



## 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, pt. reyes blue  
cheese dressing, chives 14

**Butter Lettuce Salad**  
cara cara orange, avocado,  
radish, champagne vinaigrette 14

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

**Tortilla Soup**  
rock shrimp, jalapeño,  
avocado, cilantro 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 (v+) 12  
with cold-smoked bodega  
bay salmon, trout roe 21

### MAIN COURSES

**House-made Fettuccine**  
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, MnM dressing,  
griddled rye 23.95

**Meat Combo Sandwich**  
brisket, pastrami, deli mustard or MnM dressing 24.95

**No. 18 Sandwich**  
pastrami, swiss, coleslaw, MnM dressing 23.95

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

(v) = vegetarian (v+) = vegan  
Bread served upon request.

SEE OVER FOR BEVERAGE SELECTIONS

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.

Please note: We no longer accept Lark Creek Restaurant Group Gift Cards.

**SANITATION  
PROTOCOLS:**

All employees have  
been vaccinated.

Hand-sanitizing stations  
are readily accessible.

All tables are sanitized  
between seatings.

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