

STARTERS & TO SHARE

Oysters

Half dozen freshly shucked served your choice either raw in the half shell or baked Rockefeller 15

Creamed Spinach

The Prime Rib's original 1955 recipe served with grilled bread 9

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 12

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 12

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 6

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 **32** 16-ounce **39**

Ribeye Steak* – Chargrilled 16-ounce ribeye, finished with herb-butter **39**

Hanger Steak* – Chargrilled Painted Hills hanger steak, with chimichurri **26**

Tenderloin* – Wrapped in bacon and chargrilled, with veal demi-glacé **34**

Baby Back Ribs – Slow-roasted half rack of baby back pork ribs, coleslaw, and house-made BBQ sauce **25**

Create Surf-n-Turf – Add roasted 6-ounce Maine lobster tail **25** Add three garlic-butter prawns **7**

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 **14** Add bacon **2**

Buttermilk Fried Chicken Sandwich

Crispy fried chicken breast, lettuce, tomato, pickle, onion, and chimichurri aioli on toasted brioche bun **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 **25**

Oregon Black Cod

Miso-glazed Oregon black cod, roasted broccolini, delicata squash, sunchoke, celery root puree **25**

Pork Bolognese

Ground pork slow cooked in white wine tomato cream sauce, with fettuccine noodles **23**

Four Cheese Ravioli

Chanterelle mushroom, roasted delicata squash, Tuscan kale, sage brown butter, hazelnut cream cheese **23**

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 **24**

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