

## 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 Arugula, Shallot, 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, roasted beet, pickled onion, sunflower seeds, croutons, with bleu cheese-horseradish dressing 7

### **Kale Apple Salad**

Lightly dressed kale, apple, Parmesan, toasted pine nuts, with apple cider vinaigrette 7

### **Chop Salad**

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

### **Caesar Salad\***

Romaine, housemade Caesar dressing, Parmesan, toasted croutons, and lemon 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 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 **28**

**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 summer pea and goat cheese risotto, frisee salad and Elderberry gastrique **27**

### Pork Loin

Roasted pork loin, polenta, apple butter, crispy speck, with pork gravy and seasonal vegetable **27**

### Fried Chicken

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

### Prawn Linguine

Linguine noodle and sautéed prawn, in crevette pan-sauce with peppers and Calabrian chili **19**

### 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, Swiss cheese, Bordelaise, crispy onions, frisee lettuce, tomato 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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