

FEATURED NON-ALCOHOLIC BEVERAGES

ginger's island

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

tangerine dream

fresh tangerine juice,
lemon simple syrup,
chamomile tea, mint 4.25

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



BEER on tap

Napa Smith Amber Ale
Napa, CA 5.95

Samuel Adams Seasonal
Boston, MA 5.95

Lagunitas Brewing Co. Pilsner
Petaluma, CA 5.95

bottles

Amstel Light Holland 4.75

Anchor Steam San Francisco, CA 4.75

Bud Light St. Louis, MO 4.50

Sierra Nevada Chico, CA 4.75

Trumer Pils Berkeley, CA 4.75

AFTERNOON MENU

STARTERS

florida white prawn cocktail
horseradish-cocktail sauce 14.95

green garlic and potato soup
gaufrette potato chips, chive oil 8.95

spicy chicken wings
house-made hot sauce, celery, buttermilk blue cheese dressing 9.95

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

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

bradley's caesar salad
whole leaf romaine, parmesan croutons 8.95
grilled chicken breast add 5.95

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
served with pickles, tomato, red onions, bibb lettuce 12.95
sharp cheddar, blue or gruyere cheese add 1.50

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

SANDWICHES

slow-roasted, pulled pork sandwich on ciabatta
escabeche, hand-cut fries 16.95



LARK CREEK STEAK
845 market street 4th floor
westfield san francisco centre
415.593.4100

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.

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 44.95

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



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 46.95

nutty taste with a buttery, tender texture

snake river farm, “kobe style”, eye of ribeye – 9oz 49.95

usda prime porterhouse for two – 32oz 89.00

flank steak – 9oz 22.95

freshly-ground sirloin – 12oz 17.95

grilled onions

STEAK SAUCES **served on the side**

lark creek signature steak

creamy fresh horseradish

maytag blue cheese butter

bearnaise

red wine butter

additional sauce 1.95

SIDE DISHES 7.95

creamed spinach garlic

hand-cut fries bearnaise sauce



FEATURED WINES BY THE GLASS AND BOTTLE

SPARKLING

iron horse,
classic vintage **brut**,
sonoma green valley 2004
10.75 / 53

WHITE

lucia “lucy” **rose**,
santa lucia highlands
2009 9.50 / 38

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

chehalem **pinot gris**,
willamette valley 2008
11.50 / 41

calera **chardonnay**,
central coast 2008
10.50 / 40

RED

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

old press **syrah**,
paso robles 2006
10.50 / 40

benziger **merlot**,
sonoma county 2005
9.50 / 38

steele **zinfandel**,
“pacini vineyard”
mendocino county 2007
12.00 / 50

ridge
“santa cruz mountains estate”
cabernet sauvignon blend,
santa cruz mtns. 2006 18.00 / 72