


**WINES BY THE
GLASS AND BOTTLE**

SPARKLING

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

argyle, **brut**,
willamette valley, oregon 2007
13.00 / 56

iron horse,
lark creek cuvee **brut rose**,
sonoma green valley 2007
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 2010 9.00 / 38

ravines wine cellars
dry riesling,
finger lakes, new york 2009
10.00 / 40

lucia, "lucy"
rose of pinot noir,
santa lucia highlands 2010
10.50 / 48

bouchaine, "oyster white"
pinot gris,
carneros 2009
9.75 / 37

scholium project, **verdelho**,
la marcher sur la lune
california 2008
10.00 / 40

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

melville **chardonnay**
estate-verna's
santa barbara county 2009
11.50 / 41

kendall jackson **chardonnay**
grand reserve, california 2009
13.00 / 48

domaine drouhin **chardonnay**
"arthur", willamette valley 2010
16.00 / 64

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LUNCH STARTERS

yukon gold potato and leek soup
dungeness crab, celery 10.95

bradley's caesar salad
whole leaf romaine, garlic-parmesan croutons 9.95

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

hand picked dungeness crab salad
persian cucumbers, avocado, micro cilantro, jalapeno vinaigrette 15.95

florida white prawn cocktail
horseradish cocktail sauce 14.95

filet mignon tartar
3oz raw tenderloin, fleur de sel, capers, onion, crostini 14.95
6oz raw tenderloin, fleur de sel, capers, onion, baby greens, fries 25.95

little gem chopped salad
bacon, chopped egg, buttermilk-blue cheese dressing 9.95


SOUP AND SANDWICH PLATTER served all at once 17.95

- yukon gold potato and leek soup
braised celery
 - 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
sourdough grilled onions, horseradish cream, au jus, fries 16.95

wood-grilled chicken sandwich
wild arugula pesto, frisee, red onions, country italian roll 12.75

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

"kobe style" house made pastrami
house made sauerkraut, swiss, whole grain mustard, apple slaw, rye bread 16.95

ENTREE SALADS

whole leaf chicken caesar
romaine, parmesan croutons 16.95

new york steak salad- 6oz.
quinoa, fava beans, lemon confit, mint, chimichurri 17.95

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


SHOPPERS SPECIAL 34.95

- little gem chopped salad
bacon, chopped egg, buttermilk-blue cheese dressing
 - usda choice petite filet - 6oz
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.
In response to San Francisco imposed employer mandates, 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 on a sesame seed bun with our hand-cut fries.

steakburger - 8oz

wood-grilled onions, bibb lettuce, tomato, pickles 14.95
sharp cheddar, blue or gruyere cheese add 1.50

mushroom steakburger - 8oz

swiss cheese, roasted button mushrooms 16.75

cowboy steakburger - 8oz

bacon, cheddar, barbeque sauce, crispy onions 17.50

house-made 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 18.95

•steakburger - 8oz

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

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

LUNCH ENTREES AND STEAKS served a la carte

simply grilled mahi mahi

asparagus, salsa verde 24.50

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 saffron risotto

maitake mushrooms, parmesan cheese, pea shoots 11.95/ 19.95 v

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

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|----------------------------|-----------------------|
| lark creek signature steak | bearnaise |
| creamy fresh horseradish | red wine butter |
| maytag blue cheese sauce | additional sauce 2.50 |

SIDE DISHES to share 8.50

creamed spinach garlic

roasted baby carrots

grilled asparagus hollandaise, chives

roasted button mushrooms brown garlic, parsley

whipped potatoes crispy fried onions, chives

hand-cut fries bearnaise sauce

baked idaho potato creme fraiche, chives, butter, apple-smoked bacon

PRIME RIB

whipped potatoes, popover, au jus 37.95

**sunday and monday nights
quantities limited.**

(v) vegetarian.

Other items can be prepared vegetarian, vegan or in a gluten sensitive fashion upon request.
Your server can assist you.

chef: ismael macias gm: charles low



RED

haden fig, "52", **pinot noir**
willamette valley 2010 10.00 / 40

testarossa **pinot noir**
lark creek cuvee
monterey county 2010
12.00 / 48

handley **pinot noir**
anderson valley 2007 14.00 / 58

green and red **syrah**
napa valley 2005 9.50 / 38

copain alder springs **syrah**
mendocino county
2007 14.00 / 58

benziger **merlot**,
sonoma county 2007
9.50 / 38

st. clement, **merlot**,
napa valley 2008
14.00 / 58

paul dolan vineyards
zinfandel
mendocino county 2009
9.50 / 38

ridge buchignani **zinfandel**
dry creek valley 2007
16.00 / 70

owen roe **red blend**
"yakima red", yakima valley
2009 16.00 / 70

louis martini
cabernet sauvignon,
sonoma county 2009 8.50 / 32

stone edge farms
'surround'
cabernet sauvignon,
sonoma valley 2008 12.00 / 56

ehlers estate
cabernet sauvignon,
napa valley 2009 14.00 / 58

jericho canyon
cabernet sauvignon,
napa valley 2007 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 42 guests.
Beth Brown 415-593-7100
bethbrown@larkcreek.com
or one of our managers are
available to assist you.



LARK CREEK STEAK

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