



FEATURED NON-ALCOHOLIC BEVERAGES

lark creek blended
lemonade 4.50

raspberry lemonade 5.50

arnold palmer 4.25

mint iced tea 3.75

mighty leaf house brewed
iced tea 4.95

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



WINES BY THE GLASS AND BOTTLE

SPARKLING

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

domaine carneros "damask"
brut rose carneros NV
14.00 / 58

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

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LUNCH STARTERS

heirloom carrot soup
creme fraiche, smoked paprika oil 8.50 v

cauliflower soup
rock shrimp, pickled vegetables, chive oil 9.95

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

florida white prawn cocktail
horseradish cocktail sauce 14.95

filet mignon tartar
3oz, crostini 14.95
6oz, baby greens, fries 25.95

SOUP AND SANDWICH PLATTER served all at once 17.95

- heirloom carrot soup - cup
creme fraiche, smoked paprika oil
 - wood-grilled chicken sandwich
wild arugula pesto, frisee, red onions, country italian roll
- add any one of our mini desserts 4.95
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SANDWICHES

whole grain bread available upon request

roast beef and gruyere cheese
fries, grilled onions, horseradish cream, au jus 16.95

dungeness crab roll
celery root remoulade, fries 21.50

slow-roasted pulled pork on ciabatta
spicy pickled vegetables, fries 14.95

ENTREE SALADS

whole leaf chicken caesar
romaine, parmesan croutons 16.95

new york steak and warm potato salad
marbled potatoes, hobbs bacon, celery, egg and creme fraiche 18.95

wood-grilled chicken "cobb-style" with sweet onion vinaigrette
bacon, apple, maytag blue cheese, avocado, egg 16.95



SHOPPERS SPECIAL 37.95

- little gem chopped salad
bacon, chopped egg, buttermilk-blue cheese dressing
 - 10oz new york steak
whipped potato, crispy onions, chives
- add any one of our mini desserts 4.95
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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.

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

wood-grilled onions, bibb lettuce, tomato, pickles 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

david's old world pastrami steakburger - 8oz

swiss cheese, thousand island 19.50

perigord black truffle steakburger - 8oz

truffled brie cheese, frisee, truffle vinaigrette, caramelized onion marmalade 24.95



STEAKBURGER, FRIES AND A FLOAT 17.95

•steakburger - 8oz

wood-grilled onions, bibb lettuce, tomato, pickles, hand cut fries
sharp cheddar, blue or gruyere cheese add 1.50

•root beer float - kemper root beer, vanilla ice cream

LUNCH ENTREES AND STEAKS served a la carte

pan-seared mahi mahi

asparagus, chimichurri, micro cilantro 26.95

bacon wrapped mary's free-range chicken breast

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

yankee pot roast

potato puree, glazed root vegetables 20.95

english pea risotto

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

for our full selection of steaks, please ask your server

usda choice petite filet - 6oz

choice of steak sauce 29.95

usda choice new york strip steak - 10oz

choice of steak sauce 33.95

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

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

roasted brussels sprouts jonathan apples, hobbs bacon

roasted button mushrooms brown garlic, parsley

whipped potatoes crispy fried onions, chives

hand-cut fries bearnaise sauce

PRIME RIB

whipped potatoes, popover, au jus 37.95

**sunday and monday nights
quantities limited.**

(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



RED

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

suacci carriere **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 vineyard
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 county 2008
9.50 / 38

ridge vineyards **zinfandel**
east bench, dry creek valley 2009
14.00 / 56

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
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

westfield san francisco centre
415.593.4100

www.LarkCreekSteak.com

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