



## DINNER

### STARTERS

**Chickpea Fries** (v)  
harissa aioli 10

**Deviled Rolling Ranch Eggs** (gf) 4 pcs  
crispy bacon, fresno chile 10

**Latkes** (gf)  
three crispy potato pancakes,  
sour cream, house-made  
applesauce 11.95

**Bradley's Caesar Salad**  
whole leaf romaine,  
parmesan croutons 14

**Iceberg Wedge** (gf)  
bacon, tomato, pt. reyes blue  
cheese dressing, chives 15

**Grilled Zuckerman's Farm Asparagus Salad**  
slow cooked egg, parmesan purée,  
speck, banyuls vinaigrette 22

**Grilled Spanish Octopus** (gf)  
smoked carrots, black garlic, basil,  
carrot top chimichurri 22

**Garbanzo Bean Soup** (v, gf)  
chipotle crème fraîche,  
micro-cilantro, lime wedges 15

**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+) 13  
with cold-smoked bodega  
bay salmon, trout roe 22

(gf) = gluten free (v) = vegetarian (v+) = vegan

Bread served upon request.

Please inquire with your server for more information on additional gluten free options.

### MAIN COURSES

**House-made Wild Nettle Gemelli Pasta**  
black trumpet mushrooms, spring garlic, parmesan, lemon 28

**Spit-roasted Prime Rib au Jus** (Fri & Sat only)  
creamed spinach, mashed potatoes,  
horseradish cream, popover 59

**Grilled NY Steak**  
mashed potatoes, button mushrooms,  
sautéed spinach, peppercorn sauce 55

**Crispy Fried Chicken** 5 pcs mashed potatoes, coleslaw 29

**Bacon-wrapped Pork Tenderloin** (gf)  
dandelion "persillade," salsify, natural jus 36

**Pan-seared Alaskan Northern Halibut** (gf)  
english peas, snow peas, snap peas, tarragon,  
"chorizo" emulsion 42

**Roasted Cauliflower Steak** (v+,gf)  
ramp purée, crispy shallots, cilantro, grilled ramp vinaigrette 25

**Pastrami Reuben** swiss, sauerkraut,  
MnM dressing, choice of potato salad or cole slaw 26

**SF RESTAURANT**  
*week*

**APRIL**  
14-22

#### DINNER \$45

**Split Pea Soup**  
smoked crème fraiche,  
snow peas, snap peas,  
mint

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**Grilled Pork Chop**  
fennel, marble potatoes,  
green olives, lemon  
confit, natural jus

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**Chocolate Pot de Crème**

#### DINNER \$65

**Grilled Zuckerman's Farm Asparagus Salad**  
low cooked hen egg, parmesan  
purée, speck, banyuls vinaigrette

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**Pan-Seared Day Boat Scallops**  
sunchoke purée, red wine,  
black trumpet mushrooms

~ or ~

**Grilled New York Steak**  
creamed spinach, duck fat fries,  
bearnaise relish, natural jus

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**Toffee Almond Crunch Cake**

### 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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