

APPETIZERS

Grilled California Artichoke
 Ahi Tuna Tartar
 Spinach, Crab and Artichoke Dip
 Filet Mignon Sashimi
 Oysters, Grilled or Rockefeller
 Oysters on the Half Shell

Steamed Clams & Mussels
 Maryland Crab Cake
 Cajun Shrimp
 Filet Mignon Tartar
 Colossal Shrimp Cocktail
 Bacon Wrapped Shrimp

Larsen's Chilled Seafood Tower

Chilled assortment of Alaskan King Crab Legs, Oysters, Shrimp, Mussels & Scallops

Petit Tower (serves 2-3).....

Large Tower (serves 4-6)

SALADS & SOUPS

Arugula Salad.....
 Spicy arugula, tomatoes, toasted pine nuts and goat cheese tossed with Balsamic vinaigrette

Heirloom Tomato Salad.....
 Tomatoes, onions, blue cheese crumbles with Champagne vinaigrette dressing

Blue Wedge Salad.....
 Iceberg, tomatoes, egg, bacon, candied pecans and blue cheese crumbles topped with Blue cheese

Classic Caesar Salad.....
 Romaine hearts, parmesan, garlic herb croutons and anchovies (upon request)

Flemming's House Salad.....
 Mixed greens, tomatoes, onions, candied pecans, blue cheese crumbles, raspberry vinaigrette

Burrata and Tomato Salad.....
 Beefsteak tomatoes, Burrata and basil and a balsamic reduction

Chopped Salad.....
 Tomatoes, avocado, artichokes, hearts of palm, bacon, egg, garbanzo beans, jack cheese, champagne dressing

Lobster Bisque.....

French Onion Soup or Soup Du Jour.....

AGED MEATS

add a 7 oz lobster tail or 1/2 pound of Alaskan King crab legs to any entree for \$35.00

8oz Prime Dry Aged Filet Mignon.....
12oz Prime Dry Aged Filet Mignon.....
10oz Grass Fed Filet Mignon.....
14oz Prime Dry Aged Bone-In Filet Mignon.....
18oz Prime Rib Eye Steak.....
24oz Prime Bone-In Rib Eye.....
16oz Prime New York Strip Steak.....
20oz Prime New York Strip Steak.....
22oz Prime Porterhouse.....
16oz Kurabota Pork Chop.....

Wet Aged Angus Steaks
8oz Filet.....
16oz New York.....
20oz Ribeye.....
20oz Hawaiian Marinated Ribeye.....
26oz Colorado Rack of Lamb.....
16oz Veal Porterhouse.....
Imp. Japanese A5 Kobe Filet Mignon.....

Béarnaise or Peppercorn Sauce 4.00

SEAFOOD & CHICKEN

Seared Ahi Tuna.....
 Cajun seared and topped with tomatoes in a cucumber balsamic

Crab Stuffed Dover Sole.....
 Topped with a caper, lemon sauce

Salmon.....
 Served with lobster cream sauce on the side

Chilean Sea Bass.....
 Pan seared with a sugar soy glaze reduction served on the side

Alaskan King Crab Legs.....
 with drawn butter

Herb Crusted Roasted Free Range Chicken Breast.....
 Champagne wild mushroom sauce on a bed of wild rice.

Stuffed Free-Range Chicken Breast.....
 Breaded and stuffed with sun-dried tomatoes, broccoli, artichokes, cheese & topped with white wine butter sauce.

Lobster Tails.....
 Twin 8oz Lobster tails with drawn butter

SIDES

Creamy Garlic Mashed Potatoes.....
Lobster Mashed Potatoes.....
Jumbo Idaho Potato.....
Macaroni & cheese.....
with Sundried Tomato & Bacon.....
Broccoli Au Gratin.....
LS House French Fries.....
Beer Battered Onion Rings.....
Hash Browns.....

Sugar Snap Peas.....
Grilled Asparagus.....
Sauteed Green Beans.....
Steamed Broccoli.....
Sauteed Mushrooms.....
Creamed Corn.....
Creamed Spinach.....
Sweet Potatoes.....
Sauteed Brocolini.....