

APPETIZERS

Larsen's Awesome Shredded Onions	9
Spinach Artichoke Dip	14
Maryland Crab Cakes †	21
#1 Grade Ahi Tuna Tartare †	19
Filet Mignon Sashimi †	20
Filet Mignon Sliders †	18

SUSHI ROLLS

California Roll	13
Crab, cucumber and avocado	
Rainbow Roll †	15
California roll topped with ahi, salmon, shrimp and avocado	
Spicy Tuna Tataki Roll †	16
Spicy tuna, cucumber and avocado topped with ahi	
Lobster Crunch Roll	21
Tempura fried lobster, crab salad, avocado, lettuce, eel sauce, wrapped in soy paper on a bed of dynamite sauce	

*Soy paper upon request \$1

SANDWICHES & BURGERS

Larsen's Prime Roast Beef Dip * †	19.5
Slow roasted prime rib piled on a parmesan-garlic ciabatta roll, gruyere cheese, mayonnaise served with a side of au jus, and creamed horseradish	
Filet Mignon Sandwich * †	19.5
Filet mignon medallions, boursin cheese, mixed baby greens, sautéed mushrooms, onions on a toasted parmesan french roll	
"THE" Burger * †	15
Two house blended beef patties, lettuce, onions, applewood smoked bacon, tomatoes, pickles, 1,000 island dressing, american and cheddar cheese	
BBQ Chicken Sandwich * †	16
BBQ chicken breast, lettuce, tomato, crispy onion strings, red onion, pickles, and gruyere cheese on a seeded salt and pepper bun	

*Choice of 1 side item

SALADS

Seared Ahi Tuna Salad †	19.5
Mixed greens, avocado, diced tomatoes, sprouts, macadamia and wontons tossed in asian dressing	
Blackened Marinated Chicken Salad †	19
Mixed greens, diced tomatoes, roasted peppers, goat cheese crumbles, candied pecans and avocado tossed in raspberry vinaigrette dressing	
Flemmings House Salad	8
Mixed greens, diced tomatoes, candied pecans, red onions and blue cheese crumbles tossed in raspberry vinaigrette dressing	
Caesar Salad	8
Romain lettuce, shredded parmesan cheese, and house-made croutons tossed in caesar dressing. With anchovies upon request \$1.50	
Chop Salad †	9
Romaine and iceberg lettuce, hearts of palm, artichoke hearts, bacon, avocado, diced tomatoes, jack cheese, chopped egg and garbanzo beans tossed in champagne vinaigrette	
Wedge Salad †	9
Iceberg lettuce, diced tomatoes, egg, candied bacon, candied pecans, red onions, and blue cheese crumbles tossed in blue cheese dressing	
Tomato and Fresh Burrata Salad	9
Fresh tomato, fresh burrata, red onion, pesto, basil, and topped with a balsamic glaze	

*Choice of 1 side item

Did you know that Larsen's can cater any size event and can customize your menus?

At Larsen's we stand behind our service as well as our food. A minimum gratuity of 15% is customary and appreciated.

†Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

CHOPS, ROASTS & CHICKEN

Prime Rib 12oz or 16oz ^{*†} <i>Friday & Saturday Only</i>	39.5 / 44.5
Slow roasted and served with au jus & creamed horseradish (while supplies last)	
Kurobuta Pork Chop ^{*†}	32
Served with house made apple chutney	
Stuffed Breaded Chicken Breast ^{*†}	22.5
Mixed cheeses, artichokes, broccoli, sun dried tomatoes, topped with a beurre blanc sauce	
Blackened Chicken Pesto Pasta [†]	19.5
Cajun spiced chicken with pesto tossed linguini, sun dried tomatoes and roasted red peppers	
Herb Crusted Roasted Chicken Breast [†]	22.5
Served with wild rice and glazed carrots topped with mushroom cream sauce	
Rotisserie Chicken with Garlic, Lemon & Herbs [†]	19
1/2 free range chicken marinated and slow cooked in our rotisserie ovens. Served with garlic mashed potatoes and glazed carrots	
Stone Pressed BBQ Chicken Breast ^{*†}	17

*Choice of 1 side item

USDA CHOICE WET AGED ANGUS STEAKS

Filet Mignon 8oz ^{*†}	42
New York Strip 14oz ^{*†}	42
Porterhouse 20oz ^{*†}	48

*Choice of 1 side item

USDA PRIME DRY AGED STEAKS

Filet Mignon 8oz ^{*†} 	52
100% Organic All Natural Grass Fed Filet 10oz ^{*†}	59
Rib Eye 16oz ^{*†} 	59

*Choice of 1 side item Peppercorn or Béarnaise Sauce 2.00

SEAFOOD

Chardonnay Soaked Cedar Plank Salmon [†]	34
Served with asparagus and a beurre blanc sauce	
Beer Battered Fish and Chips	24
Beer battered in house with a seasonal ale, served with crispy fries and cole slaw	
Fresh Chilean Miso Sea Bass [†]	45
Served on a bed of white rice with asparagus, beurre blanc sauce and drizzled with a miso glaze	
Cold Water Lobster Tail 7oz-8oz [*]	34

*Choice of 1 side item

SIDES

Loaded Baked Potato	8	Grilled Asparagus	8
Garlic Mashed Potatoes	6	Creamed Spinach	8
Brussel Sprouts	6	Broccoli	7
Maple Glazed Carrots	7	Sauteed Green Beans	6
House Cut French Fries	6	<small>with Almonds</small>	
Five Cheese Macaroni	7	Wild Rice	6
Waffle Cut Sweet Potato Fries	7		

General Manager - Alexandra Ananian

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