



COCKTAILS

tru cosmo

tru citrus organic vodka,
cointreau, fresh lime,
cranberry juice 12.00

lillie coit

junipero gin, lillet blond,
fresh orange juice 10.00

watermelon mint martini

absolut vodka, watermelon juice,
fresh lime, mint 12.00



WINES BY THE GLASS AND BOTTLE

SPARKLING

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

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

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

WHITE

bridlewood reserve **viognier**,
central coast 2008
10.50 / 40

provenance
sauvignon blanc,
napa valley 2008
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
8.75 / 35

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

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

D071310

STARTERS

filet mignon steak tartar

crostini, fleur de sel, capers, onion 13.95

la quercia prosciutto

braised blenheim apricots, burrata cheese, grilled toast 14.50

florida white prawn cocktail

horseradish cocktail sauce 14.95

oysters rockefeller

spinach, pernod, bread crumbs 13.95

classic buttermilk biscuits 3 for \$7.95, \$2.25 for each additional

andouille sausage-maple-pecan butter & seasonal fruit compote

SEASONAL SOUPS AND SALADS

fennel soup

herbsaint creme, fennel pollen 7.95 v

brentwood white corn chowder

hobbs' bacon, yukon gold potatoes 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 v

little gem wedge

bacon, chopped egg, buttermilk-blue cheese dressing 11.95

PRIX FIXE DINNER - LARK CREEK CLASSICS 29.95

- 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*

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

sugar snap pea and mint salad, gremolata 18.75

perigord black truffle 8oz steakburger with fries

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

grilled lamb t-bone

fava beans, harissa, mint sour cream 29.95

blackened hampshire pork chop - 12oz

braised brentwood cherries, pork jus 23.95

CERTIFIED ANGUS PRIME RIB

yorkshire pudding, whipped potato, au jus 36.95

**available sunday and monday
quantities limited**

NON - MEAT ENTREE

summer squash "fettuccine"

toasted garlic, tear drop tomatoes, basil, grana padano 12.95 / 19.95 v

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.

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.

pan-roasted halibut

braised artichokes, fennel, baby carrots 27.95

sous-vide wild alaskan king salmon

fiddle head ferns, grilled scallions, morel mushrooms 27.95

sauteed day boat sea scallops

fava bean puree, frisee, la quercia prosciutto 28.95



TRADITIONAL STEAKHOUSE MENU - THE LARK CREEK WAY 46.95

- little gem wedge bacon, chopped egg, buttermilk-blue cheese dressing
- 10oz new york strip whipped potatoes, crispy onions, chives
- profiteroles vanilla ice cream, chocolate sauce, candied almonds

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 29.95

certified angus filet mignon - 8oz 35.95

certified angus new york steak - 10oz 29.95

usda prime new york steak - 14oz 46.95

hearst ranch, grass fed, new york steak - 12oz 35.95



usda prime boneless ribeye steak - 16oz 44.95

cast iron skillet "blackened" upon request

28 day dry-aged usda prime bone-in ribeye steak - 16oz 47.95

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 23.95

freshly-ground sirloin - 12oz 17.95

grilled onions

add artisan foie gras butter to any steak 2.25

STEAK SAUCES served on the side

lark creek signature steak

creamy fresh horseradish

maytag blue cheese sauce

bearnaise

red wine butter

additional sauce 1.95

SIDE DISHES 7.95 v

creamed spinach garlic

mushrooms brown garlic, parsley

wood-grilled corn succotash oyster mushrooms, cherry tomatoes

english peas and baby carrots pea tendrils

summer beans garlic, chili flakes, preserved lemon

whipped potatoes crispy fried onions, chives

hand-cut fries bearnaise sauce

crisp potato pancakes fuji apple compote, creme fraiche

(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

julia's vineyard **pinot noir**,
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 2007 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

D071310