

## FEATURED NON-ALCOHOLIC BEVERAGES

### ginger's island

pineapple juice, fresh lime juice,  
simple syrup, ginger beer 5.00

### huckleberry meyer lemonade

fresh meyer lemon juice,  
huckleberry puree,  
simple syrup, soda 5.00

### black and orange

fresh tangerine juice,  
orange blossom infused honey,  
black tea 5.00

lark creek blended lemonade 4.50

raspberry lemonade 5.50

arnold palmer 4.00

mint iced tea 3.75

republic of tea  
bottled iced tea 4.95

raspberry soda 2.75

vignette chardonnay soda 4.50



## BEER on tap

Anderson Valley Brewing Co.

Boont Amber Ale  
Boonville, CA 6.50

Napa Smith Pilsner  
Napa, CA 6.50

Widmer Brothers Hefeweizen  
Portland, OR 6.50

## bottles

Amstel Light Holland 4.75

Anchor Steam San Francisco, CA 4.75

Bud Light St. Louis, MO 4.50

Sierra Nevada Chico, CA 4.75

Trumer Pils Berkeley, CA 4.75

St. Pauli Non Alcoholic Germany 4.50



## LARK CREEK STEAK

845 market street 4th floor  
westfield san francisco centre  
415.593.4100

# AFTERNOON MENU

## STARTERS

florida white prawn cocktail  
horseradish-cocktail sauce 14.95

heirloom carrot soup  
creme fraiche, smoked paprika oil 8.50 v

spicy chicken wings  
house-made hot sauce, celery, buttermilk blue cheese dressing 9.95

filet mignon tartar  
crostini, fleur de sel, capers, onion 14.95

star route farms baby greens salad  
maytag blue cheese, toasted walnuts, currant and banyuls vinaigrette 9.95 v

bradley's caesar salad  
whole leaf romaine, parmesan croutons 9.95  
grilled chicken breast add 6.95

## STEAKBURGERS

how to make a great burger - start with a great steak, grind it daily, grill it over a wood fire and then serve it on a sesame seed bun with our hand-cut fries.

steakburger - 8oz  
served with pickles, tomato, red onions, bibb lettuce 13.95  
sharp cheddar, blue or gruyere cheese add 1.50

mushroom steakburger - 8oz  
swiss cheese, roasted button mushrooms 16.50

cowboy steakburger - 8oz  
bacon, cheddar, barbeque sauce, crispy onions 16.95

perigord black truffle steakburger - 8oz  
truffled brie cheese, frisee, truffle vinaigrette, caramelized onion marmalade 24.95

## SANDWICHES

whole grain bread available upon request

slow-roasted, pulled pork sandwich on ciabatta  
escabeche, hand-cut fries 14.95

dungeness crab roll  
celery root remoulade, potato chips 21.50

18% taxable service charge added to all parties of 7 or more.

In response to employer mandates including San Francisco Health Care Security Ordinance, a 4% surcharge will be added to all food and beverage sales.

# STEAKS

## served a la carte

We serve only the finest usda certified beef. our steaks are aged for flavor and tenderness, then grilled over fruitwood and charcoal embers and served with your choice of one of our complimentary sauces. weights are approximate.

usda choice petite filet – 6oz 29.95

usda choice filet mignon – 8oz 37.95

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usda choice new york strip steak – 10oz 33.95

usda **prime** new york strip steak – 14oz 46.95

marin sun farms, **grass fed**, new york strip steak – 12oz 41.50   
lean with a firm texture and natural flavor

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usda **prime** boneless ribeye steak – 16oz 44.95

cast iron skillet “blackened” upon request

28 day dry-aged usda **prime** bone-in ribeye steak – 16oz 47.95  
nutty taste with a buttery, tender texture

snake river farm, “**kobe style**”, eye of ribeye – 9oz 49.95

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usda **prime** porterhouse for two – 32oz 89.00

usda **prime** flank steak – 9oz 23.95

freshly-ground sirloin – 12oz 17.95  
grilled onions

## STEAK SAUCES served on the side

lark creek signature steak	bearnaise
creamy fresh horseradish	red wine butter
maytag blue cheese butter	additional sauce 2.50

## SIDE DISHES 7.95

creamed spinach garlic

hand-cut fries bearnaise sauce

(v) vegetarian. (vg) vegan.

Other items can be prepared vegetarian, vegan or gluten-free. Your server can assist you.

**chef: ismael macias**

**gm/partner: michael kapash**



## FEATURED WINES BY THE GLASS AND BOTTLE

### SPARKLING

iron horse,  
lark creek cuvee **brut**,  
sonoma green valley 2005  
10.75 / 53

### WHITE

paradigm, **rose of merlot**,  
napa valley  
2009 13.00 / 48

esterlina **riesling**,  
cole valley 2009  
9.50 / 38

bouchaine “oyster white”  
**pinot gris**,  
carneros 2009  
9.75 / 37

melville **chardonnay**,  
estate-verna's  
santa barbara county 2008  
11.50 / 41

### RED

handley **pinot noir**,  
anderson valley 2007 15.00 / 58

green and red **syrah**,  
chiles valley 2005  
9.50 / 38

benziger **merlot**,  
sonoma county 2006  
9.50 / 38

paul dolan **zinfandel**,  
mendocino county 2008  
9.50 / 38

ehlers estate  
**cabernet sauvignon**,  
napa valley 2007 14.00 / 58