

## STARTERS

### **Ahi Poke\***

Hawaiian ahi poke with ginger, scallions, sesame, and soy, with housemade potato chips **10**

### **Crab Cakes**

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

### **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, topped with creamy horseradish and herbs **17**

### **Hot Wings\***

Crispy Louisiana-style hot wings, with celery and Clyde's house dressing 8-piece **8** 14-piece **13** 20-piece **17**

## SOUP & SALADS

Add soup or salad to any entrée or sandwich for 5 dollars.

### **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**

### **Wedge Salad**

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

### **Little Louie Salad**

Mixed greens, poached shrimp, hardboiled egg, tomatoes, fried onions, and our version of Louie dressing **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, cranberries, fried shallots, Champagne vinaigrette **7** Entrée with grilled chicken **12**

### **Caesar Salad\***

Romaine, croutons, and Caesar dressing made **7** Entrée with grilled chicken **12**

### **Cobb Salad\***

Grilled chicken breast, bacon, hardboiled egg, cucumber, tomato, and bleu cheese, with house ranch dressing **13**

### **Prime Rib Wedge Salad**

Lettuce wedges, prime rib, house dressing, chopped egg, bacon, crispy shallots, scallions, and balsamic drizzle **16**

*\*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. All pork, lamb, and other proteins are sourced from the best local and natural purveyors we can find.

**Prime Rib\*** – Slow-roasted garlic and herbs, served with seasonal vegetable and veal jus

Ten-ounce **23**    Fourteen-ounce **29**    Eighteen-ounce **33**

**Ribeye Steak\*** – Chargrilled and topped with herb-butter, served with seasonal vegetable

Ten-ounce **23**    Sixteen-ounce **31**

**Babyback Ribs** – Slow-roasted babyback pork ribs, housemade BBQ sauce, and seasonal vegetable **17**

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

Butcher Block entrées served with roasted garlic mashed potatoes or housecut fries. Add soup or salad for **5** dollars.

## ENTRÉES & SANDWICHES

Sandwiches and burgers served with housecut fries. Add soup or salad to any entrée or sandwich for **5** dollars.

### Chicken & Waffle

Crispy fried boneless breast on a crispy waffle, gravy, and braised greens, with bourbon-maple syrup **13**

### Fish and Chips

Pacific cod dipped in IPA-batter and fried crispy, coleslaw, house tartar, lemon, fresh-cut “chips” **14**

### Steamer Clams

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

### Three Cheese Ravioli

Fresh ravioli with ricotta, parmesan, and pecorino, basil pesto, toasted pine nuts, and white truffle oil **16**

### French Dip

Shaved prime rib and “horsey” sauce on French roll, served au jus **11**    Add cheese, peppers, and onions **13**

### The Clyde’s Burger\*

House-ground 6-oz patty, white cheddar, veal demi-glacé, crispy onions, butter lettuce, and herb aioli **14**

### The Lounge Burger\*

Fresh-ground 4-oz patty, American cheese, iceberg lettuce, onion, pickle, and burger sauce **9**    Add bacon **11**

### Buttermilk Fried Chicken Sandwich

Crispy fried chicken breast, chimmichurri mayo, lettuce, and pickle, on toasted brioche bun **11**

### Thai Grilled Chicken Sandwich

Grilled chicken breast, wasabi aioli, and sesame-peanut-ginger slaw, on toasted French roll **12**

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