

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 10

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

Sautéed Mushrooms

Cremini mushrooms sautéed with onions, garlic, Bordelaise, and fresh herbs 7

Prime Rib Bites*

Tender bites of dry-aged and slowed-roasted 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, with grilled bread 8

French Onion Soup

French onion soup made with veal stock, sweet onions, vermouth, and baked Gruyere-Parmesan toast 8

Wedge Salad

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

Green Salad

Mixed greens, pickled onion, sunflower seeds, and croutons, with Clyde's bleu cheese-horseradish dressing 7

Roasted Beet Salad

Lightly dressed greens, roasted beets, goat cheese, pickled onion, and candied pepitas 7

Gorgonzola-Walnut Salad

Romaine, gorgonzola, walnuts, dried cranberries, crispy fried onions, and Champagne vinaigrette 8

Caesar Salad*

Romaine, housemade Caesar dressing, Parmesan, and toasted croutons 7

Little Louie Salad

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

**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 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** Add sautéed mushrooms and onions **3**

Ribeye Steak* – Chargrilled, then brushed with herb-butter, seasonal vegetable
Ten-ounce **28** Sixteen-ounce **36** Add sautéed mushrooms and onions **3**

Tenderloin* – Wrapped in bacon and chargrilled, with bleu cheese, bordelaise, and seasonal vegetable **30**

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

Rack of Lamb* – Roasted rack of lamb, Marrionberry Bordelaise, toasted walnuts, and seasonal vegetable **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**.

Lobster Tail

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

Seared Halibut

Pan-seared halibut with black trumpet and goat cheese risotto, mixed greens and Elderberry gastrique **26**

Fried Chicken

Crispy fried boneless breast, 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 patty, aged white cheddar, veal demi-glacé, crispy onions, butter lettuce, and fresh-herb aioli **15**

Prime Rib Wedge Salad*

Lettuce wedges, prime rib, house dressing, egg, bacon, crispy onions, scallions, and balsamic drizzle **18**

Cobb Salad

Mixed greens tossed with house ranch dressing, grilled chicken, bacon, egg, tomato, and chives **16**

Executive Chef: Paul Abercrombie Sous Chef: Carlos Hernandez

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