

STARTERS & TO SHARE

Ahi Poke*

Hawaiian ahi poke with ginger, scallions, sesame, and soy, with house-made potato chips 12

Prawn Cocktail

Steamed prawns with house-made cocktail and tartar sauces, and fresh lemon 11

Calamari

Crispy fried squid tossed with sea salt and fresh parsley, house tartar sauce and lemon 10

Creamed Spinach

The Prime Rib's original 1955 recipe served with grilled bread 8

Lobster Macaroni and Cheese

Oven baked creamy macaroni with roasted Maine lobster tail, toasted bread crumbs, and herbs 22

Sautéed Mushrooms

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

Potatoes Au Gratin

Potatoes simmered in cream with fresh herbs, topped with Gruyere and roasted at 500 degrees 8

House-cut French Fries

House-cut potatoes, twice-fried and tossed with sea salt and parsley, served with bleu cheese "horsey" sauce 6

Prime Rib Bites*

Tender bites of all natural Certified Angus prime rib served in jus, with creamy horseradish and fresh herbs 17

SOUP & SALADS

Clam Chowder

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

Caesar Salad*

Romaine, house-made Caesar dressing, Parmesan, toasted croutons, and lemon 7

Cucumber & Tomato Salad

Marinated Roma tomatoes, seasoned cucumbers, feta cheese, parsley, dill, and sherry vinaigrette 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** Sixteen-ounce **36** Add sautéed mushrooms and onions **3**

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

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

Baby Back Ribs – Slow-roasted baby back pork ribs and house-made BBQ sauce **23**

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

Butcher Block entrees served with choice of roasted garlic mashed potatoes, house-cut French fries, herbed rice pilaf, or loaded baked potato (available after 5:00 PM) and seasonal vegetable.

ENTRÉES

Burgers and sandwiches come with house-cut French fries

Country Fried Chicken Dinner

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

French Dip*

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

Lounge Burger*

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

Buttermilk Fried Chicken Sandwich

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

Fish and Chips

Pacific halibut dipped in beer batter and fried crispy, coleslaw, house tartar, lemon, fresh-cut “chips” **17**

Prime Rib Wedge Salad*

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

Cobb Salad

Mixed greens, grilled (or fried) chicken, ranch dressing, bacon, bleu cheese crumbles, egg, tomato, and scallions **16**

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