

APPETIZERS

Ahi Tartare*

Hawaiian “poke-style” ahi tartare with ginger, scallions, sesame, and soy, with housemade potato chips **10**

Crab Cakes

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

Steamer Clams

Manila clams steamed 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**

Prime Rib Bites*

Tender bites of prime rib in jus and topped with creamy horseradish and chives **17**

Hot Wings

Eight crispy spicy wings and drumettes, with house dressing and celery **8**

SOUP & SALADS

Clam Chowder

New England-style with clams, bacon, diced potatoes, cream, and fresh herbs, served with grilled bread **7**

French Onion Soup

French onion soup topped with grilled bread and roasted Gruyere and Parmesan crust **7**

House Salad

Mixed greens, onion, roasted beets, sunflower seeds, and croutons, with bleu cheese-horseradish dressing **6**

Gorgonzola-Walnut Salad

Romaine, vinaigrette, gorgonzola, walnuts, cranberries, crispy shallots **7** Entrée with grilled chicken **12**

Caesar Salad*

Romaine, croutons, and house Caesar dressing **6** Entrée with grilled chicken **11**

Little Louie Salad

Mixed greens, bay shrimp, hardboiled egg, tomatoes, fried onions, housemade Louie dressing **7** Entrée **12**

Cobb Salad

Grilled chicken breast, bacon, hardboiled egg, cucumber, tomato, and bleu cheese, with house ranch dressing **12**

Clyde’s Prime Salad

Fresh carved prime rib, greens with bleu cheese-horseradish dressing, veal jus and balsamic drizzle, crispy onions **13**

**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* – Ten-ounce cut of slow roasted with garlic and herbs, served au jus **23**

Ribeye Steak* – Ten-ounce cut, chargrilled and brushed with seasoned Waygu beef tallow and fresh herbs **24**

Surf-n-Turf – add Maine lobster tail to any of the above **19**

All Butcher Block entrees served with seasonal vegetable AND choice of roasted garlic mashed potatoes or housecut French fries. Add soup or salad for **4**.

Baby Back Ribs

Slow-cooked babyback ribs with housemade BBQ sauce, coleslaw and freshcut fries **16**

Fried Chicken

Crispy fried boneless breast and thigh, roasted garlic mashed potatoes, gravy, and braised greens **15**

Beef Stroganoff

Prime rib on fresh egg noodles with rich veal demi-glacé, onions, mushrooms, sour cream and scallions **15**

Fish and Chips

Pacific cod dipped in IPA-batter and fried crispy, coleslaw, house tartar, “chips,” and lemon **13**

SANDWICHES & BURGERS

All sandwiches served with housecut French fries. Add soup or salad for **4**.

Ahi Tuna Sandwich*

Sesame-crust ed ahi tuna seared rare, wasabi aioli, lettuce, onion, and pickled ginger on a toasted bun **12**

Fried Chicken Sandwich

Buttermilk-brined chicken breast, fried crispy and served with chimichurri mayo, lettuce, tomato, pickle & onion **11**

French Dip

Thinly sliced prime rib and “horsey” sauce on a toasted roll, served au jus **10** Add cheese, peppers and onions **11**

Clyde’s Burger*

Fresh-ground eight-ounce patty, veal demi-glacé, aged white cheddar, crispy fried onions, and fresh-herb aioli **14**

The Lounge Burger*

Fresh-ground four-ounce patty, American cheese, shredded lettuce, onion, pickle, and sauce **8** with bacon **10**

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