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## LARSEN'S COCKTAILS // 14

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

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

### **Black Manhattan**

Mitcher's Rye, Amaro Averna, Aromatic  
& Orange Bitters, Luxardo Cherry,  
Served on the rocks

### **Paloma**

Grand Leyenda Tequila Silver,  
Lime & Grapefruit Juice, Simple  
Syrup, Soda Water

### **Gold Rush**

Eagle Rare Bourbon, Honey Syrup,  
Fresh Lemon

### **Infante**

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

### **Army & Navy**

Aviation Gin, Orgeat Syrup, Lemon Juice

### **Grapefruit Lemon Drop**

Belvedere Pink Grapefruit, Fresh Grapefruit,  
Lemon, & Lime Juice, Sugar Rim

### **Smoke & Fire**

Grand Leyenda Tequila Reposado,  
Mezcal, Grand Marinier, Lime Juice,  
Agave, Jalapeno, Bitters

### **Real Apple Martini**

Apple infused Wheatley Vodka,  
Lemon & Apple Juice, Cinnamon

### **Cinnamon Penicillin**

Highland Park 12 Scotch,  
Fresh Lemon Juice, Honey Syrup,  
Ginger Syrup, Cinnamon

### **Rum Old Fashioned**

Ron Zacapa 23 Rum, Sugar, Falernum Bitters,  
Orange Bitters, Orange Peel,

### **Blood & Sand**

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

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## DRAFT BEER

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**Scrimshaw Pilsner // 8**

**Dechutes Mirror Pond Pale Ale // 8**

**Elysian Space Dust IPA // 10**

**Allagash White Ale // 8**

**Ayinger Bräu Weisse // 8**

**Stella Artois // 8**

**Stone Delicious IPA // 8**

**Guinness // 8**

## APPETIZERS & SUSHI

Ahi Tuna Tartare // 22	1/2 Dozen Oysters, Grilled or Rockefeller // 22	(3) Colossal Shrimp Cocktail // 19
Spinach, Crab and Artichoke Dip // 19	Steamed Clams & Mussels // 22	(6) Colossal Shrimp Cocktail // 36
Filet Mignon Sashimi // 29	Jumbo Lump Crab Cakes // 24	(3) Bacon Wrapped Shrimp // 22
1/2 Dozen Oysters on the Half Shell // 19	(3) Cajun Shrimp // 19	(6) Bacon Wrapped Shrimp // 39
Albacore Sashimi // 22	Seared Tuna Tataki Sashimi // 24	Lobster Crunch Roll // 28

## LARSEN'S CHILLED SEAFOOD TOWER

Chilled assortment of Snow Crab Claws, Oysters, Shrimp, Mussels & Lobster Tail

Petite Tower (serves 2-3) // 95

Large tower (serves 4-6) // 180

## SALAD & SOUP

<b>Arugula Salad // 14</b> Spicy arugula, tomatoes, toasted pine nuts and goat cheese tossed with Balsamic vinaigrette
<b>Heirloom Tomato Salad // 16</b> Pesto Arugula Salad, Balsamic, Red Onion and Burrata Cheese
<b>Blue Wedge Salad // 16</b> Iceberg, tomatoes, egg, bacon, candied pecans and blue cheese crumbles topped with Ranch

<b>Classic Caesar Salad // 14</b> Romaine hearts, parmesan, garlic herb croutons
<b>Flemming's House Salad // 17</b> Mixed greens, tomatoes, onions, candied pecans, blue cheese crumbles, raspberry vinaigrette
<b>Burrata and Tomato Salad // 19</b> Beefsteak tomatoes, Burrata and basil and a balsamic reduction

<b>Chopped Salad // 17</b> Tomatoes, avocado, artichokes, hearts of palm, bacon, egg, garbanzo beans, jack cheese, champagne dressing
<b>French Onion Soup // 12</b> Sherry Base, Crostini and Gruyere Cheese
<b>Lobster Bisque // 19</b> Brandy Base, Butter Poached Lobster Claw

## AGED MEATS

add an 8 oz lobster tail or 1/2 pound of Alaskan King crab legs to any entree for \$35.00

### PRIME STEAKS

8oz Prime Dry Aged Filet Mignon // 53
12oz Prime Dry Aged Filet Mignon // 63
14oz Prime Dry Aged Bone-In Filet Mignon // 65
18oz Prime Rib Eye Steak // 59
24oz Prime Bone-In Rib Eye // 69
16oz Prime New York Strip Steak // 62
20oz Prime New York Strip Steak // 69
12oz Prime Dry Aged Beef Wellington // 80 <i>Fridays &amp; Saturdays only</i>
32oz Prime Porterhouse // 99

### WET AGED STEAKS

8oz Filet Mignon // 43
16oz New York Strip Steak // 49
20oz Ribeye Steak // 49
16oz Veal Porterhouse // 49
Imported Japanese A5 Kobe // Market Price
16oz Kurobuta Pork Chop // 39
24oz Kansas City Strip // 62
10oz Grass Fed Filet Mignon // 64
Béarnaise or Peppercorn Sauce 4.00

## MAIN COURSE

<b>Seared Ahi Tuna // 42</b> Blackened Ahi, Tomato Mirin Sauce, Fennel Apple Slaw
<b>Ocean Striped Bass // 42</b> Served with chimichurri sauce
<b>Scottish Salmon // 39</b> Served with lobster cream sauce on the side

<b>Miso Seabass // 49</b> Steamed rice, beurre blanc, asparagus, miso sauce
<b>Alaskan King Crab Legs // 79</b> Served with drawn butter
<b>Herb Crusted Jidori Chicken Breast // 36</b> Champagne wild mushroom sauce on a bed of wild rice.

<b>Stuffed Jidori Chicken Breast // 36</b> Breaded and stuffed with sun-dried tomatoes, broccoli, artichokes, cheese & topped with white wine butter sauce.
<b>Lobster Tails // 69</b> Twin 8oz Lobster tails with drawn butter
<b>Boneless Braised Short Rib // 39</b> Gorgonzola polenta & short rib jus

## SIDES

<b>Creamy Garlic Mashed Potatoes // 14</b>
<b>Lobster Mashed Potatoes // 36</b>
<b>Jumbo Idaho Potato // 13</b>
<b>Macaroni &amp; Cheese // 15</b>
<b>with Sundried Tomato &amp; Bacon // 16</b>
<b>Purple Cauliflower Gratin // 14</b>

<b>LS House French Fries // 13</b>
<b>Panko Crusted Onion Rings // 13</b>
<b>Hash Browns // 13</b>
<b>Sugar Snap Peas // 12</b>
<b>Grilled Asparagus // 14</b>
<b>Steamed Broccoli // 12</b>

<b>Sauteed Mushrooms // 12</b>
<b>Creamed Corn // 13</b>
<b>Creamed Spinach // 15</b>
<b>Sweet Potatoes // 14</b>
<b>Sauteed Broccolini // 14</b>
<b>LS Brussel Sprouts // 14</b>