

Tadich Grill

THE ORIGINAL COLD DAY RESTAURANT

1849

OUR 127th YEAR

1976

BUICH BROTHERS

OPEN MONDAY through SATURDAY, 11:30 A.M. to 8:30 P.M.



HISTORY OF TADICH GRILL

ESTABLISHED after the discovery of gold in 1849, on a location just off Portsmouth Plaza, the Tadich Grill has been an integral part of San Francisco history.

Here, men of power and influence gathered to socialize and discuss the future of the city. Out of one such meeting came the moniker "Cold Day Restaurant," which was attributed to local politician Alexander Badlam. In 1882 after an exciting political battle in which Badlam was victorious, he remarked: "It's a cold day when I get left." So firmly did the name become fixed that everybody spoke of it as the "Cold Day Restaurant."

The earthquake of 1906 forced John Tadich to set up temporary operation at the corner of Commercial and Leidesdorff Streets. In 1912, a "permanent" location was established at Clay and Leidesdorff Streets until 1967.

In times past Tadich Grill was acclaimed "the best mercantile lunch counter in the wholesale district," continuing today as a favorite lunch and dinner house in the financial district.

The senior Buich Brothers came to work for John Tadich in 1918 and later bought the business. Now the sons of Louie Buich cordially invite you to come in and be a part of our history.

240 CALIFORNIA STREET • SAN FRANCISCO • 391 - 2373

APÉRITIFS

Sherry Wine90	Harvey's Bristol	
Imported Sherry	1.10	Cream Sherry	1.10
Imported Vermouth	1.10	Dry Sack Sherry	1.10

APPETIZERS

Fresh Crab, Prawn Cocktail	3.60	Shrimp Cocktail	2.80
Fresh Crab Leg Cocktail	4.50	Seafood Cocktail	3.60
Olympia Oyster Cocktail	3.60	Oysters Rockefeller	5.25
Eastern Oysters in the Half Shell			3.50

À LA CARTE SALADS

Cosmopolitan Salad	5.50	Fresh Crab Salad	5.25
Mixed Seafood Salad	5.25	Prawn or Shrimp Salad	5.25
Shrimp or Prawn Louie	5.25	Whole Avocado Salad	2.95
Fresh Crab Louie	5.25	Crab Leg Salad	7.95
Avocado with Crab	5.40;	with Shrimp	5.10
Sliced Tomatoes with Crab	5.40;	with Shrimp or Prawns	5.10
Vegetable Combination 2.80; with Crab, Shrimp or Prawns			5.50
Hot or Cold Artichokes Mayonnaise			1.25

Old Fashioned Blue Cheese Dressing 50¢ Extra with All Salads

SMALL SALADS

Served without Entrée 50¢ Extra

Fresh Crab or Prawn	3.95;	Shrimp	3.10;	Mixed Green	1.10
Heart of Lettuce or Romaine	1.50;	with Anchovies			2.10
Small Vegetable Combination	1.60;	with Seafood			3.50
Sliced Tomato Salad with Crab or Shrimp					3.95
Sliced Tomato Salad	1.50	Half Avocado, French			1.75
Mixed Seafood Salad	3.95	Lettuce and Tomato			1.75
TADICH SPECIAL DINNER SALAD					1.35

SOUPS

— Soup without Entrée \$2.00 —

Fresh Boston Clam Chowder	cup .95;	bowl	1.10
Fresh Coney Island Clam Chowder	cup .85;	bowl	1.00
Clam Broth	cup .80;	bowl	.95

TODAY'S SPECIAL

TADICH SP'L SEAFOOD CANNELLONI, Shrimp Sce.	2.95		
BROILED FRESH SWORDFISH	7.95		
BROILED or FRIED FRESH STRIPED BASS	7.95		
SEAFOOD CANNELLONI	3.50		
Bouillabaisse, En Casserole — Sea Bass, Scallops, Prawns, Oysters and Crab Meat	5.10		
Poached Salmon with Egg Sauce	7.75		
Homemade Fish Cakes, Risotto	2.60		
Chicken Livers Sauté	3.95		
Chicken Liver Omelette	3.95		
Sweetbreads Sauté, Ravioli	4.75		
Eastern Oyster Stew in Milk or Half & Half	4.50		
Fresh Broiled Calves' Liver with Onions or Bacon	4.75		
Broiled Salisbury Steak, Fresh Mushroom Sauce	3.75		
Baked Homemade Ravioli with Meat Sauce, en Casserole	2.35		
Bacon and Eggs	3.50;	Ham and Eggs	3.95
Breaded Veal Cutlets, Pasta	4.95		
Broiled Hamburger Steak, with Pasta or Fried Onion	3.75		

FROM THE CHARCOAL BROILER

Top Sirloin Steak with Fresh Mushroom Sauce	7.75
New York Cut Steak, Shoestring Potatoes	7.95
Filet Tips with Fresh Mushroom Sauce	8.25
Filet Mignon with Fresh Mushroom Sauce	8.25
Half Spring Chicken, Shoestring Potatoes	4.65
Double Lamb Chops	6.25
Skirt Steak	4.95
Pork Chops, Applesauce	4.95

— Minimum Charge \$2.00 Per Person —

NO
PERSONAL CHECKS
OR
CREDIT CARDS
ACCEPTED

FISH — SHELLFISH

All fresh Seafood subject to season, weather and fishing conditions

CHARCOAL BROILED	Fresh Water Baby Salmon	6.40
	Broiled Lobster Tail with Butter Sauce	11.50
	Petrале, Butter Sauce	5.90
	Halibut Steak, Butter Sauce	5.95
	Sea Bass, Butter Sauce	5.95
	Rex Sole or Sandabs, Butter Sauce	5.25
	Salmon Steak, Butter Sauce	7.75
	Fresh Brook Trout Meunière	5.50
BAKED, EN CASSEROLE	Oysters Rockefeller	5.25
	Baked Halibut Florentine, en Casserole	4.95
	Sea Bass, Rice, Créole Sauce	4.25
	Sea Bass and Crab Meat, Créole Sauce	4.95
	Salmon and Shrimps with Rice à la Créole	5.25
	Shrimp Curry and Rice	5.25
	Shrimp and Oyster Créole	5.50
	Stuffed Turbot with Crab & Shrimp à la Newburg	6.40
	Salmon and Crab à la Newburg	6.50
	Deviled Crab	6.50
	Crab Meat and Prawns à la Monza	6.50
	Combination Crab Meat & Lobster Thermidor	8.25
STEAMED	Kippered Alaska Cod, Butter Sce., Boiled Potato	4.65
	Smoked Finnan Haddie, Butter, Boiled Potato	5.25
PAN FRIED	Hangtown Fry (Oyster, Bacon and Eggs)	5.75
	Filet of English Sole, Tartar Sauce	5.25
	Filet of Rock Cod with Sauté Crab or Shrimp	5.25
	Filet of Rock Cod, Tartar Sauce	4.75
	Filet of Petrале, Tartar Sauce	5.65
	Rex Sole or Sandabs	5.25
	Abalone Steak, Tartar Sauce	8.95
DEEP FRIED	Eastern Oysters with Bacon	5.85
	Scallops, Tartar Sauce	5.95
	Jumbo Prawns, Tartar Sauce	6.75
	Crab Legs, Tartar Sauce	7.95
SAUTÉ	Crab Legs Sauté, Fresh Mushrooms, Sherry Wine	7.95
	Prawns Sauté, Fresh Mushrooms, Sauterne Wine	7.50
	Scallops Sauté, Fresh Mushrooms, Sauterne Wine	7.25

TADICH SPECIALS

Tadich Special Seafood Canneloni, Shrimp Sauce	2.95
Baked Avocado and Shrimp Diablo	5.85
Combination Deep Fried Seafood Plate	6.95
<i>Oysters, Crab Legs, Scallops, Prawns and Abalone</i>	
Combination Seafood Curry en Casserole	5.75
<i>Crab Meat, Shrimps, and Prawns with Rice</i>	
Lobster Thermidor Baked in Shell	8.95

VEGETABLES and POTATOES

String Beans .80	Green Peas .75	Risotto	1.25
Fresh Spinach95	Shoestring Potatoes75
Hash Browned Potatoes75	French Fried Potatoes50
Side Order of Pasta	Plain .75;	with Meat Sauce95
Steamed Rice	Plain .75;	with Mushroom Sauce95
Hot or Cold Artichokes, Mayonnaise			1.25

DESSERT and CHEESE

Baked Apple (Cream)	1.00	Ice Cream or Sherbet75
Cheese Cake90	Camembert or Monterey Jack75
Rice Custard Pudding80	Chocolate Sundae	1.00

BEVERAGES

Coffee .35	Pot of Tea .35	Milk .35	Sanka .35
Small Black Coffee35	Ginger Ale or Cola50
Iced Tea or Iced Coffee35	Calso Water50
Tomato or Orange Juice50	Schwepes50

BEER and WINE

Coors (Draft)50	Carlsberg Light	1.00
Bass Ale	1.00	Hofbrau Dark Reserve	1.00
	Guinness Stout	1.00	

CHABLIS or BURGUNDY WINE (Glass)50

We are Not Responsible for Articles Lost or Exchanged on the Premises

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

COCKTAILS AND HIGHBALLS

Old Fashion90	Gin and Tonic	1.10
Bonded	1.10	Tom Collins	1.10
Dry Martini90	Cuba Libre	1.10
Manhattan90	Screwdriver	1.10
Gimlet90	Bloody Mary	1.10
Bourbon Highball90	Dubonnet Cocktail	1.10
Scotch Highball90	Campari Cocktail	1.10
Brandy Highball90	Americano or Negroni	1.25
Rum (Bacardi)	1.10	Amer Picon Punch	1.25

BLENDED COCKTAILS

Whiskey Sour	1.25	Margarita	1.25
Bacardi	1.25	Gin Fizz	1.25
Daiquiri	1.25	Ramos Fizz	1.50

PREFERRED DRINKS

Old Grand Dad (Bonded)	1.10	Jim Beam	1.10
Old Forester (Bonded)	1.10	Early Times	1.10
Old Fitzgerald (Bonded)	1.10	Seagram's 7 Crown	1.10
I. W. Harper (Bonded)	1.10	Irish Whiskey	1.10
Jack Daniels	1.10	Beefeater Gin	1.10
Southern Comfort	1.10	Bombay Gin	1.10
Seagram's V.O.	1.10	House of Lords Gin	1.10
Canadian Club	1.10	Plymouth Gin	1.10
Old Overholt Rye	1.10	Tanqueray's Gin	1.10
Wild Turkey	1.10	Stolichnaya Vodka	1.10
Rum (Bacardi)	1.10	Seagram's Crown Royal	1.25

SCOTCH WHISKEY

Cutty Sark	1.10	Johnnie Walker (Red)	1.10
Dewar's White Label	1.10	Johnnie Walker (Black)	1.25
Old Rarity	1.10	Glenfiddich	1.25
Ballantine's	1.10	Chivas Regal (12 yrs. old)	1.25
Grant's (8 yrs. old)	1.10	Pinch	1.25
J & B (Rare)	1.10		

CORDIALS

Galliano	1.25	Cognac VS	1.25
Creme de Menthe or Cacao	1.25	Apricot Brandy	1.25
Kahlua	1.25	Blackberry Brandy	1.25
B & B	1.25	Orange Curacao	1.25
Benedictine	1.25	Cointreau	1.25
Drambuie	1.25	Curacao Triple Sec	1.25
Christian Bros. Brandy	1.25	Grand Marnier	1.25
Metaxa	1.25	Tuaca Demi Sec	1.25
Spanish Brandy	1.25	Cognac VSOP	1.50
		Chartreuse	1.50

WINE LIST

CALIFORNIA WHITE WINE

CONCANNON—Johannisberg Riesling (V)	3.25	5.75
Moselle (V)	2.75	4.75
WENTE BROS.—Dry Semillon (V) or Grey Riesling	2.75	4.75
Sauvignon Blanc (V) or Chablis	2.75	4.75
Pinot Chardonnay (V)	3.25	6.25
LOUIS MARTINI—Dry Chenin Blanc (V)	2.75	4.75
INGLENOOK—Chenin Blanc (V)	2.75	4.75
ROBERT MONDAVI—Traminer (V)	2.75	4.75
KORNELL—Brut Champagne	4.75	7.25

CALIFORNIA RED WINE

CONCANNON—Petite Sirah (V)	3.25	5.75
LOUIS MARTINI—Pinot Noir (V)	3.25	5.75
INGLENOOK—Gamay Beaujolais (V)	3.25	5.75
LOUIS MARTINI—Burgundy	2.75	4.75
Cabernet Sauvignon (V)	3.25	5.75
ALMADEN—Grenache Rose	2.75	4.75