



WINES BY THE GLASS AND BOTTLE

SPARKLING

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

argyle, **brut**,
willamette valley, oregon 2007
13.00 / 56

iron horse,
lark creek cuvee **brut rose**,
sonoma green valley 2007
10.75 / 53

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 2010 9.00 / 38

ravines wine cellars **dry riesling**,
finger lakes, new york 2009
10.00 / 40

lucia, "lucy"
rose of pinot noir,
santa lucia highlands
2010 10.50 / 40

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

scholium project, **verdelho**,
la marcher sur la lune
california 2008
10.00 / 40

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

melville **chardonnay**
estate-verna's
santa barbara county 2009
11.50 / 41

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

domaine drouhin **chardonnay**
"arthur"
willamette valley 2010
16.00 / 64
D050412

DINNER STARTERS

oysters on the half shell
horseradish cocktail sauce, mignonette 17.95 (six) / 34.95 (twelve)

yukon gold potato and leek soup
dungeness crab, celery 10.95

oxtail consomme
wild mushroom tortellini, breakfast radish 11.95

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

pan-seared day boat scallops
fava beans, black trumpet mushrooms, saffron sauce 16.95

oysters rockefeller
spinach, pernod, bread crumbs 14.95

bradley's caesar salad
whole leaf romaine, garlic-parmesan croutons 9.95

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

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

roasted heirloom beet salad
goat cheese croquette, marcona almonds, sherry vinaigrette 11.95

hand-picked dungeness crab salad
persian cucumbers, avocado, micro cilantro, jalapeno vinaigrette 15.95



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

hampshire pork chop - 12oz
piperade, pork jus 24.95

bacon wrapped mary's free-range chicken breast
chicken leg confit, parsnip puree, broccoli rabe, natural jus 22.95

grilled marinated domestic lamb loin chops
asparagus, nicoise olives, natural jus 28.95

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.

simply grilled mahi mahi
asparagus, salsa verde 24.50

morel-crust wild alaskan halibut
english pea puree, pea tendrils, round carrots, natural jus 28.50

18% taxable service charge added to all parties of 7 or more.
In response to San Francisco employer mandates, 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

usda choice new york steak - 10oz 33.95

usda **prime** new york steak - 10oz 39.95

marin sun farms, **grass fed**, new york strip steak - 12oz 44.50
lean with a firm texture and natural flavor



usda **prime** new york steak - 14oz 52.95

usda **prime** boneless ribeye steak - 16oz 51.95
cast iron skillet "blackened" upon request

28 day dry-aged usda **prime** bone-in ribeye steak - 16oz 55.95
nutty taste with a buttery, tender texture

snake river farm, "**kobe style**", eye of ribeye - 9oz 59.95

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

snake river farm, "**kobe style**", flank steak - 9oz 34.95

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 to share 8.50

creamed spinach garlic

roasted baby carrots

mushrooms brown garlic, parsley

grilled asparagus hollandaise, chives

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

baked Idaho potato creme fraiche, chives, butter, apple-smoked bacon



TRADITIONAL STEAKHOUSE MENU-THE LARK CREEK WAY 49.95

- little gem lettuce wedge bacon, chopped egg, buttermilk-blue cheese dressing
- 10oz choice new york steak whipped potatoes, crispy onions, chives
- sonoma apple rhubarb crisp oat streusel, cinnamon sour cream ice cream

NON-MEAT ENTREE

english pea saffron risotto (v)

maitake mushrooms, parmesan cheese, pea shoots 11.95/ 19.95 v

(v) vegetarian..

Other items can be prepared vegetarian, vegan or in a gluten sensitive fashion upon request
We are committed to supporting local farmers and growers, using seasonal, farm-fresh ingredients.

chef: ismael macias gm: charles low



RED

haden fig, "52", **pinot noir**
willamette valley 2010 10.00 / 5

testarossa **pinot noir**
lark creek cuvee
monterey county 2010
12.00 / 48

handley **pinot noir**
anderson valley 2007 14.00 /

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

copain alder springs **syrah**
mendocino county
2007 14.00 / 58

benziger **merlot**,
sonoma county 2007
9.50 / 38

st. clement, **merlot**,
napa valley 2008
14.00 / 58

paul dolan vineyards
zinfandel
mendocino county 2009
9.50 / 38

ridge buchignani **zinfandel**
dry creek valley 2007
16.00 / 70

owen roe **red blend**
"yakima red", yakima valley
2009 16.00 / 70

louis martini
cabernet sauvignon,
sonoma county 2009 8.50 / 3

stone edge farms
'surround'
cabernet sauvignon,
sonoma valley 2008 12.00 / 5

ehlers estate
cabernet sauvignon,
napa valley 2009 14.00 / 58

jericho canyon
cabernet sauvignon,
napa valley 2007 16.00 / 70



the Larkspur Room is
available for private dining
for parties of up to 42 guests
Beth Brown 415-593-7100
bethbrown@larkcreek.com
or one of our managers are
available to assist you.



LARK CREEK STEAK

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