



## COCKTAILS

### tru cosmo

tru citrus organic vodka,  
cointreau, fresh lime,  
cranberry juice 12.00

### lillie coit

junipero gin, lillet blond,  
fresh orange juice 10.00

### lemon cassis sparkler

svedka vodka, lemon juice  
prosecco, creme de cassis  
10.00



## WINES BY THE GLASS AND BOTTLE

### SPARKLING

gloria ferrer **brut**,  
sonoma nv 8.25 / 36

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

domaine carneros "damask"  
**brut rose** carneros nv  
14.00 / 58

### WHITE

bridlewood reserve **viognier**,  
central coast 2008  
10.50 / 40

frog's leap  
**sauvignon blanc**,  
napa valley 2010  
11.00 / 41

maurtison  
**sauvignon blanc**,  
dry creek valley 2009 9.00 / 38

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

paradigm, **rose of merlot**,  
oakville, napa valley  
2010 13.00 / 48

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

scholium project **verdelho**  
bokisch ranches  
california 2008  
10.00 / 40

hess **chardonnay**  
shirtail creek  
monterey county 2009  
9.50 / 36

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

kendall jackson **chardonnay**  
grand reserve  
california 2009  
13.00 / 48

D061411

## DINNER STARTERS

### local asparagus soup

wild king salmon tartar, chive creme fraiche, paprika oil 10.95

### cauliflower soup

rock shrimp, pickled vegetables, chive oil 9.95

### filet mignon tartar

crostini, fleur de sel, capers, onion 14.95

### florida white prawn cocktail

horseradish cocktail sauce 14.95

### pan-seared day boat scallops

pickled jicama, avocado puree, bacon vinaigrette 16.95

### oysters rockefeller

spinach, pernod, bread crumbs 13.95

### bradley's caesar salad

whole leaf romaine, parmesan croutons 9.95

### star route farms baby green salad

maytag blue cheese, toasted walnuts, currant and banyuls vinaigrette 9.95 v

### bibb lettuce wedge

bacon, chopped egg, buttermilk-blue cheese dressing 11.95



---

## PRIX FIXE DINNER - LARK CREEK CLASSICS 34.95

- caesar salad whole leaf romaine, parmesan croutons
  - yankee pot roast potato purée, glazed root vegetables
  - famous butterscotch pudding whipped cream, shaved chocolate
- 

## MEAT AND POULTRY *served a la carte*

### blackened hampshire pork chop - 12oz

braised huckleberries, pork jus 24.95

### bacon wrapped mary's free-range chicken breast

chicken leg confit, parsnip puree, broccoli rabe, natural jus 22.95

### perigord black truffle and brie steakburger - 8oz

frisee, truffle vinaigrette, caramelized onion marmalade, sesame seed bun 24.95

---

## PRIME RIB

whipped potatoes, popover, au jus 37.95

**available sunday and monday  
quantities limited**

---

## FRESH FISH AND SHELLFISH *served a la carte*

dine assured, we are committed to following sustainable practices that are healthy for ocean wildlife and the environment.

### pan-seared mahi mahi

asparagus, chimichurri, micro cilantro 26.95

### roasted alaskan halibut

fresh corn polenta, shiitake mushrooms, cipollini onions, natural jus 29.50

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

a 4% service charge will be added to all food and beverage sales  
for San Francisco Employer Mandates including the Health Care Security Ordinance.

## 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

usda choice new york steak - 10oz 33.95

usda **prime** new york steak - 14oz 46.95

marin sun farms, **grass fed**, new york strip steak - 12oz 41.50 

lean with a firm texture and natural flavor

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

nuttly taste with a buttery, tender texture

snake river farm, "**kobe style**", eye of ribeye - 9oz 49.95

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 sauce

additional sauce 2.50

## SIDE DISHES 7.95

creamed spinach garlic

sweet corn succotash oyster mushrooms, pickled onions

mushrooms brown garlic, parsley

roasted brussels sprouts jonathan apples, hobbs bacon

braised collard greens applewood smoked bacon, red onions, sherry vinegar

crisp potato pancakes fuji apple compote, creme fraiche

whipped potatoes crispy fried onions, chives

hand-cut fries bearnaise sauce

classic buttermilk biscuits 3 per order \$2.50 for each additional

andouille sausage-maple-pecan butter & seasonal fruit compote



## TRADITIONAL STEAKHOUSE MENU-THE LARK CREEK WAY 48.95

•bibb lettuce wedge bacon, chopped egg, buttermilk-blue cheese dressing

•10oz new york strip whipped potatoes, crispy onions, chives

•profiteroles vanilla ice cream, chocolate sauce, candied almonds

## NON - MEAT ENTREE

english pea risotto

hen of the woods mushrooms, parmesan emulsion, pea shoots 12.95/19.95 v

### FEATURED WINES

peay, **chardonnay**,  
sonoma coast 2005

**balance and structure**

regularly 90

featured price 45

ramey

**cabernet sauvignon**,

napa valley 2006

**full bodied and opulent**

regularly 98

featured price 70



RED

testarossa **pinot noir**  
lark creek cuvee  
santa barbara county 2009  
11.00 / 46

suacci carciere **pinot noir**,  
russian river valley 2008 13.00 / 56

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

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

august west **syrah**,  
rosella's, santa lucia highlands  
2008 14.00 / 60

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

st. clement **merlot**,  
napa valley 2007 14.00 / 58

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

ridge vineyards **zinfandel**  
east bench, dry creek valley 2009  
14.00 / 58

louis martini  
**cabernet sauvignon**,  
sonoma county 2009 8.50 / 32

stone edge farms  
'surround'  
**cabernet sauvignon**,  
sonoma valley 2007 12.00 / 56

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

jericho canyon  
**cabernet sauvignon**,  
napa valley 2006 16.00 / 70



uniforms by erica tanov



the Larkspur Room is  
available for private dining  
for parties of up to 36 guests.

Beth Brown 415-593-7100

bethbrown@larkcreek.com

or one of our managers are  
available to assist you.



LARK CREEK STEAK

845 market street  
westfield san francisco centre  
fourth floor  
415.593.4100

www.LarkCreekSteak.com

D061511

(v) vegetarian. (vg) vegan.

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

We are committed to supporting local farmers and growers, using seasonal, farm-fresh ingredients.

chef: ismael macias

gm/partner: michael kapash