



FEATURED NON-ALCOHOLIC BEVERAGES

lark creek blended
lemonade 4.25

raspberry lemonade 5.25

arnold palmer 4.00

mint iced tea 3.50

republic of tea bottled
iced tea 4.95

ginger's island

pineapple juice, fresh lime juice,
simple syrup, ginger beer 4.25

mango breeze

fresh orange juice,
mango puree, simple syrup,
soda 4.25



WINES BY THE GLASS AND BOTTLE

SPARKLING

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

domaine chandon **brut rose**,
california nv 10.00 / 40

iron horse,
classic vintage **brut**,
sonoma green valley 2005
10.75 / 53

WHITE

bridlewood reserve **viognier**,
central coast 2007
10.50 / 40

provenance
sauvignon blanc,
napa valley 2009 11.00 / 48

justin
sauvignon blanc,
paso robles 2009 9.50 / 38

esterlina **riesling**,
cole valley 2008
9.50 / 38

lucia "lucy" **rose of pinot noir**,
santa lucia highlands
2009 9.50 / 38

chehalem **pinot gris**,
willamette valley 2009
11.50 / 41

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

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

maldonado family **chardonnay**
parr vineyard
sonoma county 2007
14.50 / 58

L082010

LUNCH STARTERS

heirloom tomato soup
olive tapenade crostini, baby basil 7.95 v

brentwood white corn chowder
hobbs' bacon, yukon gold potatoes 8.95

ed george heirloom tomato salad
pickled red onions, pecorino romano cheese, champagne-herb dressing 12.95

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 v

florida white prawn cocktail
horseradish cocktail sauce 14.95

filet mignon steak tartar
3oz, crostini 13.95
6oz, baby greens, fries 24.95

SOUP AND SANDWICH PLATTER **served all at once** 17.95

- brentwood white corn chowder
hobbs' bacon, yukon gold potatoes

- heirloom tomato blt
hobbs bacon, bib lettuce, aioli
add any one of our mini desserts 3.95

SANDWICHES

whole grain bread available upon request

tuna salad on toasted sourdough
shaved vegetable and herb salad 14.95

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

slow-roasted pulled pork on ciabatta
spicy pickled vegetables, fries 13.95

ENTREE SALADS

whole leaf caesar with grilled chicken
romaine, parmesan croutons 14.95

grilled ahi tuna with quinoa
summer vegetables, heirloom cherry tomatoes, scallion and sumac vinaigrette 16.95

new york steak salad with veal demi glace
heirloom tomato panzanella, summer cucumbers 17.95

wood-grilled chicken "cobb-style" with sweet onion vinaigrette
bacon, apple, maytag blue cheese, avocado, egg 15.95



SHOPPERS SPECIAL 34.95

- little gem chopped salad
bacon, chopped egg, buttermilk-blue cheese dressing

- 10oz new york strip
whipped potato, crispy onions, chives
add any one of our mini desserts 3.95

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

In response to employer mandates including San Francisco Health Care Security Ordinance,
a 4% surcharge will be added to all food and beverage sales.

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 fries.

steakburger - 8oz

wood-grilled onions, bibb lettuce, tomato, pickles 12.95
sharp cheddar, blue or gruyere cheese add 1.50

tomato steakburger - 8oz

fresh mozzarella, heirloom tomato 14.95

mushroom steakburger - 8oz

swiss cheese, roasted button mushrooms 14.50

cowboy steakburger - 8oz

bacon, cheddar, barbeque sauce, crispy onions 15.95

perigord black truffle steakburger - 8oz

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



STEAKBURGER, FRIES AND A FLOAT 17.50

•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-roasted alaskan halibut

braised artichokes, fennel, baby carrots 25.95

mary's free-range chicken, roasted breast, confit leg and thigh

sugar snap pea and mint salad, gremolata 18.75

yankee pot roast

potato puree, glazed root vegetables 18.95

certified angus petite filet - 6oz

choice of steak sauce 29.95

certified angus new york strip steak - 10oz

choice of steak sauce 29.95

for our full selection of steaks, please ask your server

STEAK SAUCES served on the side

lark creek signature steak	bearnaise
creamy fresh horseradish	red wine butter
maytag blue cheese sauce	additional sauce 1.95

SIDE DISHES 7.95 v

creamed spinach garlic

english peas and baby carrots pea tendrils

wood-grilled corn succotash oyster mushrooms, cherry tomatoes

roasted button mushrooms brown garlic, parsley

summer beans garlic, chili flakes, preserved lemon

whipped potatoes crispy fried onions, chives

hand-cut fries bearnaise sauce

CERTIFIED ANGUS PRIME RIB

yorkshire pudding, whipped potato, au jus 36.95

**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/partner: john ledbetter

gm/partner: michael kapash



RED

laguna ridge by lynmar

pinot noir"

sonoma coast 2006
13.00 / 54

cambria **pinot noir**,

julia's vineyard

santa maria valley 2007
14.50 / 58

handley **pinot noir**,

anderson valley 2007 15.50 / 60

old press **syrah**,

paso robles 2006 8.75 / 33

benziger **merlot**,

sonoma county 2006
9.50 / 38

st. clement **merlot**,

napa valley 2007 14.50 / 56

steele **zinfandel**,

"pacini vineyard"

mendocino county 2007
12.00 / 50

frog's leap **zinfandel**,

napa valley 2007

14.00 / 56

louis martini

cabernet sauvignon,

sonoma county 2008 8.50 / 32

ehlers estate

"one twenty over eighty"

cabernet sauvignon,

napa valley 2007 14.00 / 60

tournesol

cabernet sauvignon blend,

napa valley 2004 16.00 / 68

ridge

"santa cruz mountains estate"

cabernet sauvignon blend,

santa cruz mtns 2006 18.00 / 72

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, 4th floor
westfield san francisco centre
415.593.4100**

www.LarkCreekSteak.com

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