

*******Call in your take-out order 503-281-9200*******

STARTERS

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 sauce, 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

Potatoes Au Gratin

Potatoes simmered in cream and fresh herbs, topped with gruyere and roasted at 500 degrees 9

Mashed Potatoes

Creamy roasted garlic mashed potatoes with gravy or "loaded" with cheese, bacon, sour cream, and scallions 8

Sautéed Mushrooms

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

Prime Rib Tidbits

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

SALADS

Wedge Salad

Iceberg lettuce, Clyde's bleu cheese-horseradish dressing, chopped egg, bacon, fried onions, and scallions 8

Green Salad

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

Little Louie Salad

Mixed greens, shrimp, hardboiled egg, tomatoes, Louie dressing, and brown-butter breadcrumbs 9

Prime Rib Wedge Salad*

Iceberg wedges, prime rib, house dressing, chopped egg, bacon, fried onions, scallions, and balsamic drizzle 18

Cobb Salad

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

ENTRÉES

Our prime rib and steaks are dry-aged to develop flavor and tenderness. Other proteins are sourced from the best local and natural purveyors we can find. Prime rib and steaks are served with seasonal vegetables and choice of mashed potatoes, potatoes au gratin, or fries. Burgers and sandwiches are served with house-cut fries or green salad.

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 and brushed with herb-butter

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

Fried Chicken

Crispy fried boneless breast, roasted garlic mashed potatoes, gravy, and seasonal vegetable 21

French Dip*

Shaved prime rib and "horsey" sauce on French roll, served au jus 14 Add cheese, peppers, and onions 2

The Lounge Burger*

House-ground 4-oz patty, American cheese, lettuce, onion, pickle, and burger sauce 10 Add bacon 1

Crispy Chicken Sandwich

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

DESSERT

New York Cheesecake

Traditional New York style, with Marionberry compote 7

**Consuming raw or undercooked meats, poultry, seafood, or eggs may increase the risk of foodborne illness.*