

WINE LIST

WHITE WINE

CHARDONNAY

Frog's Leap – Napa Valley, 2022 (half bottle).....	50.00
Wente - Riva Ranch Reserve, Arroyo Seco, 2032 (12/gl).....	48.00
Cambria – Santa Maria Valley, 2022.....	55.00
La Crema – Sonoma County, 2022.....	57.00
MacRostie – Sonoma Coast, 2023.....(16/gl).....	63.00
Morgan – Metallico (un-oaked) SLH 2024.....	64.00
Hess – Russian River, Panthera 2022.....(16/gl).....	65.00
Hartford Court – Russian River, 2023.....	70.00
Jordan – Sonoma County, 2022.....	80.00
Frank Family Vineyards – Carneros, 2023.....	85.00
Barnett – Sangiacomo Vineyard, Carneros, 2021.....	108.00
Nickel and Nickel – Napa Valley, 2023.....	110.00
Far Niente – Napa Valley, 2023.....	120.00

SAUVIGNON BLANC (FUME BLANC)

Murphy Goode – North Coast, 2023 (half bottle).....	24.00
J. Lohr Estate – Arroyo Seco, Monterey 2023 (13/gl).....	53.00
Rombauer – Napa/Sonoma, 2023..(16/gl).....	60.00
Honig – Napa Valley, 2023.....	64.00
Duckhorn – Napa Valley, 2023.....	68.00
Frog's Leap – Napa Valley, 2023.....	77.00

ROSE

LaCrema Pinot Noir Rose, Monterey, 2023..(12/gl).....	48.00
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GEWURZTRAMINER

Claiborne & Churchill - Central Coast, 2022.....	62.00
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REISLING

Erben Von Beulwitz – Trocken, 2022 (16/gl).....	60.00
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OTHER WHITES

Ferri Carano – Pinot Grigio, Sonoma 2023 (12/gl).....	48.00
Bianchi – Pinot Grigio, Central Coast, 2023.....	43.00
Cline – Viognier, North Coast, 2022.....	37.00
Tangent – Albarino, Edna Valley, 2023.....	39.00
Pine Ridge – Chenin Blanc & Viognier, Napa, 2023 (12/gl).....	41.00
Tablas Creek “Espirit Blanc” – Paso Robles, 2021.....	155.00

SPARKLING

Laurent Perrier La Cuvee– France, NV (half bottle).....	95.00
Gloria Ferrer Brut - Sonoma County....(14/gl).....	52.00
Riverbench Rose - Santa Maria,, 2018....(15/gl).....	73.00
Mumm Blanc de Blanc- Napa County, NV.....	76.00
Domaine Carneros Brut - Carneros, 2020.....	88.00
Moet and Chandon Imperial Brut – France, NV....	165.00

Corkage \$40.00/750 ml

RED WINE

CABERNET SAUVIGNON

Beringer – Knight's Valley, Sonoma, 2018 (half bottle).....	52.00
Banshee – Sonoma County, 2022.....(15/gl).....	60.00
Imagery – California 2022 (16/gl).....	65.00
Peju Legacy – Napa Valley, 2021.....	85.00
Eleve – Coombsville, Napa Valley, 2019.....	110.00
Trefethen - Napa Valley, 2021.....	110.00
Jordan - Sonoma County, 2019.....	160.00
Silver Oak – Alexander Valley, 2019.....	225.00

MERLOT

Markham – Napa Valley, 2020 (half bottle).....	40.00
St. Francis – Sonoma County, 2021.....(13/gl).....	46.00
Oberon by Mondavi – Napa Valley, 2022.....	64.00
Rutherford Hill – Napa Valley, 2021.....	88.00
Duckhorn - Napa Valley, 2021.....	120.00

PINOT NOIR

Hartford Court – Russian River, 2022 (half bottle).....	48.00
Rodney Strong – Russian River Valley, 2023..(14/gl).....	50.00
Erath Resplendent– Oregon, 2023.....	52.00
Artesa – Carneros, 2020.....	60.00
Baileyana – Firepeak, Edna Valley, 2022.....(15/gl).....	65.00
Siduri – Anderson Valley, 2018.....	72.00
Saintsbury – Carneros, 2022.....	102.00
Patz & Hall – Sonoma Coast, 2020.....	110.00
Lynmar Estate – Quail Hill, Russian River, 2021.....	150.00

ZINFANDEL

Hendry – Blocks 7 & 22, Napa Valley, 2021....(15/gl)..	60.00
Robert Biale – Black Chicken, Napa Valley, 2022.....	84.00
Grgich - Napa Valley, 2019.....	97.00

OTHER REDS

Skylark – Syrah, Rodgers Creek, Sonoma Coast (16/gl).....	65.00
Ferri Carano Siena – Blend, Sonoma County, 2022.....	56.00
Stag's Leap – Petite Sirah, Napa Valley, 2018.....	98.00
Caymus Walking Fool – Blend, Suisun Valley, 2022.....	64.00

BEER

DRAUGHT

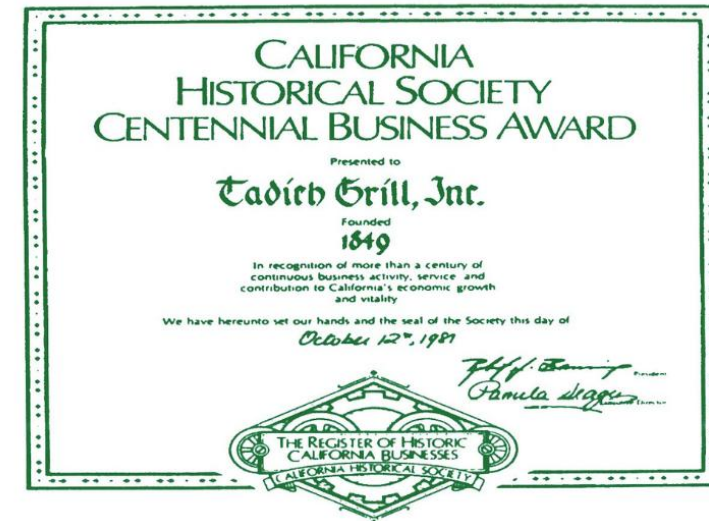
Scrimshaw Pilsner.....	5.75/8.00
Sierra Nevada Pale Ale.....	5.75/8.00
Lost Coast Hazy IPA.....	5.75/8.00
Racer 5 IPA.....	5.75/8.00

BOTTLE/CAN

Coors Light.....	6.00
Guinness.....	7.00
Heineken.....	7.00
Heineken Zero (non-alcoholic).....	7.00



1849 OUR 176th YEAR 2025



THE HISTORY OF TADICH'S

In 1849, during the California Gold Rush, three Croatian immigrants began a business which later was to become **Tadich Grill**. Their coffee stand in a little tent-like structure on the edge of Long Wharf (now Commercial Street) served merchants and sailors coming off the square-rigged vessels docked in Yerba Buena harbor. In 1852, the city's landfill project forced them to relocate to the New World Market, the central produce market of the city, located on Commercial and Leidesdorff Street. They named the thriving business **The New World Coffee Stand**. In 1871, redevelopment of the area forced another move to 624 Kearny Street (corner of Commercial). It was here that John Tadich, a young immigrant from Croatia arriving in San Francisco in 1871, began his restaurant career. In 1879, the growing business moved to a larger coffee saloon at 221 Leidesdorff Street.

In 1882, the infamous and arrogant County Assessor, Alexander Badlam, Jr., ran for re-election. His campaign slogan, **It's A Cold Day When I Get Left**, so infuriated his opposition and the San Francisco voters that the scoundrel was overwhelmingly defeated. The Boisterous Badlam, who frequented **The New World Coffee Saloon** with his high-rolling cronies, sought refuge there after his defeat. His triumphant opponents unmercifully mocked Badlam by dumping a wagon load of ice at his doorstep. This incident, along with the severe cold November of 1882, supplied the newspapers with more than ample material to lambaste the shady politician. Thereafter, the coffee saloon was so commonly referred as "The Cold Day" that it was renamed **The Cold Day Restaurant**.

In 1887, John Tadich, having worked there for 16 years, took proprietorship. But the Great 1906 earthquake demolished **The Cold Day**. Tadich, along with another displaced restaurant owner, John Sutich, temporarily set up business at 417 Pine Street and, a year later, moved to 441 Pine Street. In 1912, the partnership broke up and Tadich established himself at 545 Clay Street (at Leidesdorff). Sutich, however, retained the moniker **The Cold Day Restaurant**. Tadich, annoyed by this, named his place **Tadich Grill, The ORIGINAL Cold Day Restaurant**.

In 1913, Tom Buich came to work for Tadich. His brother Mitch followed in 1914 and brother Louie in 1922. In 1928, after 57 years with the restaurant, Tadich sold his interest to Mitch Buich and, in 1934, brothers Tom and Louie became partners. They operated **Tadich's** until 1961, at which time Louie and his sons, Steve and Robert, took over the business. In 1967, redevelopment of the area, which was once a bustling wholesale market place, forced the restaurant to move to its present location in 240 California, establishing the first permanent address for **Tadich Grill**. In 1989, Steve's son, Michael, became a partner, installing the third generation. In 1994, Steve retired and then in 2001 Robert did the same. Today Michael is proud to carry on the family business, a restaurant which has been in continuous operation and Croatian ownership since 1849.

OPEN MON - FRI 11:00 A.M. - 2:30 P.M. and 4:30 P.M. - 9:00 P.M. SAT. 4:00 P.M. - 9:00 P.M.

240 CALIFORNIA STREET - SAN FRANCISCO - 415-391-1849

www.tadichgrills.com

APPETIZERS

Warm Marinated Olives	12.00
Bay Shrimp Cocktail.....	17.00
Seafood Cocktail.....	26.00
Prawn Cocktail	24.50
Dungeness Crab Cocktail	32.50
Dungeness Crab Cake, Old Bay Butter.....	31.50
Dungeness Crab Leg Cocktail	42.75
Calamari, Siciliano or Deep Fried	23.00
Blue Point Oysters Rockefeller.....	28.00
Miyagi Oysters on the Half Shell* (Six)	24.50
Manila Clams, Steamed or Garlic Butter, One Dozen.....	17.00 Two Dozen.....
Marinated Calamari Salad	19.00
Fried Clam Strips, Tartar and Cocktail Sauces	19.00
Smoked Trout Filet, Garnish	19.50
Smoked King Salmon, Garnish	20.25

Tadich Platter (For Two): Medley of Crab Legs, Oysters*, Prawns, Marinated Herring, Smoked Salmon, Smoked Trout, Calamari Salad, Tomatoes, Anchovies, Capers, Garnish..... 36.75

*Raw Oysters May Cause Health Problems

SOUPS

Boston Clam Chowder (white).....Cup 11.00....Bowl 13.00
Coney Island Clam Chowder (red)..Cup 11.00...Bowl 13.00
Clam Broth.....Cup 8.00....Bowl 9.00

SALADS

Choice of Dressing: Italian Vinaigrette, Louie, House (Creamy French) or Bleu Cheese

SMALL

Dinner Salad with Crab and Shrimp	21.50
Dungeness Crab	35.50
Prawn.....	22.75
Bay Shrimp.....	21.50
Mixed Seafood.....	26.75
Sliced Tomato.....	12.75
Sliced Tomato, Anchovies, Vinaigrette	15.75
Sliced Tomato, Bay Shrimp.....	18.75
Sliced Tomato, Dungeness Crab or Prawns.....	29.00
Sliced Tomato Quartet <i>Prawn, Crab, Shrimp, Anchovy</i>	31.00
Caesar	14.00
Lettuce with Sliced Avocado.....	17.50
Hearts of Lettuce or Romaine	14.00
Mixed Greens	10.00

LARGE

Cosmopolitan Salad: <i>Vegetable, Crab, Prawns, Bay Shrimp, Anchovy</i> ..	41.00
Dungeness Crab Legs	54.50
Dungeness Crab or Prawn Louie	46.50
Bay Shrimp Louie.....	28.25
Mixed Seafood.....	40.75
Sliced Tomato with Dungeness Crab or Prawns.....	46.50
with Bay Shrimp.....	29.00
Caesar	19.00
Vegetable Combination	21.00
Vegetable Combination <i>with Seafood</i>	37.75
Half Avocado with Dungeness Crab	47.50
Half Avocado with Bay Shrimp.....	31.75
Whole Avocado	22.75

Week of August 11, 2025

Daily Specials

Chef Salad of the Day.....	30.00
Pasta with Seafood or Shellfish.....	33.00
Pan Fried Catch of the Day	39.75
Mesquite Broiled Catch of the Day.....	41.75

Comfort Dish of the Day (with Potato and Vegetable):	
Monday - Braised Short Ribs.....	37.00
Tuesday – Braised Pot Roast.....	27.00
Wednesday - Chicken du Jour	26.00
Thursday – Corned Beef & Cabbage.....	28.00
Friday – Braised Lamb Shanks.....	35.00
Saturday – Prime Rib (10 oz.), au jus, with Potato and Vegetable... ..	46.00

**** Celebrating 176 Years of Continuous Business! ****

HOUSE SPECIALS

Dungeness Crab Cakes Grilled, Old Bay Butter, House Aioli, with Rice and Vegetable	54.75
Chilean Sea Bass Filet, Broiled, Lemon Butter Sauce, with Rice and Vegetable	56.00
Warm Water Lobster Tail Broiled (12-14 oz.), Garnish.....	69.75
Dungeness Crab and Prawns a la Monza with Rice, en Casserole.....	45.75
Seafood Cioppino with Garlic Bread, (Includes: Clam, Mussel, Prawns, Scallops, Bay Shrimp, Crabmeat & White Fish)...	60.00
Seafood Cannelloni Florentine, Cheese Sauce.....	31.00
Corned Beef Hash, Egg, Potato and Vegetable.....	24.00
Veal Parmesan, Pasta and Vegetable	38.00
Bacon and Eggs, Long Branch or Hash Browned Potatoes.....	22.00

MESQUITE CHARCOAL BROILED MEATS

Served with Herbed New Potatoes and Vegetable of the Day

(All of our steaks are from Midwest, corn fed beef, aged for 21 days and selected specifically for Tadich Grill)

Filet Mignon (8 oz.)	59.00
New York (14 oz.)	49.00
Rib Eye Steak (14 oz.)	56.00
Add Seafood to your steak (ask your server)	MP
Petit Filet (4 oz.) with 2 Large Prawns, Potato and Vegetable... ..	39.00
Half Chicken (<i>Allow 20 Minutes</i>)	28.00
Calf's Liver Steak with Onions, and Bacon.	28.00
Hamburger Steak* with Mushroom Sauce or Fried Onions or Pasta, *(cooked medium-well; undercooked by request only)	25.00
New Zealand Lamb: Rib Chops: Single or Double Cut.....	53.00
Sterling Pork Chops with Applesauce.....	31.00
Minute Steak (8 oz. New York Cut)	32.00

**One Check Per Table – Cards Evenly Divided – Limit 4
MASTERCARD/VISA ONLY—NO PERSONAL CHECKS**

**MINIMUM FOOD CHARGE \$22.00 PER SEAT
NO SUBSTITUTIONS / SPLIT ENTREE ADD \$13.00**

SEAFOOD

*Seafood Cooked Rare By Request Only
Bones, and High Levels of Mercury, May Be Found In All Seafood. Eat At Your Own Risk*

MESQUITE CHARCOAL BROILED

*Served with Herbed New Potatoes,
Vegetable of the Day, Tartar Sauce*

Rex Sole (Boned on Request)	28.50
Mediterranean White Branzino Sea Bass.....	33.75
Petrale Sole Filet.....	38.50
Pacific Rockfish Filet.....	31.00
Rainbow Trout.....	29.00
Halibut Steak	43.75
Salmon Filet.....	40.50
Swordfish Steak	41.50

PAN-FRIED

*Served with Herbed New Potatoes,
Vegetable of the Day, Lemon Butter and Tartar Sauce*

Rex Sole (Boned on Request)	28.50
Sand Dabs (Boned on Request-When Available)	36.00
Petrale Sole Filet.....	38.50
Pacific Rockfish Filet.....	31.00
Pacific Rockfish Filet with Sauteed Bay Shrimp.....	34.50
Pacific Rockfish Filet with Sauteed Crab	37.00
Rainbow Trout.....	29.00
Calamari Steak with Garlic Butter Sauce	32.50
Filet of Sole	28.75
Filet of Sole all' Agro (<i>Boiled Potato</i>).....	29.00
Hangtown Fry (<i>Oyster & Bacon Frittata</i>)	27.00

SAUTÉ

*In White Wine and Mushrooms,
Served with Rice and Vegetable of the Day*

Seafood Saute (Sea Scallop, Prawns and Crab Legs)	48.50
Scallops.....	53.25
Prawns	38.75
Dungeness Crab Legs	64.00

POACHED

*Served with Boiled Potatoes
and Vegetable of the Day*

Salmon Filet, Chopped Egg Sauce.....	40.00
Halibut Steak in Soy Ginger Broth	43.75

DEEP-FRIED

*Served with Herbed New Potatoes,
Vegetable of the Day and Tartar Sauce*

Seafood Plate (Oysters, Scallops, Prawns and Calamari).....	39.75
Scallops.....	53.25
Prawns	38.00
Dungeness Crab Legs	63.25
Blue Point Oysters with Bacon.....	29.00
Calamari	26.75

MERCHANDISE

**Sweet and Sour Mix ...\$5.50 Bloody Mary Mix \$5.50
Mug...\$15.00 Gift Cards (\$25.00 minimum)**

Sales tax will be added to the price of all food and beverage items

BAKED en CASSEROLE

Halibut Florentine (Cheese Sauce and Spinach)	35.50
Salmon and Bay Shrimp Creole, Rice.....	33.00
Blue Point Oyster and Bay Shrimp Creole, Rice.....	32.00
Avocado and Bay Shrimp Diablo with Rice	33.00
Petrale Sole Stuffed with Crab and Bay Shrimp a la Newburg, Rice	44.25
Salmon and Crab a la Newburg, Rice.....	43.75
Bay Shrimp Curry, Rice	32.00
Develed Crab, Rice	41.00
Seafood Curry (Crab, Bay Shrimp and Prawns), Rice ...	38.75
Crab and Lobster Thermidor, Potato	52.50

SIDE ORDERS

Garlic Bread	6.75
Tadich Sourdough Loaf (<i>If available</i>).....	9.00

VEGETABLES

Jumbo Asparagus	12.75
Artichoke.....	13.00
Mushroom Saute	11.00
Green Peas.....	11.00
Spinach: Plain, Creamed or Sauteed with Garlic	12.50
Blue Lake String Beans: Plain or Sauteed with Garlic ..	11.00
Vegetable of the Day	11.00

POTATO

Long Branch, Shoestring, Boiled, or Hash Browned	8.75
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PASTA

Plain.....	Small.....9.00	Large...12.00
Pasta with Meat Sauce.....	Small...13.50	Large...17.50
Ravioli with Meat Sauce... ..	Small...16.75	Large...23.75

RICE

Seasoned Rice	9.75
with Mushroom Sauce.....	12.00

DESSERTS

Tadich Rice Custard Pudding	10.00
Tadich Bourbon Bread Pudding	10.75
Mixed Berries.....	12.50
Belgian Chocolate Cake	12.75
Cheese Cake	14.75
Carrot Cake	14.25
Service Charge (per slice - for cakes brought in)	2.50

BEVERAGE

Espresso - Regular or Decaf... ..	5.50
Cappuccino.....	6.75
Coffee or Pot of Orange Pekoe Tea.....	4.75
Herbal Tea	4.25
.....Iced Tea	4.25
Milk, Soft Drinks, Fruit Juices.....(<i>no Refills</i>).....	4.00
Fresh Squeezed Orange Juice..... (<i>no Refills</i>)	6.50
Mineral or Spring Water.....	5.75
.....Liter	9.75