

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, cocktail, firecracker sauces, and lemon 12

Croquettes

Breaded and deep-fried spinach-Gruyere potato cakes with house-made ranch and firecracker sauce 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 10

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 macaroni 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 24

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

Green Goddess Salad

Gem lettuce, zucchini, asparagus, cherry tomato, radish and avocado-Green Goddess dressing 10

Buy The Kitchen a Beer!

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

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 **35** 16-ounce **43**

Ribeye Steak* – Chargrilled 16-ounce ribeye, finished with herb-butter **43**

Hanger Steak* – Chargrilled Painted Hills hanger steak, with chimichurri **28**

Tenderloin* – Wrapped in bacon and chargrilled, with veal demi-glacé **38**

Half Rack of Lamb* – Dijon-herb crusted, with blueberry jus, and mustard seed gastrique **35**

Baby Back Ribs – Slow-roasted half rack of baby back pork ribs, coleslaw, and house-made BBQ sauce **28**

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 Champagne 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

Marinated pork tenderloin, patatas bravas, grilled asparagus, piquillo pepper chevre, Spanish salsa verde **27**

Fish-n-Chips

Pacific cod dipped in beer batter and fried crispy, with coleslaw, lemon, and house-cut fries **23**

Oregon Chinook Salmon

Roasted Chinook salmon, broccolini, sugar snap peas, wild rice blend, toasted almonds, miso-honey glaze **27**

Pasta Primavera

Fusilli noodle, artichoke heart, fava bean, asparagus, cherry tomato and spinach in herbed beurre blanc **23**

Four Cheese Ravioli

Mixed wild mushrooms, English peas and summer squash in asparagus “velouté” cream **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 **25**

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.*