

Clyde's Prime Rib

& Live Music Lounge

Portland Dining Month

Three-course Prix Fixe: \$33 per person

Choice of First Course

Chopped Salad

Chopped romaine, Champagne vinaigrette, gorgonzola, candied walnuts, dried cranberries, and fried shallots

Raw from the Sea Two Ways

Two Wilapa Bay Kumamoto oysters on the half-shell with shallot mignonette; Ahi "poke" with fresh ginger, garlic, sesame, soy, and scallions

Choice of Entree

Roasted Prime Rib of Beef

Certified Angus prime rib, slow roasted and served with grilled asparagus, and choice of roasted garlic mashed potatoes, freshcut fries, or a loaded baked potato

Grilled Salmon

Wild Alaskan salmon, grilled and served with black pepper and miso compound butter, sautéed sesame-ginger spinach, rice pilaf, and fresh lemon

Choice of Dessert

Cheesecake

New York-style cheesecake on crushed amaretto cookie crust with slightly tart raspberry sauce

Chocolate Cobbler

Bittersweet chocolate cobbler served warm with vanilla ice cream, whipped cream, and toasted almonds

Please ask server for vegetarian, gluten free, or other restricted-diet options