

Farm to Table
Since 1989

For 20 years local farmers,
ranchers and fishermen have
supplied us with the best organic
and sustainably produced
meats, produce and seafood.

All of our seafood selections
meet the standards for
sustainable practices that are
healthy for ocean wildlife and the
environment as established by
the Monterey Bay Aquarium in
their Seafood Watch Guide.

We shop at local farmer's
markets and work with many
local farmers.

"Farm to Table" is not a
catch-phrase to us,
it is our commitment.

Celebrate our
20th anniversary
and the end of the week
with 50% off every bottle
of wine on our awarding
winning wine list.



*Nibbles & Bites and
Things with Drinks...*

- Rosemary & Brown Sugar Roasted Local Nuts 3.95
- Pt. Reyes Blue Cheese Stuffed Local Dates 4.25
- Fried Organic Cauliflower, Saffron & Poppy Aioli 5.75
- Local Dungeness Crab & Chervil Hushpuppies, Spicy Remoulade 6.95
- Crispy Kennebec French Fries, Sea Salt, Garlic Aioli 4.95

Starters

THE LARK CREEK INN RELISH PLATE:
Olive Oil Pickled Local Herring, Toasted Rye Bread, Crème Fraîche
Deviled Organic Eggs, Berkshire Pork & Chestnut Pate, House Made Pickles 8.75

ROASTED BUTTERNUT SQUASH SOUP
Carolina Gold Rice, Saffron, Leeks
Skyhawk Lemon Extra Virgin Olive Oil 7.75

BERKSHIRE PORK & PARMESAN MEATBALLS
Organic Marin Oregano & Sage, Local Cardoons
Grilled & Garlic Rubbed Acme Levain 7.25

GRILLED IACOPI FARMS ARTICHOKE
Spring Onion, Caper & Fennel Salsa Verde
Martin's Arugula, Sylverleaf Extra Virgin Olive Oil 'Verde' 7.95

LOCAL DUNGENESS CRAB & SCALLION CREPES
Braised Baby Onions, Sea Level Farms Chervil
Meyer Lemon Hollandaise, Shellfish Butter 13.95

STAR ROUTE FARMS LITTLE GEMS
Mixed Local Citrus, Pickled Red Onions
Avocados, Organic Dill, Green Goddess Dressing 11.95
Add Local Hand Picked Dungeness Crab 16.95

LOCAL MIXED BABY LETTUCE
Shaved Heirloom Radish, Baby Fennel, Toasted Almonds
Caramelized Fennel Vinaigrette, French Breakfast Radish Butter Toast 8.95

MONTEREY BAY SARDINES CROSTINI
Star Route Farms Arugula, Lemon Aioli
Roasted Organic Beets & Rosa's Black Olive Vinaigrette 11.25

THE LARK CREEK INN CAESAR SALAD
Romaine Lettuce Hearts, Acme Garlic Croutons
Shaved Parmesan Cheese 8.95

Main Courses

WILD MUSHROOM & ANSON MILLS GRIT CAKE
Hedgehog & Yellowfeet Mushrooms, Wild Nettle Puree
Poached Farmers Market Egg, Oregon White Truffle Cream 19.95

CORNMEAL CRUSTED LOCAL PETRALE SOLE
White Wine Braised Baby Artichokes, Fennel & Leeks, Bloomsdale Spinach
Creamy Celery Root Puree, Skyhawk Lemon Oil 27.50

LOCAL DUNGENESS CRAB RISOTTO
Star Route Farms Fava Bean, Meyer Lemon & Chervil Relish
Sweet Fennel & Shrimp Risotto 23.75

SESAME CRUSTED SOUTHERN FRIED CHICKEN
Braised Greens with Chili Vinegar, Mashed Potatoes, Buttermilk Biscuit
Honey Butter, Sweet & Spicy Chili Jam 19.95

BRAISED CALIFORNIA LAMB SHANK
German Butterball Potato, Green Olive, Shallot & Bacon Ragù
Toasted Almond, Mint Leaf & Cilantro 26.95

LARK CREEK TRADITIONAL POT ROAST
Creamy Mashed Yukon Gold Potatoes, Horseradish Crème Fraîche
Butter Braised Mariquita Farms Root Vegetables 22.95

5 DOT RANCH HOUSE GROUND ANGUS CHEESE BURGER
House Made Pickles, Fresh Red Onion, Baby Lettuce, Kennebec French Fries
Choice of Pt. Reyes Blue Cheese, Sharp Cheddar, Gruyere or Fresh Mozzarella 15.75
Add Hobbs Bacon, Avocado or Sauteed Mushrooms 1.50 each

5 DOT RANCH NEW YORK STEAK
Creamy Local Dungeness Crab Sauce, Toasted Brioche Croutons
Garlic & Chili Roasted County Line Broccoli di Cecco 29.95

Lark Creek Classic Pre-Fixe Menu

CAESAR SALAD; LARK CREEK TRADITIONAL POT ROAST;
BUTTERSCOTCH PUDDING 33.75

Available Friday, Saturday and Sunday Only

SLOW ROASTED MEYER RANCH PRIME RIB
Baked Russet Potato, Bacon & Chive Butter, Horseradish Preserve,
Red Wine Jus 28.95 *While Available, Sorry, No Substitutions*

Chef Erica Holland-Toll

General Manager T.J. Jacobberger

*Market Sides
to Share...*

- Broccoli Di Cecco, Garlic & Chili Flake 4.75
- Butter Braised Mariquita Farms Root Vegetables 4.75
- Fluffy Buttermilk Biscuit, Honey Butter 2.00
- Creamy Mashed Yukon Gold Potatoes 4.95
- Cowgirl Creamery Macaroni & Cheese 7.75
- Buddah's Hand Citron Glazed Baby Carrots 4.75
- English Thyme Scented Wild Mushrooms 6.25
- Creamed Bloomsdale Spinach 4.75

Cheese Please

- Artisanal American Cheeses
Toasted Levain, Fruit Mostarda
one cheese 7.00, 4.00 each
additional, all three 15.00
- BAD AXE: Hidden Springs Creamery, Westby, WI,
Semi-Soft, Cow's Milk
- SERENA: Three Sisters,
Lindsay, CA, Semi-Hard,
Jersey Cow's Milk
- BIG WOODS BLUE:
Shepard's Way Farms,
Northfield, MN, Blue, Raw

