

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 Broccolini

Richard Bokstrom, *General Manager/Sommelier*

Humberto Ramirez, *Chef*