

DINNER MENU

STARTERS

SOUP OF THE DAY 9.5

FRENCH ONION SOUP 10.5

+braised short rib 2

SKILLET CORNBREAD

shallot herb butter, roasted jalapenos 5 

HOUSE CRAFTED CORN CHIPS & ROASTED SALSA 6

+guacamole 8

ROASTED GARLIC HUMMUS

naan, assorted veggies, crispy spiced chickpeas 13 

FRIED ZUCCHINI, FRIED TRUMPET MUSHROOMS, FRIED GREEN BEANS

chipotle ranch 10 

BACON WRAPPED DATES

goat cheese, rosemary honey 12 

PARMESAN BLACK PEPPER TRUFFLE FRITES

roasted garlic aioli 10 

AHI TUNA TARTARE

pears, mint, jalapeno, pine nuts, quail egg, lavash 18

APPLE WOOD BACON BRUSSEL SPROUTS

point Reyes blue cheese, vermont syrup 10 

CLASSIC SHRIMP COCKTAIL

five jumbo shrimp, tangy cocktail sauce 20 

WAYGU BEEF SLIDERS

arugula, tomato onion jam, mustard aioli on brioche 15

BRAISED SHORTRIB MAC & CHEESE 16

CRISPY CALAMARI


pepperoncini, aged balsamic 15

GRILLED COACHELLA VALLEY ARTICHOKE

housemade lemon remoulade 14  

FARMERS GREENS

ORGANIC MIXED GREENS



heirloom tomatoes, english cucumber, red onion,
toasted torn bread sherry vinaigrette 10 

LITTLE GEM CAESAR


blistered heirloom tomatoes, grana padano,
toasted torn bread, classic dressing 11.5

COUNTY LINE HARVEST


ROASTED BEET SALAD

oranges, quinoa, avocado, toasted hazelnuts,
wild arugula, humboldt fog goat cheese, lavender
honey citrus vinaigrette 15.5  

COBB SALAD

grilled mary's chicken breast, applewood smoked
bacon, avocado, hardboiled egg, heirloom tomatoes,
point Reyes blue cheese, pickled onion,
choice of dressing 21 

LARKSPUR GRILL BOWL

baby kale, grana padano, roasted brussel sprouts, dried
cranberries, green onion, pears, pistachios, toasted torn
bread, creamy honey mustard vinaigrette 15 

+marys chicken 6 +prime hanger steak 10

HEIRLOOM TOMATO BURRATA

arugula, basil, rustic balsamic vinaigrette 16  

ENTREES

HONEY GARLIC GLAZED SKUNA FJORD SALMON

toasted fregula, roasted onion, heirloom tomatoes,
seasonal roasted veggies 29

RED WINE BRAISED SHORT RIBS

crispy yukon gold potatoes, seasonal roasted
veggies, caramelized mushrooms & onions,
red wine reduction 37 

MARY'S FRIED CHICKEN

applewood smoked bacon, braised collard greens,
mascarpone mashed potatoes, honey thyme jus 28

LARKSPUR CLASSIC BURGER

wagyu beef, heirloom tomatoes, red onion,
green leaf, pickles, aged cheddar, chefs sauce,
sesame brioche bun 16.5


+applewood smoked bacon 2 +avocado 2

14OZ GRILLED HERB BRINED PORK CHOP


mascarpone mashed potatoes, seasonal roasted
veggies, balsamic maple glazed apples,
celery parsley salad 36 

8OZ CREEKSTONE FARMS

GRILLED BLACK ANGUS FILET

celery root puree, seasonal roasted veggies, red wine
reduction 49 

THREE CHEESE TORTELLINI

roasted heirloom tomatoes, harissa, artichokes,
broccolini, king trumpet mushrooms, spinach,
wine, butter 25 

+marys chicken 6 +grilled shrimp 10

14OZ CREEKSTONE FARMS GRILLED RIBEYE

grilled asparagus, crispy yukon gold potatoes,
shallot thyme butter 54 

BEYOND MEAT BOLOGNESE

rigatoni pasta, san marzano tomato sauce,
fresh basil 27 

HEIRLOOM TOMATO

& ARTICHOKE CRUSTED ALASKAN COD

celery root puree, seasonal roasted veggies, citrus
beurre blanc 29 

8OZ CREEKSTONE PRIME HANGER STEAK

chimichurri, black pepper truffle frites 29 

 VEGETARIAN  GLUTEN FRIENDLY

Many of our items can be vegan or gluten free
just ask your server.

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
eggs or unpasteurized milk may increase your risk of foodborne illness.*



LARKSPUR
GRILL