

World Famous



Since 1938

**BREAKFAST | LUNCH | DINNER**

Banquet Facilities Available  
Open Daily at 6:30 AM

*3% surcharge for employee health care in San Francisco*

## BREAKFAST

Served until 3:00 PM

### OUR WORLD FAMOUS 18 SWEDISH PANCAKES

Pancakes served with Warm Syrup  
and Country Fresh Whipped Butter 12.50  
*with bacon strips or link sausage, add 3.50*  
*with lingonberries, add 2.75*

### OUR FABULOUS FRENCH TOAST, PANCAKES & WAFFLES

French Toast 12.50  
*authentic sourdough French bread dipped  
in our own special recipe, served with Sears  
own strawberry preserves*

Buttermilk Pancakes 12.50  
*tall stack of three pancakes*

Short Stack of Two Large Pancakes 9.95  
*with blueberries, bananas or strawberries each 3.00*

Golden Brown Waffle 12.50

Crisp Pecan Waffle 13.75

Strawberry Waffle 14.75  
*topped with fresh strawberries  
and whipped cream*

100% Pure Maple Syrup 2.75  
*1.7 oz. bottle*

### FROM THE GRILL

*served with hash browns  
and buttered toast and jelly  
substitute home fries for hash browns, add 1.00*

Farm Fresh Eggs 10.95  
*(two eggs any style)  
with bacon, ham or link sausage add 3.50*

Country Sausage and Eggs 13.95

Smoked Chicken Apple Sausage  
and Eggs 14.50

Southern Corned Beef Hash and Eggs 14.95

New York Steak and Eggs 19.95

### LIBATIONS

Mimosa 8.50

Soju Bloody Mary 9.50

Strawberry Bellini 8.50

### SPECIALTY EGG DISHES

Lee's Eggs Benedict 15.95  
*two poached eggs, English muffin,  
Canadian bacon, topped with Hollandaise sauce,  
served with hash browns*

Eggs Florentine 15.50  
*two poached eggs, English muffin,  
fresh spinach, Hollandaise sauce, hash browns*

Smoked Salmon Benedict 17.50  
*two poached eggs, toasted English muffin,  
smoked salmon, Hollandaise, hash browns*

Al's Special 16.95  
*two eggs, corned beef hash,  
nine little pancakes and hash browns*

Sidney Amber's Special 15.95  
*two eggs, two large pancakes, two sausages  
and two slices of bacon*

### ADDITIONS

Bacon, Ham or Link Sausage 4.25

Chicken Apple Sausage 4.50

Country Sausage 3.95

Corned Beef Hash 5.50

Hash Brown Potatoes 3.75

Home Fried Potatoes 4.75

Toast with Jam and Butter 3.50

One Egg 1.95

Two Eggs 3.25

## BREAKFAST

Served until 3:00 PM

### OMELETS

*served with hash brown potatoes  
and buttered toast and jelly  
substitute home fries for hash browns, add 1.00  
substitute egg beaters or egg whites for eggs, add 1.00*

Ham & Cheese Omelet	13.95
♥ Veggie Omelet	13.75
<i>asparagus, mushrooms, red bell peppers, tomatoes, zucchini, Monterey Jack cheese</i>	
Spinach Omelet	14.50
<i>chopped spinach, sautéed onion, cream cheese and fine herbs</i>	
Sears All Meat Omelet	14.95
<i>sausage, smoked bacon, diced ham, cheddar cheese</i>	
Denver Omelet	14.50
<i>a long time Sears favorite, bell pepper, onion and ham</i>	
Bay Shrimp Omelet	15.95
<i>a walk up Nob Hill will work this treat off! filled with bay shrimp, sherry cream sauce</i>	
Joanie's Special Omelet	14.95
<i>smoked chicken apple sausage, green onions and cheddar cheese</i>	

### CEREALS & FRESH BAKED

♥ Heart Healthy Granola	7.95
<i>with fresh fruit</i>	
	9.50
<i>with fresh fruit and yogurt</i>	
	10.50
♥ Cold Cereal Served with Milk	5.95
<i>with fresh fruit</i>	
	7.50
<i>with fresh fruit and yogurt</i>	
	8.50
♥ Hot Oatmeal	
<i>slow cooked for the best flavor</i>	
	6.50
<i>topped with raisins</i>	
	7.25
<i>with fresh strawberries or bananas</i>	
	9.50
Crumb Cake	4.50
Banana Nut Bread	4.50

### FRUIT

♥ Fresh Fruit Bowl	8.95
<i>locally grown (when possible) fresh seasonal fruit</i>	
♥ Melons	6.95
<i>we thump each and every one</i>	
♥ Fresh Sliced Oranges	6.95
<i>peeled and sliced – deliciously refreshing</i>	
♥ Strawberries	6.95
<i>(in season) picked at the peak of ripeness and rushed to our restaurant</i>	
♥ Broiled Grapefruit	5.95
<i>sectioned and sprinkled with raw sugar before broiling</i>	
♥ Very Berry	10.95
<i>assorted berries (seasonal) blueberries, blackberries and strawberries</i>	

### BEVERAGES & JUICES

Fresh Brewed Coffee or Iced Coffee	2.95
Cappuccino	3.95
Espresso	2.75
Coffee Latte or Mocha	3.95
For Doubles Add	1.25
Hot Tea or Ice Tea	2.95
Hot Chocolate	2.95
Milk or Chocolate Milk	2.95
Coca-Cola, Diet Coke, Ginger Ale	2.95
Sprite, Barq's Root Beer, Orange Soda	
Smoothie	5.50
<i>mango, strawberry, banana</i>	
Mineral Water	6.50
♥ Fresh Orange Juice	4.25
♥ Apple, Cranberry, Grapefruit,	3.75
♥ Guava-Passion Fruit-Orange,	
♥ Pineapple, Tomato, V-8 Juice	
Lemonade	3.25
Seasonal Lemonade	3.75

## LUNCH

Available from 11:00 AM

### STARTERS

<b>Warm Bread and Butter</b>	<b>1.50</b>
<i>Boudin Bakery authentic San Francisco sourdough</i>	
<b>Deviled Eggs</b>	<b>8.50</b>
<i>traditional filling, topped with Black Forest ham</i>	
<b>Crisp Fried Calamari</b>	<b>11.95</b>
<i>served with caper aioli and lemon wedges</i>	
<b>Steamed Mussels with Garlic Toast</b>	<b>12.95</b>
<i>shallot tarragon broth</i>	
<b>Point Reyes Blue Fondue</b>	<b>9.50</b>
<i>apricot-cherry chutney, roasted garlic cloves, local sourdough</i>	
<b>Chicken Wings Hot or Not</b>	<i>each</i> <b>9.50</b>
<i>Naked with a side of ranch dressing</i>	
<i>Buffalo Style with blue cheese dip</i>	
<i>Louisiana dry rub seasoned with remoulade</i>	
<i>Garlic Wings with parsley and lemon</i>	
<b>Smoked Salmon</b>	<b>11.95</b>
<i>capers, red onion, lemon aioli, sliced baguette</i>	
<b>Shellfish Cocktail</b>	
<i>served ice cold with cocktail sauce, shredded lettuce and lemon</i>	
<i>Prawns</i>	<b>10.95</b>
<i>Bay Shrimp</i>	<b>8.95</b>

### SOUP AND CHOWDER

	<i>cup</i>	<i>bowl</i>
<b>Dungeness Crab Chowder</b>	<b>6.75</b>	<b>7.95</b>
<i>bacon, celery, onion, potatoes, cream, blush of tomato</i>		
<b>Today's Soup</b>	<b>5.75</b>	<b>6.95</b>

### GUESTS UNDER 12

<b>8.95</b>
<i>Pasta with choice of sauce</i>
<b>Chicken Tenders, ranch dressing, fries or salad</b>
<b>All American Grilled Cheese</b> <i>with salad or fries</i>
<b>Hamburger</b> <i>with all the trimmings</i>

### SALAD

<i>blue cheese</i>	<b>1.00</b>	♦	<i>goat cheese</i>	<b>1.50</b>
<i>grilled chicken</i>	<b>5.00</b>	♦	<i>bay shrimp</i>	<b>6.00</b>
<i>prawns</i>	<b>7.00</b>			
			<i>small</i>	<i>large</i>
<b>Apple Cranberry</b>	<b>6.95</b>		<b>9.95</b>	
<i>baby lettuces, julienne apple, dried cranberries, candied walnuts, raspberry vinaigrette</i>				
<b>Market Greens</b>	<b>6.50</b>		<b>9.50</b>	
<i>baby lettuces, cherry tomatoes, cucumber, marinated red onion, balsamic dressing</i>				
<b>Our Caesar</b>	<b>6.95</b>		<b>9.95</b>	
<i>hearts of romaine, garlic croutons, parmesan cheese</i>				
<b>Beet and Goat Cheese Salad</b>	<b>6.95</b>		<b>9.95</b>	
<i>young greens, toasted hazelnuts, maple vinaigrette</i>				
<b>Blue Cheese Wedge</b>				<b>10.95</b>
<i>crisp iceberg lettuce, tomato, croutons, smoked bacon, blue cheese dressing</i>				
<b>Union Square Louie</b>				
<i>cucumber, tomato, hardboiled egg, avocado, romaine lettuce, thousand island dressing</i>				
<i>Prawns</i>				<b>17.95</b>
<i>Bay Shrimp</i>				<b>15.95</b>

### PASTA

<i>grilled chicken</i>	<b>5.00</b>	♦	<i>bay shrimp</i>	<b>6.00</b>
<i>prawns</i>	<b>7.00</b>			
<b>Fettuccine Your Way</b>				<b>13.95</b>
<i>Alfredo, pesto or marinara</i>				
<b>Penne on Powell</b>				<b>15.95</b>
<i>baby spinach, sautéed mushrooms, cherry tomatoes, Sonoma goat cheese</i>				
<b>Shellfish Linguine</b>				<b>18.95</b>
<i>prawns, mussels and calamari tossed with your choice of red or white sauce</i>				
<b>Macaroni and Cheese</b>				<b>15.95</b>
<i>Black Forest ham, asparagus, white cheddar cheese, gratin of bread crumbs</i>				

## LUNCH

Available from 11:00 AM

### GOURMET BURGERS

100% premium Black Angus ground chuck,  
choice of French fries, mixed greens or Caesar salad

**Flame Grilled Burger** 12.95  
toasted bun, lettuce, tomato, red onion

**Create Your Own** each add 1.00  
cheese, avocado, grilled red onions,  
grilled peppers, sautéed mushrooms, jalapeños,  
smoked bacon, fried egg

**Big BBQ** 15.95  
bacon, cheddar, grilled red onions, barbecue sauce

**Blue Moon** 14.95  
grilled onions and melted blue cheese

**Ragin' Cajun** 14.95  
grill blackened, topped with grilled peppers  
and onions, remoulade

**Breakfast Burger** 15.95  
American cheese, smoked bacon and a fried egg

**California Dreams** 15.95  
jalapeños, avocado, Monterey Jack cheese

**The Fatty** 18.95  
double the burger, double the cheese, double the fun!

### SPECIALTIES

**Beer Battered Fish and Chips** 15.95  
French fries, cole slaw, tartar sauce, lemon

**Pan Roasted Salmon or Pacific Cod** 18.95  
buttered asparagus, roasted Yukon Gold  
potatoes, lemon-caper aioli

**Flame Grilled New York Steak** 18.95  
French fries, sautéed green beans, blue cheese butter

**Vegetarian Special** 14.95  
sautéed spinach, buttered asparagus, parsnips  
and carrots, green beans, roasted potatoes

### OUR WORLD FAMOUS 18 SWEDISH PANCAKES

**Pancakes served with Warm Syrup  
and Country Fresh Whipped Butter** 12.50  
with lingonberries, add 2.75

### SANDWICHES

choice of French fries, mixed greens or Caesar salad

**California Club** 13.95  
roast turkey, smoked bacon, lettuce, tomato  
and avocado on a croissant

**Reuben** 13.95  
corned beef, Swiss cheese, sauerkraut,  
thousand island dressing, grilled on corn rye

**Beer Battered Fish Sandwich** 13.95  
toasted bun, shredded lettuce, tartar sauce

**San Franciscan** 10.95  
tomato, avocado and Monterey Jack cheese,  
grilled on sourdough

**Chicken Breast** 13.95

**Bay Shrimp** 14.95

**Grilled New York Steak** 17.95  
lettuce, tomato and grilled red onions,  
toasted roll

**Grilled Chicken Breast** 13.95  
rosemary focaccia, roasted peppers,  
basil pesto, tomato, melted provolone

### HOUSE MADE DESSERTS

7.95

**White Chocolate Cheesecake**  
chocolate cookie crumb crust, raspberry puree

**Coconut Pecan Bread Pudding**  
served warm with bourbon sauce

**Chocolate Mousse Cake**  
hazelnut crust, raspberry puree, chocolate sauce

### GET THE SCOOP

6.95

**Mango Sorbet**  
with raspberry puree

**Vanilla Ice Cream**  
chocolate, raspberry, bourbon or caramel rum sauce

**DINNER**

After 5:00 PM

**STARTERS**

<b>Warm Bread and Butter</b>	<b>1.50</b>
<i>Boudin Bakery authentic San Francisco sourdough</i>	
<b>Deviled Eggs</b>	<b>8.50</b>
<i>traditional filling, topped with Black Forest ham</i>	
<b>Crisp Fried Calamari</b>	<b>11.95</b>
<i>served with caper aioli and lemon wedges</i>	
<b>Steamed Mussels with Garlic Toast</b>	<b>12.95</b>
<i>shallot tarragon broth</i>	
<b>Point Reyes Blue Fondue</b>	<b>9.50</b>
<i>apricot-cherry chutney, roasted garlic cloves, local sourdough</i>	
<b>Chicken Wings Hot or Not</b>	<i>each</i> <b>9.50</b>
<i>Naked with a side of ranch dressing</i>	
<i>Buffalo Style with blue cheese dip</i>	
<i>Louisiana dry rub seasoned with remoulade</i>	
<i>Garlic Wings with parsley and lemon</i>	
<b>Smoked Salmon</b>	<b>11.95</b>
<i>capers, red onion, lemon aioli, sliced baguette</i>	
<b>Shellfish Cocktail</b>	
<i>served ice cold with cocktail sauce, shredded lettuce and lemon</i>	
<i>Prawns</i>	<b>10.95</b>
<i>Bay Shrimp</i>	<b>8.95</b>

**SOUP AND CHOWDER**

	<i>cup</i>	<i>bowl</i>
<b>Dungeness Crab Chowder</b>	<b>6.75</b>	<b>7.95</b>
<i>bacon, celery, onion, potatoes, cream, blush of tomato</i>		
<b>Tonight's Soup</b>	<b>5.75</b>	<b>6.95</b>

**GUESTS UNDER 12**

	<b>8.95</b>
<i>Pasta with choice of sauce</i>	
<i>Chicken Tenders, ranch dressing, fries or salad</i>	
<i>All American Grilled Cheese with salad or fries</i>	
<i>Hamburger with all the trimmings</i>	

**SALAD**

<i>blue cheese</i>	1.00	♦	<i>goat cheese</i>	1.50
<i>grilled chicken</i>	5.00	♦	<i>bay shrimp</i>	6.00
<i>prawns</i>	7.00			
			<i>small</i>	<i>large</i>
<b>Apple Cranberry</b>	<b>6.95</b>		<b>9.95</b>	
<i>baby lettuces, julienne apple, dried cranberries, candied walnuts, raspberry vinaigrette</i>				
<b>Market Greens</b>	<b>6.50</b>		<b>9.50</b>	
<i>baby lettuces, cherry tomatoes, cucumber, marinated red onion, balsamic dressing</i>				
<b>Our Caesar</b>	<b>6.95</b>		<b>9.95</b>	
<i>hearts of romaine, garlic croutons, parmesan cheese</i>				
<b>Beet and Goat Cheese Salad</b>	<b>6.95</b>		<b>9.95</b>	
<i>young greens, toasted hazelnuts, maple vinaigrette</i>				
<b>Blue Cheese Wedge</b>				<b>10.95</b>
<i>crisp iceberg lettuce, tomato, croutons, smoked bacon, blue cheese dressing</i>				
<b>Union Square Louie</b>				
<i>cucumber, tomato, hardboiled egg, avocado, romaine lettuce, thousand island dressing</i>				
<i>Prawns</i>				<b>17.95</b>
<i>Bay Shrimp</i>				<b>15.95</b>

**PASTA**

<i>grilled chicken</i>	5.00	♦	<i>bay shrimp</i>	6.00
<i>prawns</i>	7.00			
<b>Fettuccine Your Way</b>				<b>15.95</b>
<i>Alfredo, pesto or marinara</i>				
<b>Penne on Powell</b>				<b>17.95</b>
<i>baby spinach, sautéed mushrooms, cherry tomatoes, Sonoma goat cheese</i>				
<b>Shellfish Linguine</b>				<b>20.95</b>
<i>prawns, mussels and calamari tossed with your choice of red or white sauce</i>				
<b>Macaroni and Cheese</b>				<b>17.95</b>
<i>Black Forest ham, asparagus, white cheddar cheese, gratin of bread crumbs</i>				

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## DINNER

After 5:00 PM

### ORIGINALS

<b>Boneless Short Ribs</b>	<b>24.95</b>
<i>mashed potatoes, butter glazed carrots, crisp onion strings, barbecue demi</i>	
<b>Roast Chicken</b>	<b>19.95</b>
<i>glazed parsnips and carrots, roasted Yukon Gold potatoes</i>	
<b>Flame Grilled Angus Steak</b>	
<i>blue cheese butter or brandy peppercorn sauce, mashed potatoes or French fries, green beans</i>	
<i>Filet Mignon</i>	<b>32.95</b>
<i>New York</i>	<b>28.95</b>
<i>Bistro Steak</i>	<b>24.95</b>
<b>Slow Roasted Prime Rib</b>	<b>29.95</b>
<i>baked potato, creamed spinach, horseradish sour cream and the juices (Friday and Saturday only)</i>	
<b>Grilled Pork Chop</b>	<b>20.95</b>
<i>apricot-cherry chutney, mashed potatoes, buttered asparagus</i>	
<b>Lamb T-Bone Chops</b>	<b>24.95</b>
<i>grilled with garlic, rosemary and black pepper, roasted potatoes, sauteed spinach</i>	
<b>Vegetarian Special</b>	<b>16.95</b>
<i>sautéed spinach, buttered asparagus, glazed parsnips and carrots, green beans, roasted Yukon Gold potatoes</i>	

### SEAFOOD

<b>Beer Battered Fish and Chips</b>	<b>18.95</b>
<i>French fries, cole slaw, tartar sauce, lemon</i>	
<b>Pan Roasted Salmon or Pacific Cod</b>	<b>23.95</b>
<i>buttered asparagus, roasted Yukon Gold potatoes, lemon-caper aioli</i>	
<b>San Francisco Cioppino</b>	<b>27.95</b>
<i>Dungeness crab, mussels, calamari, clams, prawns, sourdough garlic croutons</i>	

### BLUE PLATE SPECIALS

18.95

#### Monday

##### Meat Loaf

*mashed potatoes, sautéed spinach, mushroom pan gravy*

#### Tuesday

##### Slow Braised Pork Shoulder

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

#### Wednesday

##### Classic American Pot Roast

*mashed potatoes, pan gravy, root vegetable brunois*

#### Thursday

##### Roast Breast of Turkey

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

#### Friday

##### Blackened Basa Fillet

*dirty rice, Creole vegetables, remoulade*

#### Saturday

##### Prawn Linguine

*tossed with vegetable noodles and shrimp cream sauce*

#### Sunday

##### Della's Fried Chicken

*whipped potatoes, green beans, milk gravy*

### SIDES

5.00

Mashed, Roasted or French Fried Potatoes  
Glazed Parsnips or Carrots  
Sautéed or Creamed Spinach  
Buttered Asparagus  
Sautéed Green Beans

## DINNER

After 5:00 PM

### SANDWICHES

*choice of French fries,  
mixed greens or Caesar salad*

**California Club** 13.95  
*roast turkey, smoked bacon, lettuce, tomato  
and avocado on a croissant*

**Reuben** 13.95  
*corned beef, Swiss cheese,  
sauerkraut, thousand island dressing,  
grilled on corn rye*

**Beer Battered Fish Sandwich** 13.95  
*toasted bun, shredded lettuce, tartar sauce*

**San Franciscan** 10.95  
*tomato, avocado and Monterey Jack cheese,  
grilled on sourdough*

*Chicken Breast* 13.95

*Bay Shrimp* 14.95

**Grilled New York Steak** 17.95  
*lettuce, tomato and grilled red onions  
on a toasted roll*

**Grilled Chicken Breast** 13.95  
*rosemary focaccia, roasted peppers,  
basil pesto, tomato, melted provolone*

### OUR WORLD FAMOUS 18 SWEDISH PANCAKES

**Pancakes served with Warm Syrup  
and Country Fresh Whipped Butter** 12.50  
*with lingonberries, add 2.75*

### GET THE SCOOP

6.95

**Mango Sorbet**  
*with raspberry puree*

**Vanilla Ice Cream**  
*chocolate, raspberry, bourbon or caramel rum sauce*

### GOURMET BURGERS

*100% premium Black Angus ground chuck,  
choice of French fries, mixed greens or Caesar Salad*

**Flame Grilled Burger** 12.95  
*toasted bun, lettuce, tomato, red onion*

**Create Your Own** *each add 1.00*  
*cheese, avocado, grilled red onions, grilled  
peppers, sautéed mushrooms, jalapeños,  
smoked bacon, fried egg*

**Big BBQ** 15.95  
*bacon, cheddar, grilled red onions. barbecue sauce*

**Blue Moon** 14.95  
*grilled onions and melted blue cheese*

**Ragin' Cajun** 14.95  
*grill blackened, topped with grilled peppers  
and onions, remoulade*

**Breakfast Burger** 15.95  
*American cheese, smoked bacon and a fried egg*

**California Dreams** 15.95  
*jalapeños, avocado, Monterey Jack cheese*

**The Fatty** 18.95  
*double the burger, double the cheese, double the fun!*

### HOUSE MADE DESSERTS

7.95

**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*

**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*