

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 12

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 10

Crispy Hot Wings

8 breaded spicy chicken wings and drumettes served with house, ranch, carrots, and celery 10

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

Louie Salad

Mixed greens, shrimp, boiled egg, marinated tomatoes, pickled cucumber, 1000 island, and toasted breadcrumbs 11

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 **28** 16-ounce **36**

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

Hanger Steak* – Chargrilled Painted Hills hanger steak, with chimichurri **24**

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

Baby Back Ribs – Slow-roasted half rack of baby back pork ribs, coleslaw, and house-made BBQ sauce **23**

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 **4** 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 **14** 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 **14**

Country Fried Chicken Dinner

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

Halibut Fish-n-Chips

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

Alaskan Halibut

Butter-poached Yukon potatoes, fennel, green beans, saffron-tomato crème, and crispy fried leeks **28**

Four Cheese Ravioli

Fresh raviolis with oyster mushrooms, Marsala cream, arugula, walnut gremolata, and crispy sage **21**

Black Bean, Sweet Potato & Spinach Empanada

Housemade empanadas, arugula, tomato, radish, pickled red onion, avocado dressing, and lime crema **20**

Cobb Salad

Mixed greens, chicken breast, bacon, bleu cheese, boiled egg, marinated tomato, scallions, ranch dressing **16**

Prime Rib Wedge Salad*

Iceberg, prime rib, bacon, bleu cheese crumbles, boiled egg, fried onions, scallions, house and balsamic drizzle **22**

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