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## LARSEN'S COCKTAILS //

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### **Blueberry Lemon Drop**

Ketel One Citroen Vodka, Limoncello, Blueberries, Fresh Lemon Juice

### **Apple Martini**

Apple-Infused Grey Goose Le Poire, Apple Juice, Fresh Lemon Juice

### **Rob Roy**

Glenlivet 12 Scotch, Antica Formula Sweet Vermouth, Bitters, Maraschino Cherry

### **The Love Bird**

Ciroc Red Berry Vodka, Fresh Berries, Lindeman's Framboise

### **Blood & Sand**

Glenlivet 12 Scotch, Heering Cherry Liqueur, Antica Formula Sweet Vermouth, Orange Juice, Orange Peel

### **Infante**

Grand Leyenda Tequila Reposado, Orgeat Syrup, Fresh Lime Juice, Nutmeg, Rose Water

### **St. Croix Mojito**

Cruzan Aged Rum, Cava, Simple Syrup, Fresh Lime Juice, Fresh Mint

### **Tom Collins**

Beefeater London Dry Gin, Fresh Lemon Juice, Agave Nectar, Club Soda, Lemon Zest

### **Negroni**

Tanqueray No. 10 Gin, Aperol, Antica Formula Sweet Vermouth

### **Old Fashioned**

Maker's Mark Bourbon, Sugar, Bitters, Orange Peel

### **The Larsen's Standard**

Ketel One Vodka or Tanqueray No. 10 Gin, Fresh Lime Juice, Simple Syrup, Fresh Cucumber, Fresh Mint

### **Gold Rush**

Bulleit Bourbon, Honey Syrup, Fresh Lemon

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## BEER

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### **DRAFT**

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Angel City Pilsner //

Ballast Point Double IPA

Watermelon Dorado //

Delirium Tremens Golden Ale //

Deschutes Mirror Pond Pale Ale //

Hofbräu Munchen Hefeweizen

16oz //

48oz Steiner //

Lindeman's Framboise //

Lagunitas IPA //

Guinness //

### **BOTTLED**

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Amstel Light //

Coors Light //

Corona Extra //

Blue Moon Belgian White, Wheat Ale //

Buckler, Non-Alcoholic Brew //

Foret by Brasserie Dupont,  
Belgian Saison Ale, USDA Organic //

Sierra Nevada Pale Ale //

## APPETIZERS & SUSHI

Grilled Artichoke //

Ahi Tuna Tartare //

Spinach, Crab and Artichoke Dip //

Filet Mignon Sashimi //

Oysters on the Half Shell //

Oysters, Grilled or Rockefeller //

Steamed Clams & Mussels //

Maryland Crab Cakes //

(3) Cajun Shrimp //

(3) Colossal Shrimp Cocktail //

(6) Colossal Shrimp Cocktail //

(3) Bacon Wrapped Shrimp //

(6) Bacon Wrapped Shrimp //

Albacore Sashimi //

Seared Tuna Tataki Sashimi //

Lobster Crunch Roll //

## LARSEN'S CHILLED SEAFOOD TOWER

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

Petite Tower (serves 2-3) //

Large tower (serves 4-6) //

## SALAD & SOUP

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

French Onion Soup //

Lobster Bisque //

## AGED MEATS

add an 8 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 Kurobuta Pork Chop //

Wet Aged Angus Steaks

8oz Filet Mignon //

16oz New York Strip Steak //

20oz Ribeye //

20oz Hawaiian Marinated Ribeye //

26oz Colorado Rack of Lamb //

16oz Veal Porterhouse //

Imported Japanese A5 Kobe //

Béarnaise or Peppercorn Sauce 4.00

## SEAFOOD & CHICKEN

Seared Ahi Tuna //

Cajun seared and topped with a tomato, cucumber and balsamic relish

Char Grilled Swordfish //

Topped with Chimichurri sauce

Wild Caught 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 //

Panko Crusted Onion Rings //

Hash Browns //

Sugar Snap Peas //

Grilled Asparagus //

Sauteed Green Beans //

Steamed Broccoli //

Sauteed Mushrooms //

Creamed Corn //

Creamed Spinach //

Sweet Potatoes //

Sauteed Broccolini //