

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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