

DINNER



STARTERS

Chickpea Fries (v) harissa aioli 9

Deviled Rolling Ranch Eggs 4 pcs
crispy bacon, fresno chile 9

Latkes (3) crispy potato pancakes,
sour cream, house-made applesauce
10.95

Bradley's Caesar Salad whole leaf
romaine, parmesan croutons 12.50

Iceberg Wedge bacon, tomato,
chives, pt. reyes blue cheese dressing 12

**Heirloom Tomato and
Burrata Salad** (vg) arbequina
olive oil, salsa verde 16

Grilled Spanish Octopus white bean
purée, summer beans, rosemary oil 20

Corn Soup (vg) ancho cream,
grilled corn, avocado, cilantro 14

**Mark's "Better than Bubbie's?"
Matzo Ball Soup**
chef mark dommen's take on this
classic jewish comfort food 10.95

Avocado Toast (v)
grilled acme bread, radish 12
with cold-smoked bodega bay salmon,
trout roe 20

SF RESTAURANT Please see
week handout for
menu details.

(vg) = vegetarian (v) = vegan

MAIN COURSES

House-made Orecchiette
lamb ragù, broccoli rabe, pecorino romano,
herb bread crumbs 23

Spit-roasted Prime Rib au Jus (Friday & Saturday only)
creamed spinach, mashed potatoes, horseradish cream,
popover 55

Grilled NY Steak mashed potatoes, button mushrooms,
sautéed spinach, peppercorn sauce 48

Crispy Fried Chicken - 5 pcs
mashed potatoes, coleslaw 27

Bacon-wrapped Pork Tenderloin
dandelion "persillade," salsify, natural jus 34

Pan-seared Alaskan Halibut
summer vegetables, pistou, verbena-shrimp broth 36

Smoked & Roasted Carrots (v)
preserved lemon, candied almonds,
carrot top salsa verde 21

MARK 'N MIKE'S SIGNATURE SANDWICHES

On twice-baked rye or challah with pickle,
with choice of cole slaw or potato salad

Pastrami Reuben
pastrami, swiss, sauerkraut, russian dressing, griddled rye 22.95

Meat Combo Sandwich
brisket, pastrami, deli mustard or russian dressing 23.95

No. 18 Sandwich
pastrami, swiss, coleslaw, russian dressing 22.95

Mile High Sandwich
pastrami, rare roast beef, turkey, havarti, lettuce, tomato,
russian dressing – a triple decker! 28.95

DESSERTS

Famous Butterscotch Pudding whipped cream 8

Apple Hand Pie vanilla bean ice cream 10

Valrhona Chocolate Pot de Crème whipped cream 8

Chocolate Toffee Almond Crunch Cake vanilla bean ice cream 10

House-made Ice Cream single scoop 4 / double 7.50

House-made Seasonal Fruit Sorbet with seasonal fresh fruit 9

This menu and more
available for pick-up
and delivery.
Order online:



SEE OVER FOR BEVERAGE SELECTIONS

Please note- we no longer accept Lark Creek Restaurant Group Gift Cards. Bread served upon request.

Chef/Partner
MARK DOMMEN
GM/Partner
LORENZO BOUCHARD

In response to San Francisco employer
mandates and PPE requirements, a
6% surcharge will be added to all
food and beverage sales.

SANITATION PROTOCOLS:

Customers must wear face coverings when they are not actively eating or drinking.
Masks are available at the host stand.

All employees have
been vaccinated.

Hand-sanitizing stations
are readily accessible.

All tables are sanitized
between seatings.

Follow us:



10.19.21