



## 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

### lotta crabtree

korbel brandy, aqua perfecta  
pear, tuaca  
fresh lemon juice 12.00



## WINES BY THE GLASS AND BOTTLE

### SPARKLING

gloria ferrer **brut**,  
sonoma nv 9.25 / 36

iron horse,  
"one market cuvee" **brut**,  
sonoma green valley 2003  
13.75 / 53

### WHITE

pine ridge  
**chenin blanc-viognier**,  
clarksburg 2007 8.75 / 33

provenance  
**sauvignon blanc**,  
napa valley 2007  
11.00 / 48

mauritson  
**sauvignon blanc**,  
dry creek valley 2007  
9.00 / 34

sineann **riesling**,  
willamette valley 2007  
10.75 / 38

lucia "lucy" **rose**,  
santa lucia highlands  
2007 9.50 / 38

chehalem **pinot gris**,  
willamette valley 2007 11.50 / 41

heron **chardonnay**,  
california 2006 7.75 / 29

hafner **chardonnay**,  
alexander valley 2005 10.00 / 38

la crema **chardonnay**,  
sonoma coast 2007 12.00 / 46

## SEASONAL SOUPS AND SALADS

delicata squash soup  
hazelnut cream, maple syrup 9.50

onion soup  
sherry, gruyere cheese croutons 8.95

county line chicories and la quercia prosciutto salad  
red d'anjou pears, hobbs' bacon vinaigrette 11.50

bradley's caesar salad  
whole leaf romaine, parmesan croutons 8.95

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

little gem wedge  
bacon, chopped egg, buttermilk-blue cheese dressing 11.95

---

classic buttermilk biscuits 3 for \$7.95, \$2.25 for each additional  
served with andouille sausage, maple and pecan butter & seasonal compote

---

## STARTERS

filet mignon steak tartar  
crostini, fleur de sel, capers, onion 13.95

florida white prawn cocktail  
horseradish cocktail sauce 14.95

liberty farms duck terrine  
pickled squash, whole grain mustard, cranberry jam 11.95

sautéed veal sweetbreads  
cannellini beans, sage, thyme. extra virgin olive oil 12.50

oysters rockefeller  
spinach, pernod, bread crumbs 13.95

steamed prince edward island mussels  
sofrito, white wine, garlic, persillade toast points 13.50



---

## PRIX FIXE DINNER - LARK CREEK CLASSICS 33.95

- 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*

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

coleman ranch hampshire pork chop - 14oz  
braised mountain huckleberries 26.95

oven-roasted rocky jr. chicken roulade  
mushrooms, roasted garlic, chicken jus 18.75

liberty farms duck  
roasted breast, braised leg, maple glazed red cabbage 29.50

## NON-MEAT ENTREE

hand-cut fettuccine  
hedgheg mushrooms, zucchini, parmesan, sage 14.95 / 22.95

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

chef: john ledbetter

gm/partner: michael kapash

## 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, as described by the monterey bay aquarium's seafood watch guide.

aleppo pepper spiced ahi tuna  
sautéed broccoli decicco, saffron vinaigrette 27.95

pan-roasted petrale sole  
parsnip puree, dungeness crab 24.95

pan-seared day boat sea scallops  
olive oil poached potatoes, melted leeks 28.95



---

## TRADITIONAL STEAKHOUSE MENU - THE LARK CREEK WAY 46.95

- little gem wedge bacon, chopped egg, buttermilk-blue cheese dressing
- 10oz new york strip whipped "baked potato" crispy onions, chives
- devil's food layer cake valrhona chocolate pudding, vanilla ice cream

---

## STEAKS served a la carte

we serve only the finest 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.

certified angus petite filet - 6oz 28.95

certified angus filet mignon - 8oz 35.95

---

certified angus new york strip steak - 10oz 29.95

usda prime new york strip steak - 14oz 49.50

---

hearst ranch, grass fed, new york strip steak - 12oz 34.95

eel river, grass fed, "8th rib" steak - 12oz 35.95

lean, with a firmer texture and more natural flavor



---

usda prime boneless ribeye steak - 16oz 42.95

cast iron skillet "blackened" upon request

28 day dry-aged usda prime bone-in ribeye steak - 16oz 49.95

nutty taste with a buttery, tender texture

---

mishima ranch, "kobe style", eye of ribeye - 9oz 59.50

---

usda prime porterhouse for two - 28oz 89.00

red wine-marinated certified angus hanger steak - 10oz 22.95

freshly-ground sirloin - 12oz 17.95

grilled onions

### SAUCE served on the side

lark creek signature steak  
creamy fresh horseradish  
maytag blue cheese butter

bearnaise  
red wine butter  
one included, additional sauce 1.95

---

## CERTIFIED ANGUS PRIME RIB

yorkshire pudding, baked whipped potato, au jus 36.95

**available sunday and monday  
quantities limited**

---

## SIDE DISHES 7.95

creamed spinach garlic

braised collard greens hobbs' bacon

mushrooms brown garlic, parsley

sautéed broccoli rabe garlic, chiles, olives, caperberries

sautéed brussels sprouts smoked bacon, apples

wild and basmati rice toasted almonds, cranberries

whipped potatoes crispy fried onions, chives

hand-cut fries bearnaise sauce

crisp potato pancakes fuji apple compote, creme fraiche



### RED

macmurray ranch **pinot noir**,  
sonoma coast 2007 11.50 / 44

melville  
**pinot noir**,  
verna's vineyard  
santa barbara county  
2007 14.50 / 58

handley **pinot noir**,  
anderson valley 2006 15.50 / 60

old press **syrah**,  
paso robles 2005 10.50 / 40

gainey **merlot**,  
santa ynez valley 2005 11.50 / 44

st. francis **zinfandel**,  
old vines  
sonoma county 2006 13.50 / 50

maurifson **zinfandel**,  
dry creek valley 2006 14.00 / 54

interim  
**cabernet sauvignon**,  
napa valley 2005 12.75 / 49

hess **cabernet sauvignon**,  
allomi vineyard  
napa valley 2005 13.50 / 52

bennett family  
**cabernet sauvignon**,  
the reserve  
napa valley 2005 14.00 / 54

obsidian ridge  
**cabernet sauvignon**,  
red hills  
lake county 2005 14.50 / 58

**LarkCreekSteak**  
is committed to supporting  
local farmers and growers,  
using seasonal, farm-fresh  
ingredients wherever possible.



uniforms by erica tanov



the Larkspur Room is now  
open 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

D122708