

DINNER

A gratuity of 18% for the waitstaff will be added to the bill for groups of 6 or more.

Menu items & prices are subject to change

APPETIZERS & SNACKS

Homemade gaucamole with tortilla chips \$17.50

Crispy calamari served with chipotle aioli \$15.50

Lump crabcakes with cherry pepper tartare sauce over warm corn salad \$16.50

Jumbo grilled Buffalo-style shrimp with buttermilk bleu cheese \$16.50

Chicken fingers with dipping sauces (bbq, honey mustard, spicy buffalo) \$13.50

Grilled fish tacos, avocado cream, pico de gallo and corn tortillas \$16.50

Crispy sweet & spicy chicken wings \$17

Classic Buffalo-style chicken wings with buttermilk bleu cheese \$17

Cilantro-pesto marinated chicken quesadilla, guacamole and pico salsa \$14

Jumbo Bavarian soft pretzel with dipping sauces \$13

Fried mozzarella sticks served with marinara sauce \$14.50

Fried mac and chees bites with a three cheese sauce \$14

SALADS

Mixed Greens With Fresh Picked Herbs, Cherry Tomatoes And Cucumbers \$11

Caesar Salad With Garlic Croutons And Parmesan Cheese \$12

Baby Kale, butternut squash, spiced pecans, apples, cranberry and manchego cheese \$14.50

Asian pear salad, baby arugula, walnuts, raisins and gargonzoala cheese \$14.50

HEARTH OVEN PIZZAS

Fontina Cheese, Wild Mushrooms And Truffle Oil \$16.50

Pepperoni, Tomato Sauce And Mozzarella \$17.50

Tomato Sauce, Mozzarella And Basil \$15.50

Barbecue Chicken, Mozzarella, And Shaved Red Onion \$17

BURGERS

Served with French fries and a pickle

Clyde's Signature, 10oz. Burger With NY Cheddar Cheese And Bacon \$18.50

The Basic, 10 Oz. Burger With Lettuce, Tomato And NY Cheddar Cheese \$16.50

Turkey Burger With NY Cheddar, Toban Jan Aioli, Lettuce And Tomato \$17.50

10 Oz Burger Topped With Maine Lobster Salad, Bacon & Brie Cheese \$25

FAJITAS

FAJITAS served on a sizzling skillet with vegetables, warm flour tortillas, pico de gallo, sour cream and guacamole

Vegetable \$19.50

Marinated Chicken Breast \$23.50

Marinated Skirt Steak \$26.50

Marinated Jumbo Shrimp \$29.50

Combo (Marinated Shrimp, Chicken & Skirt Steak) \$30.50

PASTA

Butternut squash ravioli with walnuts and sage in a brown butter sauce \$19.50

Fettuccine With Chicken, Asparagus And Vodka Sauce \$23.50

Classic Macaroni And Cheese \$17.50

add bacon 18.50

add lobster 30.00

add 5 fresh jumbo shrimp 29.50

Penne Pasta With 5 Fresh Jumbo Shrimp In An Light Spicy Tomato Sauce \$31.50

MAIN COURSES

Blackened Scottish Salmon, Bourbon Butter, Spinach And Garlic Mashed Potatoes \$31

Oven Baked Lobster Tail With Crabmeat, Mashed Potatoes And Sautéed Spinach \$36

Half Spit Roasted Chicken With Chimichurri Sauce And Yucca Fries \$27

Pan roasted striped sea bass, jasmine rice, baby bok choy, red curry coconut sauce \$31

Braised lamb osso bucco with mashed potatoes and sauteed spinach \$45

Petite 8 oz New York strip steak with maitre d'hotel butter and house cut fries \$32

Grilled pork chops with caramelized apples and sweet potato fries \$29

Grilled 10 oz. Filet Mignon with mashed potatoes and brussel sprouts \$41

Grilled 16 oz. New York strip steak with broccoli and a baked potato \$41

SMOKED BARBECUE

House Smoked St. Louis Style Pork Ribs, Fries And Cornbread \$28

Barbecue Half Chicken, Fries And Cornbread \$26

Barbecue Chicken Wings With French Fries And Cornbread \$26

SIDES

House-Cut French Fries \$7.50

Hearth-Roasted Wild Mushrooms, Olive Oil, Garlic & Herbs \$8.50

Sautéed Broccoli \$7.50

Sweet Potato Fries \$8.50

Cornbread \$6.50

Sautéed Spinach \$8.50

Roasted Garlic Mashed Potatoes \$7.50

Baked Potato \$7.50

Roasted brussel sprouts \$9

Stirfry baby bok choy \$8.50