

## 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, onion, and Parmesan 19

### **Ahi Poke\***

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

### **Dungeness Crab Cakes**

Pan fried Dungeness crab cakes with arugula, preserved lemon, tarragon aioli 18

### **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

### **Sautéed Mushrooms**

Cremini mushrooms sautéed with onions, garlic, demi-glace, and fresh herbs 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, with grilled bread 8

### **French Onion Soup**

Slow-cooked veal stock, caramelized sweet onions, and vermouth, baked with Gruyere-Parmesan toast 8

### **Wedge Salad**

Iceberg lettuce, bleu cheese-horseradish dressing, chopped egg, bacon, fried onions, and scallions 7

### **Green Salad**

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

### **Kale and Apple Salad**

Kale tossed with apple cider vinaigrette, Honeycrisp apples, toasted pine nuts, and Parmesan 7

### **Gorgonzola-Walnut Salad**

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

### **Caesar Salad\***

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

### **Little Louie Salad**

Mixed greens, shrimp, hardboiled egg, tomatoes, cucumber, Louie dressing, and brown-butter breadcrumbs 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 au jus

Ten-ounce **28**    Fourteen-ounce **34**    Eighteen-ounce **38**    Add sautéed mushrooms and onions **3**

**Ribeye Steak\*** – Chargrilled, then brushed with herb-butter

Ten-ounce **28**    Sixteen-ounce **36**    Add sautéed mushrooms and onions **3**

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

**Hanger Steak\*** – Coriander-brined and smoked hanger steak, chargrilled and carved into medallions **27**

**Rack of Lamb\*** – Roasted rack of lamb, mint jus, and toasted walnuts **33**

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

**Surf-n-Turf** – add 6 oz. Maine lobster tail **24**

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) and seasonal vegetable. Add soup or salad **5**

## 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

Halibut seared in a cast iron skillet, roasted shishito, forest mushroom, and fingerling hash, and salsa verde **26**

### Fried Chicken

Crispy fried boneless breasts, roasted garlic mashed potatoes, gravy, and braised greens **21**

### Three Cheese Ravioli

Fresh ravioli of ricotta, parmesan, and pecorino, with forest mushrooms, pickled chiles, arugula, and pine nuts **19**

### French Dip\*

Shaved prime rib and “horsey” sauce on French roll, served au jus **14**    Add cheese, peppers, and onions **16**

### Clyde’s Burger\*

House-ground patty, white cheddar pimiento cheese, veal demi-glacé, crispy onions, and fresh-herb aioli **15**

### Crispy Chicken Sandwich

Crispy fried chicken breast, lettuce, tomato, pickle, onion, and chimichurri aioli on toasted brioche bun **14**

### Prime Rib Wedge Salad\*

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

### Cobb Salad

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

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