

STARTERS & TO SHARE

**Creamed Spinach**

The Prime Rib’s original 1955 recipe served with grilled bread 11

**Ahi Poke\***

Raw Ahi tuna poke with scallions, sesame, soy, pickled ginger and cucumber, with house 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 12

**Croquettes**

Breaded and deep-fried spinach-Gruyere potato cakes with house-made ranch and Champagne vinaigrette 10

**Crispy Hot Wings**

8 breaded spicy chicken wings and drumettes served with house, ranch, carrots, and celery 12

**Roasted Brussels Sprouts**

Crispy bacon, candied walnuts, and Balsamic-honey glaze 10

**Roasted Garlic Hummus**

Red pepper Romesco, Castelvetrano olives, cucumber, carrots, celery, and house-made potato chips 9

**Sautéed Mushrooms**

Cremini mushrooms sautéed with onions, garlic, demi-glace, and fresh herbs 9

**Cauliflower Au Gratin**

Cauliflower in truffle-Mornay, topped with Gruyere, bread crumbs, and fresh herbs, roasted at 500 degrees 9

**Lobster Macaroni & Cheese**

Oven baked cheesy radiatori noodles with Maine lobster tail, toasted bread crumbs, and fresh herbs 23

**Prime Rib Bites\***

Tender bites of all natural prime rib served in jus, with creamy horseradish and fresh herbs 23

SOUP & SALADS

**Clam Chowder**

New England-style with clams, bacon, diced potatoes, cream, and fresh herbs, and crostini 9

**French Onion Soup**

Slow simmered veal stock with brandy, caramelized onions, toasted croutons, and Gruyere 11

**Wedge Salad**

Iceberg lettuce, bacon, bleu cheese crumbles, boiled egg, house dressing, fried onions, and scallions 10

**Clyde’s OG Salad**

Mixed greens, beets, pickled red onion, sunflower seeds, croutons, and bleu cheese-horseradish dressing 9

**Caesar Salad\***

Romaine, house-made Caesar dressing, Parmesan, toasted croutons, and lemon 9 add chicken 6

**Bosc Pear Salad**

Mixed greens, shaved fennel, herbed goat cheese, spiced pepitas, and Champagne vinaigrette 10

**Buy The Kitchen a Beer!**

Nothing says THANK YOU like a COLD BEER in a HOT KITCHEN!  
1 beer \$5 CHEERS!

Scan the QR code and check out **Wall to Wall Soul**  
Restoring and preserving Portland’s historical music culture



20% gratuity charge added for parties of 6 or more

*\*All meats and burgers cooked to 130° unless specified. 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 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 **34**    16-ounce **42**
- Ribeye Steak\*** – Chargrilled 16-ounce ribeye, finished with herb-butter **42**
- Hanger Steak\*** – Chargrilled Painted Hills hanger steak, with chimichurri **27**
- Tenderloin\*** – Wrapped in bacon and chargrilled, with veal demi-glacé **38**
- Half Rack of Lamb\*** – Dijon-herb crusted, with blackberry jus, and mustard seed gastrique **34**
- Baby Back Ribs** – Slow-roasted half rack of baby back pork ribs, coleslaw, and house-made BBQ sauce **27**
- Create Surf-n-Turf** – *Add* roasted 6-ounce Maine lobster tail **26**    *Add* three garlic-butter prawns **7**

*Add* sautéed mushrooms and onions **7**    *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 **15**    *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 **25**
- Pork Tenderloin**  
Grilled and served with winter root potato gratin, roasted Brussel sprouts, and baked apple compote **27**
- Fish-n-Chips**  
Pacific cod dipped in beer batter and fried crispy, with coleslaw, lemon, and house-cut fries **23**
- Black Cod**  
Pan-roasted in celery root sauce over farro, leeks, and roasted sunchokes, finished with cilantro-lime coulis **26**
- Beef Ragu**  
Slow-braised shredded beef in a thick red wine-tomato sauce with fusilli noodle and whipped ricotta cheese **23**
- Butternut Squash and Gorgonzola Ravioli**  
Radicchio and arugula in preserved lemon cream sauce and finished with candied walnut **24**
- Cobb Salad**  
Mixed greens, chicken breast, bacon, bleu cheese, boiled egg, marinated tomato, scallions, ranch dressing **18**
- 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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