

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 red onions

Seafood "Tower"

Miniature prawn cocktail with horseradish and lemon; ahi tuna "poke" with ginger, garlic, toasted sesame oil, soy, and scallions; and flash fried crab crisps

Choice of Entree

Roasted Prime Rib of Beef

Slow roasted prime rib served au jus, with wine-braised Brussels sprouts, and roasted garlic mashed potatoes

Pan-seared Halibut

Pan-seared halibut, trumpet mushroom and goat cheese risotto, topped with lightly dressed frisee

Choice of Dessert

Crème Brulee

Classic French custard topped with torched sugar

Chocolate Brownie

Bittersweet chocolate brownie with Amaretto crumble, vanilla ice cream, bourbon caramel, and whipped cream

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