

— DINNER —



STARTERS

Chickpea Fries (v+) harissa aioli 9

Deviled Rolling Ranch Eggs 4 pcs
crispy bacon, fresno chile 10

Latkes three crispy potato pancakes, sour
cream, house-made applesauce 11.95

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

Iceberg Wedge bacon, tomato,
chives, pt. reyes blue cheese dressing, chives 14

Roasted Pear Salad pancetta, fresh chevre,
frisee, mint 15

Grilled Spanish Octopus roasted fennel,
kalamata vinaigrette, grilled meyer lemon,
pickled fresno chiles 20

White Bean Soup smoked duck sausage,
rosemary, pickled beech mushrooms 14.50

Mark's "Better than Bubbie's?" Matzo Ball Soup
chef mark dommen's take on this classic
jewish comfort food 12.95

Avocado Toast
grilled acme bread, radish 12 (v+)
with cold-smoked bodega bay salmon, trout roe 21

HANUKKAH



3 Course Dinner: \$49

Mark 'n Mike's Matzo Ball Soup
chicken consommé, celery, carrot, parsley

Twelve Hour Smoked Beef Brisket
farro, pomegranate molasses glazed carrots,
onion gravy

Sufganiyot traditional jelly doughnut

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 49

Crispy Fried Chicken 5 pcs
mashed potatoes, coleslaw 29

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

Pan-seared Alaskan Halibut
sunchoke barigoule, saffron, basil 37

Root Vegetable Pavé (v)
black truffle vinaigrette, herb salad 24

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 23.95

Meat Combo Sandwich
brisket, pastrami, deli mustard or russian dressing 24.95

No. 18 Sandwich
pastrami, swiss, coleslaw, russian dressing 23.95

Mile High Sandwich
pastrami, rare roast beef, turkey, havarti, lettuce,
tomato, russian dressing – a triple decker! 29.95

(v) = vegetarian (v+) = vegan

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 4.50 / double 8

House-made Seasonal Fruit Sorbet with seasonal fresh fruit 10

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.

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12.01.21