

STARTERS

Oysters On the Half Shell*

Half dozen of today's fresh oysters on the half shell with shallot mignonette and lemon 17

Oysters Rockefeller

Half dozen of today's fresh oysters roasted with bacon, fresh spinach, onion, and Parmesan 19

Ahi Poke*

Hawaiian ahi poke with ginger, scallions, sesame, and soy, with housemade potato chips 12

Crab Cakes

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

Prawn Cocktail

Steamed prawns with housemade cocktail and tartar sauces, and fresh lemon 11

Steamer Clams

Fresh Manila clams with shallots, garlic, white wine, butter, lemon, 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

Prime Rib Bites*

Tender bites of all natural Certified Angus prime rib served in jus, with creamy horseradish and fresh herbs 17

SOUP & SALADS

Add soup or salad to any entrée for 5 dollars.

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

Wedge Salad

Iceberg lettuce wedge with bleu cheese-horseradish dressing, chopped egg, bacon, crispy shallots, and scallions 7

Roasted Beet Salad

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

Gorgonzola-Walnut Salad

Romaine, gorgonzola, walnuts, dried cranberries, fried shallots, Champagne vinaigrette 8

Caesar Salad*

Romaine, croutons, and Caesar dressing made 7

Little Louie Salad

Mixed greens, poached shrimp, hardboiled egg, tomatoes, fried onions, and our version of Louie dressing 8

Prime Rib Wedge Salad

Lettuce wedges, prime rib, house dressing, chopped egg, bacon, crispy shallots, scallions, and balsamic drizzle 18

**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 dry-aged to develop flavor and tenderness. Our pork, lamb, and other proteins are sourced from the best local and natural purveyors we can find.

Prime Rib* – Slow-roasted with garlic and herbs, served with seasonal vegetable and veal jus
Ten-ounce **28** Fourteen-ounce **34** Eighteen-ounce **38**

Ribeye Steak* – Chargrilled, then brushed with herb-butter, served with seasonal vegetable
Ten-ounce **28** Sixteen-ounce **36**

Tenderloin* – Wrapped in bacon and chargrilled, bleu cheese, veal demi-glacé, with seasonal vegetable **30**

Hanger Steak* – Grilled coriander and black pepper-crusting hanger steak, with seasonal vegetable **24**

Rack of Lamb* – Roasted rack of lamb, green harissa salsa, and toasted walnuts, with braised greens **33**

Babyback Ribs – Slow-roasted babyback pork ribs, housemade BBQ sauce, and seasonal vegetable **23**

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

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

ENTRÉES

Burgers and sandwiches come with housecut French fries. Add soup or salad to any entrée for **5**.

Ahi Tuna*

Seared Ahi tuna with sesame-soy glaze, peanut-ginger slaw, and coconut-jasmine rice **25**

Lobster Tail

Maine lobster tail roasted at 500 degrees, drawn butter, herbed rice pilaf, and seasonal vegetable **29**

Shellfish Curry

Fresh Manila clams, with aromatic yellow curry, coconut-jasmine rice, scallions, cilantro, and a tempura prawn **22**

Fried Chicken

Crispy fried boneless breast and thigh, roasted garlic mashed potatoes, gravy, and braised greens **19**

Three Cheese Ravioli

Fresh ravioli with ricotta, parmesan, and pecorino, basil pesto, toasted pine nuts, and white truffle oil **17**

French Dip

Shaved prime rib and “horsey” sauce on French roll, served au jus **13** Add cheese, peppers, and onions **15**

Clyde’s Burger*

House-ground 6-oz patty, white cheddar, veal demi-glacé, crispy onions, butter lettuce, and fresh-herb aioli **15**

Executive Chef: Paul Abercrombie Sous Chefs: Carlos Hernandez and Kela Nahas

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