



# LARSEN'S STEAKHOUSE PROUDLY SERVES USDA PRIME AGED BEEF

## APPETIZERS

SPINACH, CRAB, AND ARTICHOKE DIP	19	COLOSSAL SHRIMP COCKTAIL 3/6	21/38
FILET MIGNON SASHIMI	24	BACON WRAPPED SHRIMP 3/6	23/40
STEAMED CLAMS & MUSSELS	22	1/2 DOZEN OYSTERS ON THE HALF SHELL	20
JUMBO LUMP CRAB CAKES	25	OYSTERS ROCKEFELLER	22
CAJUN SHRIMP 3/6	20/37	GRILLED OYSTERS	22

## SUSHI / CRUDOS

<b>LOBSTER CRUNCH ROLL</b> Tempura lobster, king crab, cucumber, dynamite sauce, eel sauce	28	<b>STEELHEAD TROUT CRUDO</b> Lightly seared ocean trout, blackened crème fraiche & fennel fronds	22
<b>HAMACHI CRUDO</b> Orange, grapefruit puree, pesto, crispy sage	24	<b>AHI TUNA TARTARE</b> Siracha, cucumber, wontons with ponzu sauce	22
<b>KAMPACHI TARTARE</b> Coconut jus, fresno chili, ginger, lime, shallot, avocado mousse, grapefruit puree	23	<b>COMBO PLATTER - HAMACHI, STEELHEAD, KAMPACHI</b> 3 oz of each	23

## LARSEN'S CHILLED SEAFOOD TOWER

<b>PETIT TOWER (SERVES 2-3)</b>	MKT	<b>LARGE TOWER (SERVES 4-6)</b>	MKT
Chilled assortment of snow crab claws, oysters, shrimp, mussels, and lobster tail			

## SALADS & SOUP

<b>ARUGULA SALAD</b> Spicy arugula, tomatoes, toasted pine nuts, and goat cheese tossed with balsamic vinaigrette	14	<b>CLASSIC CAESAR SALAD</b> Romaine hearts, Parmesan, garlic herb croutons	14
<b>FLEMMING'S HOUSE SALAD</b> Mixed greens, tomatoes, onions, candied pecans, blue cheese crumbles, raspberry vinaigrette	14	<b>BLUE WEDGE SALAD</b> Iceberg, tomatoes, egg, bacon, candied pecans and blue cheese crumbles topped with blue cheese dressing	15
<b>BABY KALE SALAD</b> Baby kale, beets, roasted grapes, goat cheese, balsamic dressing, fresno chili	14	<b>HEIRLOOM TOMATO SALAD</b> Pesto arugula salad, balsamic, red onion and burrata cheese	15
<b>LOBSTER BISQUE</b> Brandy base, butter poached lobster claw	15	<b>SOUP OF THE DAY</b> Chefs daily soup creation	12

GENERAL MANAGER - JON EDWARDS • EXECUTIVE CHEF - LOGAN SHUMAR

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

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## AGED STEAKS

### DRY AGED USDA PRIME

8oz PRIME DRY AGED FILET MIGNON	54
12oz PRIME DRY AGED FILET MIGNON	64
14oz PRIME DRY AGED BONE-IN FILET MIGNON	68
14oz PRIME DRY AGED NEW YORK STRIP	60

### WET AGED USDA PRIME

18oz PRIME RIBEYE	59
24oz PRIME BONE-IN RIBEYE	72
18oz PRIME NEW YORK STRIP	54
32oz PRIME PORTERHOUSE - FOR TWO	99

**STEAK TOPPERS:** Béarnaise \$4 • Blue Cheese Herb Crust \$4 • Truffle Butter \$10 • Sautéed Mushrooms \$4 • Crab Oscar \$24 • Lobscarc \$35

## PREMIUM STEAKS

### WET AGED ANGUS BEEF

6oz FILET MIGNON	41
8oz FILET MIGNON	48
18oz RIB EYE	49
16oz NEW YORK STRIP	49
24oz KANSAS CITY STRIP	62

### SPECIALTY CUTS

8oz GRASS FED FILET MIGNON	54
16oz VEAL CHOP	49
16oz KUROBUTA PORK CHOP	39
12oz BONELESS BRAISED SHORT RIB	39

JAPANESE A5 KOBE MKT

## ENTREES

<b>SEARED AHI TUNA</b> Blackened ahi, tomato mirin sauce, fennel apple slaw	45
<b>OCEAN STRIPED BASS</b> Served with chimichurri sauce	42
<b>SCOTTISH SALMON</b> Served with lobster cream sauce on the side	39
<b>MISO SEABASS</b> Steamed rice, beurre blanc, asparagus, miso sauce	49

<b>ALASKAN KING CRAB LEGS</b> Served with drawn butter	MKT
<b>LOBSTER TAILS</b> Twin 8oz Lobster tails with drawn butter	69
<b>HERB CRUSTED JIDORI CHICKEN BREAST</b> Champagne wild mushroom sauce on a bed of wild rice	36
<b>PAN ROASTED CHICKEN</b> Jidori airline chicken breast, white beans, kale, tomato	32

## SIDE DISHES

CREAMY GARLIC MASHED POTATOES	13
LOBSTER MASHED POTATOES	32
JUMBO IDAHO POTATO	13
MACARONI & CHEESE	14
WITH SUNDRIED TOMATO & BACON	16
PURPLE CAULIFLOWER GRATIN	14
LARSEN'S HOUSE FRENCH FRIES	13
HASH BROWNS	13

FRESH BROCCOLINI - GRILLED OR STEAMED	13
SWEET POTATOES	14
ASPARAGUS - GRILLED OR STEAMED	14
CREAMED CORN	13
CREAMED SPINACH	14
LARSEN'S BRUSSEL SPROUTS	14
SAUTEED MUSHROOMS	14

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