

World Famous



Since 1938



BREAKFAST | LUNCH | DINNER

Banquet Facilities Available
Open Daily at 6:30 AM

DINNER

After 5:00 PM

STARTERS

Deviled Eggs <i>traditional filling, topped with Black Forest ham and a dash of paprika</i>	7.95
Crisp Fried Calamari <i>served with caper aioli and lemon wedges</i>	10.75
Steamed Mussels <i>white wine, garlic, shallots and tarragon</i>	11.75
Warm Blue <i>Point Reyes farmstead cheese, apricot-cherry chutney, roasted garlic cloves</i>	9.25
Chicken Wings <i>fried southern style, milk gravy for dipping</i>	8.75
Smoked Salmon <i>capers, red onion, lemon aioli</i>	10.95
Shellfish Cocktail <i>served ice cold with cocktail sauce, shredded lettuce and lemon</i>	
<i>Dungeness Crab</i>	13.95
<i>Prawns</i>	10.95
<i>Bay Shrimp</i>	8.95

SOUP

	<i>cup</i>	<i>bowl</i>
West Coast Clam Chowder <i>with a touch of fennel</i>	4.75	5.75
Tonight's Soup	4.75	5.75

SALAD

<i>blue cheese</i>	1.50	◆	<i>grilled chicken</i>	3.50
<i>tuna salad</i>	4.00	◆	<i>bay shrimp</i>	5.00
<i>prawns</i>	6.00	◆	<i>Dungeness crab</i>	9.00
			<i>small</i>	<i>large</i>
Apple Cranberry <i>baby lettuces, julienne apple, dried cranberries, candied walnuts, raspberry vinaigrette</i>	6.25		9.25	
Market Greens <i>baby lettuces, cherry tomatoes, cucumber, marinated red onion, balsamic dressing</i>	5.25		8.25	
Our Caesar <i>hearts of romaine, garlic croutons, parmesan cheese</i>	5.95		8.95	
Blue Cheese Wedge <i>crisp iceberg lettuce, tomato, croutons, smoked bacon, blue cheese dressing</i>			9.75	
Union Square Louie <i>cucumber, tomato, hardboiled egg, avocado, romaine lettuce, thousand island dressing</i>				
<i>Dungeness Crab</i>			18.95	
<i>Prawns</i>			15.95	
<i>Bay Shrimp</i>			13.95	

PASTA

<i>grilled chicken</i>	3.50	◆	<i>bay shrimp</i>	5.00
<i>prawns</i>	6.00	◆	<i>Dungeness crab</i>	9.00
Fettuccine Your Way <i>Alfredo, pesto or marinara</i>	12.75			
Penne on Powell <i>baby spinach, roasted mushrooms, cherry tomatoes, Sonoma goat cheese</i>	14.25			
Artichoke Ravioli <i>sun dried tomatoes, calamata olives, spinach, feta cheese, olive oil</i>	14.95			
Macaroni and Cheese <i>Black Forest ham, asparagus, white cheddar cheese, gratin of bread crumbs</i>	15.95			

DINNER

After 5:00 PM

ORIGINALS

Classic American Pot Roast	17.95
<i>mashed potatoes, pan gravy, root vegetable brunois</i>	
Roast Chicken	17.95
<i>glazed parsnips and carrots, roasted Yukon Gold potatoes</i>	
Grilled Angus Steak	
<i>blue cheese butter or brandy peppercorn sauce, mashed potatoes or French fries, green beans</i>	
<i>Filet Mignon</i>	29.95
<i>New York</i>	26.95
<i>Flat Iron</i>	21.95
Prime Rib	25.95
<i>baked potato, creamed spinach, horseradish sour cream and the juices (Friday and Saturday only)</i>	
Grilled Pork Chop	18.95
<i>apricot-cherry chutney, mashed potatoes, buttered asparagus</i>	
Lamb T-Bone Chops	23.95
<i>grilled with garlic, rosemary and black pepper, parmesan polenta, spinach sautéed with roasted peppers</i>	
Vegetarian Special	14.95
<i>sautéed spinach, buttered asparagus, glazed parsnips and carrots, green beans, roasted Yukon Gold potatoes</i>	

SIDES

4.00

Mashed Potatoes
Glazed Parsnips and Carrots
Roasted Yukon Gold Potatoes
Sautéed or Creamed Spinach
Buttered Asparagus
Sautéed Green Beans
Zucchini Noodles

SEAFOOD

Beer Battered Fried Cod	16.95
<i>French fries, cole slaw, tartar sauce, lemon wedges</i>	
Pan Roasted Salmon or Sea Bass	22.95
<i>buttered asparagus, roasted Yukon Gold potatoes, lemon-caper aioli</i>	
San Francisco Cioppino	25.95
<i>Dungeness crab, mussels, calamari, cod, prawns, sourdough garlic crouton</i>	
Petrale Sole Dore	18.95
<i>lightly dipped in egg and griddled golden brown, zucchini noodles, parsley potatoes, lemon-caper sauce</i>	

SANDWICHES

choice of French fries, mixed greens, Caesar salad, potato salad or cole slaw

California Club	11.75
<i>roast turkey, smoked bacon, lettuce, tomato and avocado on a croissant</i>	
Reuben	10.75
<i>corned beef, Swiss cheese, sauerkraut, thousand island dressing, grilled on corn rye</i>	
Grilled New York Steak	15.25
<i>lettuce, tomato and grilled red onions on a ciabatta roll</i>	
Gourmet Black Angus Burger	10.75
<i>grilled premium ground chuck, toasted bun, lettuce, tomato, red onion with bacon, avocado or cheese</i>	
	<i>add 1.50</i>
San Franciscan	8.95
<i>tomato, avocado and Monterey Jack cheese, grilled on sourdough</i>	
<i>Dungeness Crab</i>	18.95
<i>Bay Shrimp</i>	13.95
<i>Tuna Salad</i>	10.95
Grilled Chicken Breast	10.95
<i>rosemary focaccia, roasted peppers, basil pesto, tomato, melted provolone</i>	

15% Gratuity on Parties of Five or More

DINNER

After 5:00 PM

BLUE PLATE SPECIALS

15.95

Monday

Meat Loaf

*mashed potatoes, mushroom pan gravy,
sautéed spinach*

Tuesday

Slow Braised Pork

*sesame jasmine rice, sautéed zucchini,
apricot-cherry chutney*

Wednesday

Chicken Pot Pie

*classic filling of creamed chicken,
carrots, celery and peas,
topped with flaky pastry*

Thursday

Roast Breast of Turkey

*sourdough dressing, glazed carrots,
mashed potatoes, natural gravy,
cranberry sauce*

Friday

Skillet Blackened Pacific Cod

dirty rice, Creole vegetables, remoulade

Saturday

Beef Stroganoff

*tender beef sautéed with mushrooms,
onions and sour cream on
buttered egg noodles*

Sunday

Della's Fried Chicken

whipped potatoes, green beans, milk gravy

SEAFOOD SPECIALS

HOUSE MADE DESSERTS

6.50

Golden Delicious Apple Tart

*warm from the oven with vanilla ice cream
and caramel rum sauce*

White Chocolate Cheesecake

chocolate cookie crumb crust, raspberry puree

Butterscotch Pudding

whipped cream, ginger brandy snaps

Crème Brûlée

*creamy custard topped with a hand torched
caramel shell and berries of the season*

Coconut Pecan Bread Pudding

served warm with bourbon sauce

Chocolate Mousse Cake

hazelnut crust, raspberry puree, chocolate sauce

GET THE SCOOP

5.50

Mango Sorbet

with raspberry puree

Vanilla Ice Cream

*choice of chocolate, raspberry, bourbon
or caramel rum sauce*

OUR WORLD FAMOUS 18 SWEDISH PANCAKES

Pancakes served with Warm Syrup
and Country Fresh Whipped Butter 9.95
with lingonberries, add 2.25



Our history...

Hilbur and Ben Sears founded Sears Fine Food in 1938 on Powell Street, just off Union Square. Ben Sears, a retired circus clown, built a reputation for serving pancakes made from a recipe inherited from his wife's Swedish family. Sears was celebrated for its' unique "Cadillac Waiting Room" which sheltered the waiting crowds. The owners would park two pink Cadillacs in front of the restaurant with the heaters and radios on. Later, the pink theme was brought to the inside of the restaurant, giving Sears a distinctive look that seemed to make the Swedish pancakes taste even better.

In 2004, Sears Fine Food underwent a major renovation project and for the first time in our history, opened for dinner, marking the beginning of a new era.

Sears Fine Food would not be the place it is today without our people. Many of the staff have been a part of the restaurant for more than twenty years, including one beloved 109 year old host. Travelers and regulars alike have returned to Sears for the memorable Swedish pancakes, a cherished San Francisco tradition that spans through many generations.

Sears has received tributes from many of our customers such as President Bill Clinton and Helen Gurley Brown. We invite you to look at some of the notes and letters that are on display around the restaurant. Sears proudly serves as a testimony to quality, home-style dining; we would love to hear about a special time that you, your family and friends have shared at Sears.

Enjoy your visit and thank you for choosing to become part of the legend.

Our business practices...



*support local farmers and their fresh produce
engage in sustainable, eco-friendly business
support local communities and charitable organizations*