

STARTERS & TO SHARE

Ahi Poke*

Hawaiian ahi poke with ginger, scallions, sesame, and soy, with housemade potato chips **12**

Prawn Cocktail

Poached prawn cocktail served chilled with housemade cocktail and tartar sauces, 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**

Sautéed Mushrooms

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

Cauliflower Au Gratin

Cauliflower simmered in truffle-Mornay with fresh herbs, topped with Gruyere and roasted at 500 degrees **8**

Lobster Macaroni & Cheese

Oven baked creamy macaroni with Maine lobster tail, toasted bread crumbs, and herbs. **22**

Prime Rib Bites*

Tender bites of all natural Certified Angus prime rib served in jus, with creamy horseradish and fresh herbs. **19**

SOUP & SALADS

Clam Chowder

New England-style with clams, bacon, diced potatoes, cream, and fresh herbs, with grilled bread **9**

French Onion Soup

Slow simmered veal stock with Brandy, caramelized onions, toasted croutons, and Gruyere **10**

Wedge Salad

Iceberg lettuce, bleu cheese-horseradish dressing, boiled egg, bacon, fried onions, and scallions **9**

Clyde's OG Salad

Mixed greens, beets, pickled onions, sunflower seeds, croutons, and Clyde's bleu cheese-horseradish dressing **8**

Caesar Salad*

Romaine, housemade Caesar dressing, Parmesan, toasted croutons, and lemon **8**

Little Louie Salad

Mixed greens, shrimp, boiled egg, tomatoes, cucumber, Louie dressing, and brown-butter breadcrumbs **9**

**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. Our pork, lamb, and other 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 **28** 16-ounce **36**

Ribeye Steak* – Chargrilled 16-ounce ribeye, finished with herb-butter **36**

Hanger Steak* – Chargrilled Painted Hills hanger steak, with toasted chile-carrot mole **24**

Tenderloin* – Wrapped in bacon and chargrilled, with veal demi-glacé **30**

Babyback Ribs – Slow-roasted babyback pork ribs, coleslaw, and housemade BBQ sauce **23**

Create Surf-n-Turf – by adding roasted 6-ounce Maine lobster tail **24** or adding three garlic-butter prawns **6**

Add sautéed mushrooms and onions **4** Add bleu cheese **4** Add demi-glacé **4**

All Butcher Block entrees served with choice of roasted garlic mashed potatoes, housecut French fries, or loaded baked potato (available after 5:00 PM) and seasonal vegetable.

ENTRÉES

Sandwiches come with housecut French fries

Country Fried Chicken Dinner

Crispy fried boneless breasts, roasted garlic mashed potatoes, gravy, and cider-braised greens. **23**

Halibut Fish-n-Chips

Pacific halibut dipped in beer batter and fried crispy, coleslaw, lemon, and housecut “chips” **23**

Prime Rib French Dip

Shaved prime rib and “horsey” on griddled baguette, au jus **14** Add cheese, Mama Lil’s peppers, and onions **16**

Lounge Burger*

House-ground patty, double American cheese, lettuce, tomato, pickle, onion, and burger sauce **12** Add bacon **14**

Buttermilk Fried Chicken Sandwich

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

Prime Rib Wedge Salad*

Lettuce wedges, prime rib, house dressing, boiled egg, bacon, crispy fried onions, scallions, and balsamic drizzle **22**

Cobb Salad

Mixed greens, crispy fried (or grilled) chicken, bacon, bleu cheese crumbles, boiled egg, tomato, and scallions **16**

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