



Larkspur

BISTRO & BAR



Appetizers

Signature Appetizer

Crab cakes, calamari, & shrimp cocktail \$9.00 per person, 4 – person minimum

② Calamari Fritt

Lightly breaded squid, fried & served with chipolata lemon cream sauce \$11.00

Spinach Artichoke Dip

Served with red & blue corn chips \$8.00

Fresh Crab Cakes

Homemade crab cakes served with rosemary pesto sauce \$10.00

② Hummus

Garbanzo beans blended with sesame oil, garlic & lemon, served with fresh pita bread \$8.00 (Add pine nuts \$1.00)

Shrimp Cocktail

Jumbo shrimp, chilled and served with cocktail sauce \$9.50

Quesadilla

Blend of cheeses & vegetables on a tomato-basil tortilla served with sour cream & salsa \$9.00
Add chicken \$1.50 Add shrimp \$2.00

Fruit & Cheese Pâté

A plate of in-season fruit, a medley of cheeses & soft salmon mousse pâté served with a variety of crackers \$15.00

② Steamed Mussels

Garnished with olive oil, fresh basil & a chardonnay wine sauce \$11.00

Bruschetta with Feta Tapenade

Black olives, green olives, & sundried tomatoes \$7.50

Beverages

② Lemonade or Limeade

Fresh squeezed \$3.50

Coffee, Tea or Soda \$2.25

Espresso \$3.00

Cappucino \$4.00 Add flavor \$1.00

Soup

Fresh soup prepared daily Cup \$4.50 Bowl \$6.50

Green Salads

Metro Salad

Fresh seasonal mixed greens with balsamic vinaigrette dressing, topped with roasted almonds & bleu cheese crumbles \$9.00

② Greek Salad

Mixed greens blended with red onions, cucumber, Greek olives & Feta cheese in an herb vinaigrette dressing \$9.50

Spinach Salad

Baby spinach tossed with fresh mushrooms, red onions, bacon & poppy seed dressing \$9.50

Caesar Salad

Crisp romaine lettuce topped with creamy Caesar dressing, parmesan & roasted croutons \$9.00

Add to any of the above salads: Chicken \$3.00
Seared Sesame Tuna* \$5.00 Salmon* \$5.00

Soup & Salad Combo

Cup \$7.50 Bowl \$9.50

Cup or bowl with Green Salad only

Inspired Salads

② Grilled Salmon Niçoise

A bed of mixed greens, artichoke hearts, asparagus & new potatoes finished with herb vinaigrette dressing \$13.00

Cobb Salad

Fresh greens mixed with crispy bacon, tomato, bleu cheese, hard-boiled egg, grilled chicken, black olives, red onion & topped with our creamy herbed house dressing \$13.00

Chicken Salad

Diced chicken mixed with celery, green onions & lite basil-mayonnaise dressing served over a bed of greens with seasonal fruit & raspberry vinaigrette dressing \$10.00

Old Town Chef Salad

Blend of mixed greens topped with turkey, ham, Monterey Jack and Cheddar cheese, cucumbers, eggs, tomatoes, onions, peppers. Served with a side of creamy herbed house dressing \$11.00

Ask your server about our *Daily Features*.

Banquets, Catering, Patio Dining & Take-Out Available

An 18% gratuity will be added to parties of six or more.



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Entrées

Chicken Pistachio

Topped with cream cheese sauce and pistachios \$17.00

Chicken Milanese

Breast of chicken sautéed in olive oil, roasted garlic, mushrooms and artichokes; finished in white wine and lemon sauce \$19.00

Veal Piccata

Tender veal sautéed with lemon, capers and white wine sauce \$21.00

Pork Tenderloin*

Grilled and finished with a dry cranberry reduced cabernet sauce \$21.00

Lamb Chops*

Grilled and served over fresh garlic and rosemary balsamic reduction \$27.00

Seaside

Tilapia*

Pan seared and lightly seasoned, topped with lemon caper butter sauce. \$19.00

Pacific Salmon*

Grilled and topped with citrus beurre blanc white wine sauce. \$21.00

Chilean Sea Bass*

Seared and served over a bed of spinach with black beans, sundried tomatoes, and a wine cream sauce \$27.00

Ahi Tuna*

Sesame-crust and pan-seared with a side of ginger-scallion soy sauce and drizzled with wasabi teriyaki glaze. Served with rice and vegetable \$28.00

Stuffed Idaho Trout

Stuffed with crab & finished in a butter garlic citrus sauce \$19.50

↑ Above entrées served with choice of house salad or soup and vegetable.

* Consuming raw or undercooked meats and seafood may increase your risk of a food borne illness.

Steaks

Filet Mignon*

8oz. \$30.00

Petite Filet*

5oz. \$24.00

Kansas City Strip*

12oz. \$28.00

Ribeye*

14oz. \$30.00

Add two grilled shrimp to any steak \$3.00

↑ Above entrées served with choice of house salad or soup and vegetable.

Buona Pasta

Shrimp Linguini

Fresh garlic, shallots, mushrooms and olive oil with shrimp-tomato sauce and fresh basil tossed with traditional linguini \$20.00

Linguini Scallops

Sautéed fresh scallops, mushrooms, scallions, pine nuts and capers with a butter-wine sauce, tossed with lemon pepper linguini \$24.00

Fettuccini Bolognese

Mushrooms, red onion, caper, pesto marinara sauce sautéed with fettuccini \$14.00
Add chicken \$3.00 Add salmon* \$5.00

↑ All the above items are served with a choice of house salad or soup.

Sides \$3.50

Red Skinned Mashed Potatoes

Seasoned French Fries

Wild Rice Pilaf

Old Town Yucatan Fried Potatoes

Rigatoni & Cheese

Sauteed Mushrooms

Fresh Asparagus

House Specialty Desserts

Tiramisu \$8.00 Crème Brûlée \$8.00



We Proudly serve aged and hand cut Sterling Silver® beef for premium flavor and tenderness. Sterling Silver® beef is the top 12% of U.S. beef.



Our premium quality fish is flown in fresh to insure that your meal is delicious everytime.

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WINE CELLAR



- Tiny Bubbles***
- 7.00 27. Freixenet Cordon Negro Brut (Spain)
 - 15. Mumm, Brut Prestige (187ml) (Napa)
 - 39. Gloria Ferrer, Sonoma Brut (Sonoma)
 - 77. Moet & Chandon, White Star (France)
 - 170. Dom Perignon (France)
 - 150. Perrier & Jouet, Fleur De Champagne (France)

- Pretty in Pink and Made to Drink***
- 6.50 24. Chateau Ste. Michelle, Riesling (Washington)
 - 29. Vertikal, Kabinett (Germany)
 - 5.25 20. Sutter Home, White Zinfandel (CA)
 - 5.50 20. Beringer, White Zinfandel (CA)
 - 6.00 22. LaVielle Ferme', Rose (France)
 - 30. Bonterra, Rose' Organic Grapes (CA)

- Light and Sassy Not just Grassy***
- 6.50 23. Folonari, Pinot Grigio (Italy)
 - 9.00 34. King Estate, Pinot Gris (Oregon)
 - 29. Cono Sur, Sauvignon Blanc (Chile)
 - 7.50 28. Mirassou, Sauvignon Blanc (Monterey)
 - 7.25 27. Matua, Sauvignon Blanc (New Zealand)
 - 41. Sokol Blosser, Evolution (Oregon)
 - 61. Caymus, Conundrum (CA)

- As Good As Chardonnay Gets***
- 5.25 20. House, Chardonnay (CA)
 - 6.75 26. Natura Organic (Chile)
 - 8.75 33. Clos du Bois (North Coast)
 - 8.50 32. Chateau St. Jean (Sonoma)
 - 7.75 29. Waterbrook (Washington)
 - 8.50 32. Kendall-Jackson (CA)
 - 40. Sebastiani Unoaked (Russian River)
 - 9.00 34. Raymond Reserve (Napa)
 - 50. Beringer Reserve (Napa)
 - 43. Sonoma-Cutrer (Russian River)
 - 28. Louis Latour, Macon Villages (France)

- Delectable Reds***
- 43. Campo Viejo Rioja (Spain)
 - 8.00 30. Marques De Caceres, Rioja Red (Spain)
 - 6.50 26. Viu Manent, Malbec (Chile)
 - 33. Gascon, Malbec (Argentina)
 - 31. Haras De Pirque, Carmenere (Chile)
 - 7.25 26. Gabbiano, Chianti (Italy)
 - 55. Villa Antinori, Peppoli (Italy)
 - 49. Allegrini, Palazzo della Torre (Italy)
 - 28. Joseph Drouhin, Beaujolais Village (France)

- Fruity Reds***
- 27. Bogel, Petite Sirah (CA)
 - 8.50 30. Cline, Syrah (Sonoma)
 - 6.50 24. Jacobs Creek, Shiraz (Australia)
 - 38. Greg Norman, Limestone Coast Shiraz/Cab (Australia)
 - 36. Renwood, Old Vine Zinfandel (Sonoma)
 - 42. Ravenswood, Sonoma Zinfandel (Sonoma)
 - 7.50 28. Dancing Bull, Zinfandel (CA)

- Going Sideways***
- 7.50 28. Mirassou, Pinot Noir (Central Coast)
 - 10.00 38. Kenwood, Pinot Noir (Russian River)
 - 9.75 37. MacMurray Ranch, Pinot Noir (Central Coast)
 - 50. King Estate, Pinot Noir (Oregon)
 - 38. Erath, Pinot Noir (Oregon)
 - 56. Picket Fence, Pinot Noir (Sonoma)
 - 60. Belle Glos, Meiomi Pinot Noir (CA)
 - 40. Rodney Strong Pinot Noir (Russian River)

- Mellow Merlots***
- 5.25 20. House, Merlot (CA)
 - 7.00 27. Fetzer, Valley Oaks (CA)
 - 8.00 30. Blackstone (CA)
 - 7.25 27. Columbia Crest, Grand Estates (Washington)
 - 41. Francis Ford Coppola, Diamond Series (CA)
 - 7.00 26. Black Opal, Cab/Merlot Blend (Australia)
 - 43. Souverain (Sonoma)
 - 45. Concha Y Toro, Marques de Casa Merlot (Chile)



- The Big and the Bold***
- 5.25 20. House, Cabernet Sauvignon (CA)
 - 6.50 24. Concha Y Toro, Diablo Cabernet (Chile)
 - 8.50 32. Liberty School (Paso Robles)
 - 8.00 30. Sterling (Central Coast)
 - 9.75 38. Kenwood (Sonoma)
 - 8.50 32. Chateau Ste. Michelle (Washington)
 - 48. Louis M. Martini (Napa)
 - 46. Clos Du Bois, Alexander Valley (Sonoma)
 - 58. Franciscan, Oak Estate (CA)
 - 35. Estancia (Central Coast)
 - 8.50 32. Lyeth, Meritage (CA)
 - 60. Sebastiani, Red Meritage (Sonoma)
 - 70. Rombauer (Napa)
 - 56. Zenato Ripassa (Italy)

- Unforgettable Reds***
- 220. Opus One (Napa)
 - 90. Jordan, Cabernet Sauvignon (Napa)
 - 130. Caymus (Napa)
 - 199. Dominus (Napa)
 - 80. Frog's Leap, Cabernet Sauvignon (Napa)
 - 90. Rodney Strong, Symmetry (Sonoma)
 - 70. Conn Creek, Anthology (Napa)
 - 190. Far Niente, Cabernet Sauvignon (Napa)
 - 110. Banfi, Brunello Di Montalcino (Italy)
 - 120. Beringer, Reserve Cabernet Sauvignon (Napa)
 - 80. Stags' Leap Winery (Napa)
 - 90. Perrin Chateaufeuf Du Pape Les Sinards (France)
 - 90. Clos Pegase Cabernet Sauvignon (Napa)

Larkspur Beers

Beers on Tap \$3.25

- Fat Tire
- Odell's IPA
- Stella Artois
- Warsteiner
- Boulevard Wheat
- Redhook Seasonal
- Buffalo Sweat

Domestic Beers \$2.75

- Bud
- Bud Lite
- Bud Lite Lime
- Miller Lite
- Coors Lite
- Michelob Ultra
- MGD

Import Beers \$3.50

- Amstel Lite
- Beck's Dark
- Bass Pale Ale
- Corona
- Guinness Stout
- Heineken
- Kronenbourg 1664

Micro Brews \$3.25

- Sam Adams Lager
- New Belgium Sunshine Wheat
- New Belgium 1554

Non-Alcoholic Beer \$3.00

- St. Pauli Girl