

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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