

Larkspur

BISTRO & BAR



Appetizers

Signature Appetizer

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

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

Hummus

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

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 Pate

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

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

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

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 & strawberry 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

Grilled Salmon Nicoise

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

Signature Sandwiches

Turkey Focaccia

Smoked Turkey, Monterey Jack & basil pesto, served on focaccia bread \$8.50

The Real Reuben

Slices of corned beef, sauerkraut & melted Monterey Jack on toasted marble bread with remoulade sauce. \$9.50

Triple Deck Club

Turkey, ham, bacon, Cheddar, & Swiss cheese, with mayonnaise on wheat bread \$9.00

Grilled Mediterranean Chicken

Grilled chicken topped with a zesty Mediterranean spread, onion, peppers, & mushroom wrapped in pita bread \$9.50

Chicken Croissant Sandwich

Grilled chicken mixed with celery, green onion & lite fresh basil-mayo dressing, served on a croissant \$8.50

Vegetable Wrap

Assortment of fresh grilled vegetables & garbanzo beans with chipolata mayo, rolled in a sundried tomato tortilla \$8.50 (add chicken \$3.00)

Catfish Sandwich

Lightly seasoned catfish on grilled sourdough bread with tartar sauce \$11.00

Strip Sirloin Sandwich

Grilled New York strip topped with butter-garlic mushrooms on French bread \$12.00

All sandwiches served with mashed red skinned potatoes or French fries. Add a cup of fruit or cup of soup \$2.50

Homemade Fresh Pasta

Penne Pasta

Toasted with fresh basil, tomato, red onion, mushrooms, artichoke, & Greek olives garnished with a Chardonnay butter-garlic sauce & sprinkled with Feta cheese \$12.00
Add chicken \$3.00 and add shrimp \$5.00

Fettuccini Diablo

Fresh Fettuccini mixed with mushrooms, fresh basil, & marinara sauce topped with grilled chicken \$14.00

Above entrées served with choice of house salad or cup of soup

Artfully Grilled

Old Town Burger*

Half-pound burger topped with crisp fried onions \$8.00 – Add Cheddar or melted bleu cheese crumbles \$5.50

Kobe Burger*

Grilled to your perfection & served on ciabattini bread with a side of chipotle ketchup \$9.50

Salmon Burger

Seasoned & grilled served on focaccia bread with a side of mustard horseradish sauce \$9.00

Portabella Mushroom Sandwich

Marinated grilled mushrooms, topped with Monterey Jack, roasted red peppers, onions & chipolata ranch dressing served on focaccia bread \$8.50

All sandwiches served with mashed red skinned potatoes or French fries. Add a cup of fruit or cup of soup \$2.50

Entrées

Chicken Artichoke

Sautéed chicken, artichokes & mushrooms finished with a Chardonnay light cream sauce \$14.00

Chicken Pistachio

Grilled chicken breast topped with cream cheese pesto sauce & pistachios \$13.00

Tilapia

Pan seared & finished with mustard Sauvignon Blanc cream sauce \$14.00

Salmon*

Grilled, finished with olive oil, fresh basil, lemon, capers & a white wine sauce \$14.00

Pepper Steak*

Sautéed beef tenderloin medallions finished with brandy, peppercorn cream mushroom sauce \$16.00

Above entrées served with choice of cup of soup or salad, daily vegetable & mashed potatoes

Beverages

- Fresh Squeezed Lemonade or Limeade \$3.50
- Coffee, Tea or Soda - \$2.25
- Espresso \$3.00
- Cappuccino \$4.00 add flavor \$1.00

House Specialty Desserts

Tiramisu \$8.00 Crème Brûlée \$8.00

Ask your server about our **Daily Features.**

The circle L indicates our signature items

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

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

Ask your server about our **Daily Features.**

Banquets, Catering, Patio Dining & Take-Out Available

Phone (316) 262-5275 Fax (316) 262-1292 www.larkspuronline.com All Major Credit Cards Accepted

Hours Mon-Thurs 11am – 10pm • Fri-Sat 11am – 11pm • Sun 4pm – 9pm



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.

Larkspur

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