

World Famous



Since 1938



BREAKFAST | LUNCH | DINNER

Banquet Facilities Available

Open Daily at 6:30 AM

LUNCH

Available from 11:00 AM

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

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

SALAD

<i>blue cheese 1.50 ♦ grilled chicken 3.50</i>		
<i>tuna salad 4.00 ♦ bay shrimp 5.00</i>		
<i>prawns 6.00 ♦ Dungeness crab 9.00</i>		
	small	large
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 3.50 ♦ bay shrimp 5.00</i>	
<i>prawns 6.00 ♦ Dungeness crab 9.00</i>	
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

LUNCH

Available from 11:00 AM

SANDWICHES

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

California Club 11.75
*roast turkey, smoked bacon, lettuce, tomato
and avocado on a croissant*

Reuben 10.75
*corned beef, Swiss cheese,
sauerkraut, thousand island dressing,
grilled on corn rye*

Tender Pulled Pork 10.75
*on a toasted sesame seed bun with cole slaw
and barbecue sauce*

Beer Battered Cod 11.75
toasted bun, shredded lettuce, tartar sauce

Grilled New York Steak 15.25
*lettuce, tomato and grilled red onions
on a ciabatta roll*

Gourmet Black Angus Burger 10.75
*grilled premium ground chuck,
toasted bun, lettuce, tomato, red onion
with bacon, avocado or cheese* add 1.50

San Franciscan 8.95
*tomato, avocado and Monterey Jack cheese,
grilled on sourdough*

Dungeness Crab 18.95

Bay Shrimp 13.95

Tuna Salad 10.95

Grilled Chicken Breast 10.95
*rosemary focaccia, roasted peppers,
basil pesto, tomato, melted provolone*

SPECIALTIES

Beer Battered Fried Cod 13.75
*French fries, cole slaw, tartar sauce,
lemon wedges*

Pan Roasted Salmon or Sea Bass 16.75
*buttered asparagus, roasted Yukon Gold potatoes,
lemon-caper aioli*

Creekstone Farms New York Steak 16.75
*flame grilled, French fries, sautéed green beans,
blue cheese butter*

Vegetarian Special 12.95
*sautéed spinach, buttered asparagus,
glazed carrots, green beans, roasted potatoes*

HOUSE MADE DESSERTS

6.50

White Chocolate Cheesecake
chocolate cookie crumb crust, raspberry puree

Butterscotch Pudding
whipped cream, ginger brandy snaps

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 bacon strips or link sausage, add 2.95
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*