STARTERS & TO SHARE

Creamed Spinach
The Prime Rib’s original 1955 recipe served with grilled bread 8

Ahi Poke*
Hawaiian ahi poke with scallions, sesame, soy, pickled ginger and cucumber, with house-made potato chips 13

Prawn Cocktail
Poached prawn cocktail served chilled with house-made cocktail sauce, and lemon 11

Calamari
Crispy fried squid tossed with sea salt and fresh parsley, house tartar and cocktail sauces, and lemon 11

Crispy Hot Wings
8 breaded spicy chicken wings and drumettes served with house, ranch, carrots, and celery 11

Lemongrass Pork Satay
Three Grilled Lemongrass Pork skewers served with kimchi, pickled cucumber, and firecracker sauce 11

Roasted Garlic Hummus
Red pepper Romesco, Castelvetrano olives, cucumber, carrots, celery, and house-made potato chips 8

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

Cauliflower Au Gratin
Cauliflower in truffle-Mornay, topped with Gruyere, bread crumbs, and fresh herbs, roasted at 500 degrees 8

Lobster Macaroni & Cheese
Oven baked cheesy macaroni with Maine lobster tail, toasted bread crumbs, and fresh herbs 22

Prime Rib Bites*
Tender bites of all natural prime rib served in jus, with creamy horseradish and fresh herbs 22

SOUP & SALADS

Clam Chowder
New England-style with clams, bacon, diced potatoes, cream, and fresh herbs, and crostinis 9

French Onion Soup
Slow simmered veal stock with brandy, caramelized onions, toasted croutons, and Gruyere 10

Wedge Salad
Iceberg lettuce, bacon, bleu cheese crumbles, boiled egg, house dressing, fried onions, and scallions 9

Clyde’s OG Salad
Mixed greens, beets, pickled red onion, sunflower seeds, croutons, and bleu cheese-horseradish dressing 8

Caesar Salad*
Romaine, house-made Caesar dressing, Parmesan, toasted croutons, and lemon 8 add chicken 5 add salmon 12

Louie Salad
Mixed greens, shrimp, boiled egg, marinated tomatoes, pickled cucumber, 1000 island, and toasted breadcrumbs 12

Buy The Kitchen a Beer!
Nothing says THANK YOU for a delicious meal like a COLD BEER in a HOT KITCHEN!!
1 Beer $4 CHEERS!!

20% gratuity charge added for parties of 6 or more

*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. All of our proteins are sourced from the best local and natural purveyors we can find.

Prime Rib* – Slow-roasted with garlic and herbs, served au jus  10-ounce 29  16-ounce 38
Ribeye Steak* – Chargrilled 16-ounce ribeye, finished with herb-butter 38
Hanger Steak* – Chargrilled Painted Hills hanger steak, with chimichurri 25
Tenderloin* – Wrapped in bacon and chargrilled, with veal demi-glacé 32
Baby Back Ribs – Slow-roasted half rack of baby back pork ribs, coleslaw, and house-made BBQ sauce 24

Create Surf-n-Turf – Add roasted 6-ounce Maine lobster tail 24  Add three garlic-butter prawns 6
  Add sautéed mushrooms and onions 6  Add Rogue Creamery bleu cheese 5  Add demi-glacé 4
  Add crispy fried onions 2  Add chimichurri 2

All Butcher Block entrées served with seasonal vegetables and choice of roasted garlic mashed potatoes, house-cut French fries, or loaded baked potato (available after 4:00 PM).

ENTRÉES

Sandwiches come with house-cut fries or substitute mixed greens with balsamic vinaigrette

Prime Rib French Dip
Shaved prime rib and “horsey” on grilled baguette, au jus 15  Add Swiss, Mama Lil’s peppers, and onions 2

Lounge Burger*
House-ground patty, double American cheese, lettuce, tomato, pickle, onion, and burger sauce 13  Add bacon 2

Buttermilk Fried Chicken Sandwich
Crispy fried chicken breast, lettuce, tomato, pickle, onion, and chimichurri aioli on toasted brioche bun 15

Pork Bahn Mi
Seasoned Pork patty on grilled baguette, with Vietnamese slaw, and firecracker sauce 15

Country Fried Chicken Dinner
Crispy fried boneless breasts, roasted garlic mashed potatoes, gravy, and braised greens 24

Halibut Fish-n-Chips
Pacific halibut dipped in beer batter and fried crispy, with coleslaw, lemon, and house-cut fries 24

Pacific King Salmon
Pacific King Salmon, baby Bok choy, shitake mushroom, carrots, snow peas, with sesame-soy-butter sauce 23

Fettuccine Pork Bolognese
Ground pork slow cooked in white wine tomato cream sauce, with fettuccine noodles 21

Four Cheese Ravioli
Roasted artichoke, spinach, tomato, basil, with preserved lemon sauce 21

Cobb Salad
Mixed greens, chicken breast, bacon, bleu cheese, boiled egg, marinated tomato, scallions, ranch dressing 17

Prime Rib Wedge Salad*
Iceberg, prime rib, bacon, bleu cheese crumbles, boiled egg, fried onions, scallions, house and balsamic drizzle 23

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