice, upon request.
- ◆ All group lunches are subject to 20% gratuity and 9.50% sales tax.
- ◆ Only one check per group.

←—> **Appetizers** ←—>

**Oysters Rockefeller** \$12  
Spinach, Hollandaise Glaze

**Shrimp Cocktail** \$10  
Remoulade

**Ahi Tuna, Crab & Avocado Tower** \$11  
Ginger Vinaigrette, Fried Won Tons

**Dungeness Crab Cakes** \$12  
Roasted Corn Relish

**Crispy Calamari** \$8  
Spicy Cocktail Sauce

**Prosciutto & Mozzarella** \$8  
Warm, Tomato Relish, Pesto, Crostini

**French Onion Soup** \$6  
Melted Gruyere

**Clam Chowder** \$7  
New England Style

**Beer Battered Onion Rings** \$6

**Macaroni & Cheese** \$6

**Garlic & Herb Steak Fries** \$6

←—> **Cocktails** ←—>

Classic Martini

Apple Martini

Cosmopolitan

Lemon Drop

Manhattan

Gimlet

\$8



—> Entrées <—

**Prime Rib** \$24 Ten Ounce \$29 Sixteen Ounce

**Filet Mignon** \$32 Eight Ounce

**NY Strip** \$29 Twelve Ounce

**T-Bone Steak** \$34 Eighteen Ounce

**Rib Eye** \$27 Twelve Ounce

**Rack of Lamb** \$38

**Center Cut Pork Chop** \$21 Twelve Ounce

**Roast Herb Chicken** \$18

**Halibut with Orange Glaze** \$22

**Broiled Salmon Oscar** \$21

**Petrole Sole Meunière** \$18

**Fettucini & Prawns Primavera** \$19

**Leatherneck Angus Burger** \$12



**Topping the Perfect Grill**

Leatherneck Steak Sauce ~ Béarnaise ~ Horseradish Cream  
~ Peppercorn ~ Roquefort Butter ~ Cajun Style ~

**Entrée Enhancements**

Classic Relish Starter ~ Iceberg Wedge with Blue Cheese ~ Artisan Breads

—> Starters <—

**Spinach Salad** \$7  
Pears, Walnuts,  
Gorgonzola, Sherry Vinaigrette

**Bay Salad** \$12  
Mixed Greens topped with  
Shrimp & Crab

**Caesar Salad** \$7  
Classically Prepared

**Prosciutto & Mozzarella** \$8  
Warm, Tomato Relish, Pesto, Crostini

**French Onion Soup** \$7  
Melted Gruyere

**Clam Chowder** \$7  
New England Style

**Oysters Rockefeller** \$12  
Spinach, Hollandaise Glaze

**Shrimp Cocktail** \$10  
Remoulade

**Ahi Tuna, Crab and  
Avocado Tower** \$11  
Ginger Vinaigrette,  
Fried Won Tons

**Dungeness Crab Cakes** \$12  
Roasted Corn Relish

**Crispy Calamari** \$8  
Spicy Cocktail Sauce

—> Sides <—

\$6 each, serves two

**Creamed Spinach**

**Asparagus Hollandaise**

**Roasted Wild Mushroom & Shallots**

**Steamed Broccoli**

**Braised Rainbow Chard**

**Jumbo Baked Potato**

**Beer Batter Onion Rings**

**Macaroni and Cheese**

**Creamed Corn**

**Roasted Garlic Mashed Potatoes**

**Garlic & Herb Steak Fries**

**Truffle Tater Tots**

↔  **Desserts**  ↔

\$7 each

**Mexican Chocolate Cream Pie**

Spiced Chocolate and Macadamia Nut Crust

**Old Fashioned Gingerbread**

Caramelized Pears and Brandy Sauce

**Vanilla Bean Panna Cotta**

Peach Compote and Crunchy Biscotti

**Warm Berry Crisp with Vanilla Ice Cream**

**Ice Cream Sundae**



**Irish Coffee** \$6

**Brandy & Coffee** \$6

**Keoke Coffee** \$6

**Baileys & Coffee** \$6

**Mexican Coffee** \$6

**Hot Brandy** \$6

# LEATHERNECK STEAKHOUSE GROUP DINNER MENU

12 - 45 Guests

Available Tuesday - Saturday

## All Dinners Include:

- ◆ Preset Wild Green Salad with Gorgonzola Vinaigrette
- ◆ Assorted Bread with our Private Label Extra Virgin Olive Oil and Balsamic Vinaigrette
  - ◆ Starbucks Coffee or Tea Service
- ◆ Raspberry Sorbet or Vanilla Ice Cream Dessert Service

<p><b><i>Herb Roast Chicken</i></b> 1/2 Chicken Roasted with Thyme &amp; Rosemary Served with Chicken Jus</p>	<p><b>\$39</b></p>
<p><b><i>Salmon Oscar</i></b> Broiled Filet of Salmon Served with Crab Meat Béarnaise &amp; Asparagus</p>	<p><b>\$39</b></p>
<p><b><i>Prime Rib</i></b> Served with Baked Potato (Entrée will be served Medium-Rare)</p>	<p><b>\$39</b></p>
<p><b><i>Fettuccini Prawns Primavera</i></b> Prawns Sautéed with Garlic, Mushrooms, Spinach, &amp; Tomatoes Finished with Whole Butter &amp; Chicken Stock</p>	<p><b>\$39</b></p>
<p><b><i>Childrens' Choices</i></b> Chicken Breast Strips or Fish~n~Chips</p>	<p><b>\$21</b></p>

## Bar & Wine Service

Enjoy our full bar or our wide selection of wines including our MMC Private label wines served with dinner, at Club prices.

## Group Dinner Policies

- ◆ A \$200.00 deposit or a credit card on file is required to guarantee reservation.
- ◆ Cancellations are required 72 hours prior to event for a full refund.
- ◆ Guaranteed guest totals and menu selection are required three (3) business days in advance of event.
- ◆ Color coded place cards will be made available to indicate entrée choice, upon request.
- ◆ All group dinners are subject to 20% gratuity and 9.50% sales tax.
- ◆ Only one check per group.

Marines' Memorial Club & Hotel  
Leatherneck Steakhouse, 12<sup>th</sup> Floor  
609 Sutter Street, San Francisco, CA 94102  
415-673-6672 x207