

## STARTERS

### **Ahi Poke\***

Hawaiian ahi poke with ginger, scallions, sesame, and soy, with housemade potato chips **10**

### **Crab Cakes**

Pan fried Dungeness crab cakes with arugula, preserved lemon, tarragon aioli **16**

### **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**

### **Prime Rib Bites\***

Tender bites of all natural slow-roasted prime rib served in jus, with creamy horseradish and fresh herbs **17**

### **Hot Wings\***

Crispy Louisiana-style hot wings, with celery and Clyde's house dressing 8-piece **8** 14-piece **13** 20-piece **17**

## SOUP & SALADS

Add soup or salad to any entrée or sandwich for 5 dollars.

### **Clam Chowder**

New England-style with clams, bacon, diced potatoes, cream, and fresh herbs, served with grilled bread **7**

### **French Onion Soup**

Slow-cooked veal stock, caramelized sweet onions, and vermouth, baked with Gruyere-Parmesan toast **7**

### **Wedge Salad**

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

### **Little Louie Salad**

Mixed greens, shrimp, hardboiled egg, tomatoes, cucumber, Louie dressing, and brown-butter breadcrumbs **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, cranberries, fried shallots, Champagne vinaigrette **7** Entrée with grilled chicken **12**

### **Caesar Salad\***

Romaine, housemade Caesar dressing, Parmesan, croutons, and lemon **7** Entrée with grilled chicken **12**

### **Cobb Salad\***

Mixed greens tossed with house ranch dressing, grilled chicken, bacon, chopped egg, tomato, and chives **13**

*\*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 garlic and herbs, served with seasonal vegetable and veal jus

Ten-ounce **23**      Fourteen-ounce **29**      Eighteen-ounce **33**

**Ribeye Steak\*** – Chargrilled and topped with herb-butter, served with seasonal vegetable

Ten-ounce **23**      Sixteen-ounce **31**

**Babyback Ribs** – Slow-roasted babyback pork ribs, housemade BBQ sauce, and seasonal vegetable **17**

**Surf-n-Turf** – Add Maine lobster tail to any of the above **19**

Butcher Block entrées served with roasted garlic mashed potatoes or housecut fries. Add soup or salad for **5** dollars.

## ENTRÉES & SANDWICHES

Sandwiches and burgers served with housecut fries. Add soup or salad to any entrée or sandwich for **5** dollars.

### Prime Rib Wedge Salad

Lettuce wedges, prime rib, house dressing, chopped egg, bacon, crispy shallots, scallions, and balsamic drizzle **16**

### Fish and Chips

Pacific cod dipped in IPA-batter and fried crispy, coleslaw, house tartar, lemon, fresh-cut “chips” **14**

### Steamer Clams

Fresh Manila clams with shallots, garlic, white wine, butter, lemon, fresh herbs, and grilled bread **13**

### Three Cheese Ravioli

Fresh ravioli of ricotta, parmesan, and pecorino, with forest mushrooms, pickled chiles, arugula, and pine nuts **17**

### French Dip

Shaved prime rib and “horsey” sauce on French roll, served au jus **11**      Add cheese, peppers, and onions **13**

### The Clyde’s Burger\*

House-ground patty, white cheddar pimiento cheese, veal demi-glacé, crispy onions, and fresh-herb aioli **14**

### The Lounge Burger\*

Fresh-ground 4-oz patty, American cheese, lettuce, onion, pickle, tomato, and burger sauce **9**      Add bacon **11**

### Crispy Chicken Sandwich

Crispy fried chicken breast, lettuce, tomato, pickle, onion, and chimichurri aioli on toasted brioche bun **11**

### Ahi Sandwich

Seared Ahi loin, wasabi mayo, ginger, lettuce, and onion on toasted brioche bun **12**

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