

LUNCH MENU



SALADS & SOUPS

FLEMMING'S HOUSE SALAD	10	FILET SALAD	22
Mixed greens, cherry tomato, gorgonzola, blue cheese, red onion, candied pecan, raspberry vinaigrette		Mixed field greens, filet, grilled asparagus, pickled red onion, red bell pepper, chimichurri, tomato, avocado, crostini, blue cheese crumbles, champagne vinaigrette	
BLUE WEDGE	14	AHI SALAD	19
Iceberg, blue cheese crumbles, candied bacon, tomatoes, egg, candied pecan		Mixed greens, cucumber, carrot, fennel, apple, cashew, mint, cilantro, seared ahi, ponzu, champagne dressing	
GRILLED CAESAR	14	LOBSTER BISQUE	15
Grilled romaine, corn, jicama, cherry tomatoes, cotija, jalapeno caesar dressing		Brandy, cream, fennel, celery, lobster claw meat	
HEIRLOOM SALAD	15	SOUP DU JOUR	10
Heirloom tomatoes, pesto, burrata, basil balsamic		Chef's daily soup creation	
KALE SALAD	14		
Baby kale, beets, roasted grapes, goat cheese, balsamic dressing, fresno chili			

ADD PROTEIN: Grilled Chicken \$6, Grilled Shrimp \$8, Scottish Salmon \$8

STARTERS

OYSTERS ON THE HALF SHELL	20	KAMPACHI TARTARE	20
Horseradish, cocktail sauce, cucumber mignonette		Coconut jus, fresno chili, ginger, lime, shallot, avocado mousse, grapefruit puree	
FILET SASHIMI	24	POKE	18
Sesame crusted filet, wasabi mashed potato, eel sauce		Sushi rice, ahi, cucumber, lemon, jalapeno, green onion, sesame, ponzu, carrot, pickled mushroom	
STEELHEAD TROUT	19	HAMACHI CRUDO	24
Lightly seared ocean trout, blackened crème fraiche, fennel fronds		Orange, grapefruit puree, pesto, crispy sage	
COLOSSAL SHRIMP COCKTAIL 3/6	21/38	FILET SLIDERS	20
		Boursin cheese, filet mignon, caramelized onion, sautéed mushroom, arugula	
LOBSTER CRUNCH ROLL	22	PORK BELLY	18
Tempura lobster, king crab, cucumber, dynamite sauce, eel sauce		Braised red cabbage with apple gastique	
CHAURCUTERIE	24		
Chef selection of cheese and meats			

LARSEN'S PRIX FIXE 36

CHOICE OF:	1. SOUP OF THE DAY OR HOUSE SALAD
	2. 6OZ PETITE FILET, HERB CRUSTED JIDORI CHICKEN OR STEELHEAD TROUT
	3. MASHED POTATOES, GRILLED ASPARAGUS OR LARSEN'S HOUSE FRIES

ENTRÉE

SEARED SCALLOPS	26	SHORT RIB SANDWICH	18
U-10 scallops, corn bacon tomato succotash, chili lime butter		Braised short rib, grilled red onion, roasted bell pepper, cheddar, crescenza, sourdough, fries or house salad	
SHRIMP & GRITS	22	STEAK HOUSE BURGER	18
Crispy grits, bacon, cajun cream sauce		8oz burger patty, thousand island, pickle, shredded iceberg lettuce, tomato, American cheese, caramelized onions	
PAN SEARED STEEL HEAD TROUT	24	BLACK AND BLUE BURGER	18
Loch etive steel head trout, sugar snap peas, wild mushrooms, wild rice lemon garlic cream		8 oz Burger patty, balsamic onions, blue cheese, baby gem lettuce, tomato, peppercorn aioli	
PAN ROASTED CHICKEN	22	PETITE FILET	30
Jidori airline chicken breast, white beans, kale, tomato		6 oz Wet aged Angus filet mignon	
PURPLE CAULIFLOWER STEAK	18	NEW YORK	34
Miso glazed cauliflower steak, crispy pee wee potatoes, crispy garlic, romesco sauce		12 oz Wet aged New York steak	
OPEN FACED STEAK SANDWICH	19	RIBEYE	36
NY strip steak, chimichurri, avocado, caramelized onion, arugula salad, pickled red onion		14 oz Wet aged ribeye steak	
PRIME RIB DIP	18		
8oz thin sliced ribeye, gruyere cheese, grilled onion, toasted ciabatta au jus. Fries or house salad			

SIDES

LARSEN'S HOUSE FRENCH FRIES	8	ASPARAGUS	8
ONION RINGS	8	SAUTÉED MUSHROOMS	9
MASHED POTATOES	8	SPINACH	8
MAC N CHEESE	8	SNAP PEAS	8
GRILLED BROCCOLINI	8		

GENERAL MANAGER - JOE BAYLIS • EXECUTIVE CHEF - PEDRO ZAVALA

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