



FEATURED NON-ALCOHOLIC BEVERAGES

- lark creek blended
lemonade 3.75
- raspberry lemonade 4.75
- arnold palmer 4.00
- mint iced tea 3.50
- republic of tea bottled
iced tea 4.95
- vignette chardonnay soda 4.50



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 11.00 / 46

STARTERS

- delicata squash soup
hazelnut cream, maple syrup 9.50
- onion soup
sherry, gruyere cheese croutons 8.95
- 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
- filet mignon steak tartar
crostini, fleur de sel, capers, onion 13.95

ENTREE SALADS

- whole leaf caesar with grilled chicken
romaine, parmesan croutons 14.95
- wood-grilled chicken with sweet onion vinaigrette
bacon, apple, maytag blue cheese, avocado, egg 15.95
- little gem lettuce and olive oil poached tuna
nicoise olives, fingerling potatoes, radish, meyer lemon dressing 15.95
- new york steak and roasted baby summer squash
mizuna, fennel, poached egg, grilled pancetta, preserved lemon vinaigrette 18.95

SOUP AND SANDWICH PLATTER **served all at once** 19.95

- delicata squash soup
hazelnut cream, maple syrup
 - black forest ham and turkey on sourdough
avocado, hobbs' applewood smoked bacon, aioli
-

SANDWICHES **whole grain bread available upon request**

- fanny bay oyster po' boy
roasted lipstick peppers, chili-lime slaw 15.95
- portobello mushroom, roasted peppers on griddled sourdough
smoked gouda, brentwood bean salad 14.95
- slow-roasted pulled pork sandwich on ciabatta
hand cut fries, escabeche 16.95
- grilled prime new york strip steak on a french roll
smoked marrow butter, red onion jam, smashed yukon gold potatoes 18.95

SHOPPERS SPECIAL 20.95

- little gem chopped salad
bacon, chopped egg, buttermilk-blue cheese dressing
 - thinly-sliced, slow-roasted top sirloin
natural jus, potato gratin
-

ENTREES **served a la carte**

- oven-roasted local ling cod
potato pearls, chanterelle mushroom consommé 26.95
- rocky jr. chicken roulade
mushrooms, roasted garlic, chicken jus 18.75
- yankee pot roast
potato purée, glazed root vegetables 18.95

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

chef: john ledbetter

gm/partner: michael kapash

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 with our hand cut steak fries.

steakburger - 8oz 13.95

red onions, bibb lettuce, pickles

sharp cheddar, blue or gruyere cheese add 1.50

cowboy steakburger - 8oz 16.95

bacon, cheddar, barbeque sauce, crispy onions

mushroom steakburger - 8oz 16.95

swiss cheese, roasted button mushrooms

black truffle steakburger - 8oz 24.95

truffled brie cheese, black truffle vinaigrette, frisee, caramelized onion marmalade



STEAKBURGER, FRIES AND A FLOAT served all at once 17.95

• steakburger - 8oz

red onions, bibb lettuce, hand cut fries

sharp cheddar, blue or gruyere cheese add 1.50

• root beer float - kemper root beer, 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

SIDE DISHES 7.95

creamed spinach garlic

braised collard greens hobbs' bacon

sauteed brussels sprouts smoked bacon, apples

sauteed mushrooms brown garlic, parsley

sauteed broccoli rabe garlic, chiles, olives, caperberries

wild and basmati rice toasted almonds, cranberries

whipped potatoes crispy fried onions, chives

hand-cut fries bearnaise sauce



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

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

moon mountain
cabernet sauvignon,
sonoma county 2006 8.75 / 38

philippe-lorraine
cabernet sauvignon,
napa valley 2003 12.00 / 46

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.



LARKCREEKSTEAK

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