

APPETIZERS

Oysters On the Half Shell*

Half dozen of today's fresh oysters on the half shell with shallot mignonette and lemon **15**

Oysters Rockefeller

Half dozen of today's fresh oysters roasted with bacon, fresh spinach, onion, and Parmesan **17**

Ahi Tartare*

Hawaiian "poke-style" ahi tartare with ginger, scallions, sesame, and soy, with freshcut potato chips **12**

Crab Cakes

Pan fried crab cakes with lightly dressed arugula, capers, lemon, and tarragon aioli **12**

Prawn & Shrimp Cocktail

Steamed gulf prawns with bay shrimp ceviche, house cocktail and tartar sauces, and lemon **13**

Steamer Clams

Manila clams with white wine, butter, lemon, garlic, fresh herbs, and grilled bread **13**

Calamari

Crispy fried squid tossed with sea salt and fresh parsley, house tartar sauce and lemon **8**

Creamed Spinach

The Prime Rib's original 1955 recipe served with grilled bread **7**

Cocktail Rye

Old school party favorite -- miniature rye toasted with butter and Parmesan cheese **6**

Prime Rib Bites*

Tender bites of all natural Certified Angus prime rib served in jus, topped with creamy horseradish and chives **17**

Macaroni & Cheese

Fresh macaroni, creamy three-cheese sauce, browned-butter breadcrumbs, and chives **11** Add bacon **13**

Hot Wings

Louisiana-style hot wings and drumettes with house dressing and celery 8-piece **9** 14-piece **13** 20-piece **17**

SOUP & SALADS

Clam Chowder

New England-style with clams, bacon, diced potatoes, cream, and fresh herbs, served with grilled bread **8**

French Onion Soup

French onion soup topped with grilled bread and roasted Gruyere and Parmesan crust **8**

House Salad

Mixed greens, onion, roasted beets, sunflower seeds, and croutons, with bleu cheese-horseradish dressing **7**

Gorgonzola-Walnut Salad

Romaine, gorgonzola, walnuts, cranberries, fried shallots, Champagne vinaigrette **8** Entrée-size with chicken **13**

Caesar Salad*

Romaine, croutons, and Caesar dressing **7** Entrée-size with chicken **12** or prawns **15**

Little Louie Salad

Mixed greens, bay shrimp, hardboiled egg, tomatoes, fried onions, Louie dressing **8** Entrée-size **13**

Cobb Salad

Grilled chicken, bacon, hardboiled egg, cucumber, tomato, gorgonzola, and ranch dressing **14**

**Consuming raw or undercooked meats, poultry, seafood, or eggs may increase the risk of foodborne illness.*

From the Butcher Block

Our prime rib and steaks are all natural Certified Angus Beef that is both wet-aged and dry-aged to develop flavor and tenderness.

Prime Rib* – slow roasted with garlic and herbs, then carved to order and served au jus

Ten-ounce **28** Fourteen-ounce **34** Eighteen-ounce **38**

Ribeye Steak* – chargrilled, then brushed with seasoned Waygu beef tallow and fresh herbs

Ten-ounce **28** Sixteen-ounce **36**

Tenderloin* – Eight-ounce filet, wrapped in bacon and chargrilled, with Bordelaise and bleu cheese **30**

Surf-n-Turf – add Maine lobster tail to any of the above **22**

All Butcher Block entrees served with seasonal vegetable AND choice of roasted garlic mashed potatoes, housecut French fries, rice pilaf, or loaded baked potato (available after 5:00 PM). Add soup or salad for **5**.

Rack of Lamb*

Roasted rack of lamb, mashed potatoes, cabbage, rosemary demi-glacé, and toasted walnut garnish **29**

Baby Back Ribs

Slow-cooked babyback ribs with housemade BBQ sauce, coleslaw and freshcut fries **19**

Country Fried Steak

Natural Certified Angus ribeye pounded thin and fried crispy, mashed potatoes, gravy, and braised greens **24**

Grilled Salmon*

Grilled wild Alaskan salmon with black pepper-miso butter, sesame-ginger spinach, and rice pilaf **25**

Lobster Tail

Maine lobster tail roasted at 500 degrees, drawn butter, rice pilaf, and roasted asparagus **29**

Fish and Chips

Pacific cod dipped in IPA-batter and fried crispy, coleslaw, house tartar, “chips,” and lemon **15**

Fried Chicken

Crispy fried boneless breast and thigh, roasted garlic mashed potatoes, gravy, and braised greens **17**

Beef Stroganoff

Prime rib on fresh egg noodles tossed with demi-glacé, onions, mushrooms, sour cream, and scallions **18**

Three Cheese Ravioli

Fresh ravioli with asparagus, squash, sweet onion, tomato, garlic, Parmesan, white wine, and fresh herbs **16**

SANDWICHES & BURGERS

All sandwiches served with housecut French fries. Add soup or salad for **5**.

Ahi Tuna Sandwich*

Sesame-crust ed ahi tuna seared rare, wasabi aioli, lettuce, onion, and pickled ginger on brioche bun **14**

Buttermilk Fried Chicken Sandwich

Crispy fried chicken, chimichurri mayo, lettuce, tomato, pickle and onion on brioche bun **12**

French Dip

Shaved prime rib and “horsey” sauce on French roll, served au jus **12** Add cheese, peppers, and onions **14**

Clyde’s Burger*

House-ground 8-oz patty, aged white cheddar, rich veal demi-glacé, crispy fried onions, and fresh-herb aioli **15**

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