

Clyde's MENU

APPETIZERS

House Prime Rib Tidbits

Tender bits of Prime Rib sautéed to perfection in our special sauce served with creamed horseradish 13
Add sautéed mushrooms 15

Sautéed Mushrooms

Fresh mushrooms sautéed in olive oil and garlic with a touch of Worcestershire and soy sauce 7

Steamer Clams

Fresh Northwest Manila clams seasoned with lemon, wine and garlic, served with parmesan toast 13

Seafood Cocktail Rye

A delicious mixture of crab, bay shrimp and cream cheese atop our cocktail rye, sprinkled with parmesan cheese and baked until golden brown 9

Cocktail Rye

A house favorite, snack rye bread smothered with butter and parmesan cheese and baked until golden brown 5

Seafood Cocktail

A real ocean fresh treat served with our special cocktail sauce Bay shrimp 10 Gulf Prawns 13

Calamari

Hand battered squid rings, fried crisp then tossed with a special seasoning, served with aioli 7

Fusion Crab Cakes

A house special recipe, with crab, bay shrimp and mozzarella cheese, topped with our famous citrus aioli 10

Sandy Boulevard Hot Wings

Hot and spicy tender chicken wings and drumettes served with house dressing and celery sticks
8pc 7 14pc 11 20pc 15

Chicken Strips

Chicken tenders breaded and cooked until golden brown, served with house fries. Like them spicy, let us know and we'll serve them up with honey BBQ sauce, or teriyaki sauce on the side 9

Onion Rings

Gourmet breaded onion rings 6

Clyde's Signature Fries

Served just the way you like them hot and tasty 5

Three Cheese Quesadilla

Flour tortillas stuffed with a medley of cheeses served with sour cream and salsa 7
Add prime rib, chicken or bay shrimp 9

Pot Stickers

Tasty vegetable and pork pot stickers served with a classic Asian sesame dipping sauce 7

Tempura Stuffed Seafood Mushrooms

Large button mushrooms stuffed with crab, bay shrimp and cream cheese, deep fried tempura style and drizzled with our citrus aioli 10

SOUPS & SALADS

House Prime Rib Soup

Our own thick and hearty soup with garden fresh vegetables, secret spices, pasta and of course, Prime Rib cup 4 bowl 6

Soup of the Day

Our Chef's daily creations, made fresh in our kitchen each day, New England clam chowder on Fridays cup 4 bowl 6

House Salad

Mixed greens, red onions, beets, sunflower seeds, and croutons 6

Shrimp and Gulf Prawns Salad

Garden fresh greens topped with a generous medley of bay shrimp, gulf prawns, tomatoes, red onion, and olives, served with your choice of dressing 15

Classic Caesar Salad

Fresh romaine, parmesan cheese and croutons 7
Add Chicken or Bay Shrimp 11

Cobb Salad

Fresh greens, turkey, bacon, prime rib, hardboiled egg, cucumber, tomato, and bleu cheese crumbles served with your choice of dressing 12

Lo Cal Meal

Sliced tomato, fruit, cottage cheese and vegetables served with a grilled ground steak patty or chicken breast 10



BEEF

Served with seasonal vegetables and your choice of baked potato (*available 5PM to 10PM*), garlic mash potatoes, herbed rice or house fries

ADD A HOUSE SALAD OR CUP OF SOUP 4

SIGNATURE PRIME RIB OF BEEF

We are proud to feature only the finest, aged, tender beef. Our Prime Rib dinner is served with our own creamed horseradish and hot Au jus.

Junior serving 6oz	18
Petite serving 8oz	22
Regular serving 10oz	26
House serving 12oz	30
Clyde's serving 16oz	36

Rib Eye Steak

Our signature steak aged to perfection and charbroiled to order

eight ounce	20	ten ounce	24
twelve ounce	28	sixteen ounce	33

Black & Bleu New York Steak

A tender twelve ounce New York charbroiled to order blackened and topped with bleu cheese crumbles **26**

Chicken Fried Steak

A generous cut of tender rib eye steak, breaded, fried and topped with a delicious brown gravy, served with garlic mashed potatoes and seasonal vegetables **17**

EXTRAS

Sautéed Mushrooms served atop your entree **3**

Grilled Gulf Prawns added to your entrée **7**

CHICKEN & PORK

ADD A HOUSE SALAD OR CUP OF SOUP 4

Home Style Fried Chicken

Tender and delicious fried chicken cooked to perfection and served with garlic mashed potatoes, gravy and seasonal vegetables **15**

Kentucky Bourbon Pork Loin Chops

Bourbon infused pork loin chops, breaded, fried and topped with a savory gravy, served with garlic mashed potatoes and seasonal vegetables **15**

Baby Back Ribs

Slow cooked until tender, seasoned with our own special rub and BBQ sauce, served with house fries **17** Add BBQ grilled chicken breast **21**

SEAFOOD

ADD A HOUSE SALAD OR CUP OF SOUP 4

Cedar Plank Salmon

A Northwest wild salmon filet roasted on a cedar plank, topped with our own clarified butter sauce and served with herbed rice and seasonal vegetables **18**

Stuffed Halibut

A northwest halibut filet stuffed with a breaded fusion of crab, bay shrimp and mozzarella cheese and roasted until golden brown, topped with an almondine sauce, served with herbed rice and seasonal vegetables **22**

Halibut Fish and Chips

Northwest halibut cooked to order in our own beer batter, served with tartar sauce and house fries **14**

PASTA

ADD A HOUSE SALAD OR CUP OF SOUP 4

Seafood Linguini

Salmon, prawns and halibut, sautéed with garlic, herbs and mushrooms, finished in a cream sauce **17**

Prime Rib of Beef Stroganoff

Tender Prime Rib morsels, mushrooms and a cream sauce, served over linguini noodles **15**

Mediterranean Pasta

Sun-dried tomatoes, kalamata olives, artichoke hearts, fresh tomatoes, sun-dried tomato pesto, creamy pesto, white wine and olive oil tossed with linguini noodles, sprinkled with parmesan cheese **11**
Add grilled chicken or prawns **15**

Butternut Squash Ravioli

Organic butternut squash, onion, garlic, gorgonzola, parmesan and ricotta cheese ravioli nestled in our creamy parmesan and garlic sauce, topped with freshly grated cheese and black pepper **13**

Macaroni & Cheese

Delicious elbow noodles covered in cheddar, parmesan and bleu cheese, a hint of garlic and topped with crispy bacon bits **8**



SANDWICHES & BURGERS

Substitute a side salad, cup of soup, onion rings, or cottage cheese for house fries 3

ADD A HOUSE SALAD OR CUP OF SOUP 4

Prime Rib Junior Sandwich

A tender cut of our famous Prime Rib on a French roll, served with Au jus and house fries 13

Prime Rib Philly

Thin slices of Prime Rib grilled with red onions and sweet bell peppers, on a French roll topped with swiss cheese, served with Au jus and house fries 11

French Dip

Thin slices of Prime Rib piled high on a French roll topped with swiss cheese, served with Au jus and house fries 10

Hot Open Face Prime Rib Sandwich

Thin slices of Prime Rib piled high on artisan bread, smothered in rich beef gravy, served with garlic mash potatoes 12

BBQ Beef Sandwich

Thin slices of Prime Rib gently simmered in a delicious BBQ sauce, piled high on a French roll with cheddar cheese, served with house fries 10

Steak Burger

A thick and juicy half pound steak burger, on an onion bun with lettuce, tomato, pickles, red onions, cheddar cheese, bacon and mayo, served with house fries 10

"Clydes"dale Prime Rib Burger

Half pound steak burger, on an onion bun topped with a fried egg, cheddar cheese, bacon, and thin sliced Prime Rib, lettuce, tomato, pickles, red onions and mayo, served with house fries 13

Cheese Burger

Half pound steak burger, on an onion bun with lettuce, tomato, pickles, onions, cheddar cheese, and mayo, served with house fries 9

Club House Sandwich

Turkey, ham, bacon, swiss cheese, lettuce, tomato and mayo on double deck wheat toast, served with house fries 10

Beer Batter Halibut Sandwich

Northwest halibut, cheddar cheese and tartar sauce on a French roll served with house fries 10

Vegetarian Sandwich

A generous sandwich with cream cheese, cucumber, red onion, sweet bell peppers, tomato, lettuce, and roasted sunflower seeds, on whole wheat bread served with fruit 8

Gourmet Grilled Cheese Sandwich

Cheddar and swiss cheeses, on artisan bread, served with house fries 7

SENSATIONS

Hot n' Gooey

A house tradition, vanilla ice cream and Devil's food cake, topped with hot fudge, and whipped cream 7

Chocolate Pudding Cake

Oh so indulgent, rich and moist layers, upon layers of chocolate pudding and chocolate cake 7

Key Lime Pie

The real thing made with key lime juice and baked in a graham cracker crust 6

Deep Fried Cheese Cake

Rich, smooth cheesecake rolled in a flaky pastry and sprinkled with cinnamon sugar, drizzled with caramel sauce, served warm 6

Pumpkin Cobbler

Warm and comforting, pumpkin cobbler drizzled with caramel sauce and whipped topping 5

Creamy Chocolate Mousse

Made from scratch by our chef 5

Cold Temptations

Ice Cream 3

BEVERAGES

Fresh brewed coffee and decaf 2.25

Assorted hot teas and fresh brewed iced tea 2.25

2 % Milk 2

Fruit Juice 4

Soft drinks 3

18% gratuity will be added to parties of six or more