Clyde’sMENU

APPETIZERS

**House Prime Rib Tidbits**

Tender bits of Prime Rib sautéed to perfection in our special sauce served with creamed horseradish **12**

Add sautéed mushrooms **15**

**Sautéed Mushrooms**

Fresh mushrooms sautéed in olive oil and garlic with a touch of Worcestershire and soy sauce **7**

**Steamer Clams**

Fresh Northwest Manila clams seasoned with lemon, wine and garlic, served with parmesan toast **13**

**Seafood Cocktail Rye**

A delicious mixture of crab, bay shrimp and cream cheese atop our cocktail rye, sprinkled with parmesan cheese and baked until golden brown **9**

**Cocktail Rye**

A house favorite, snack rye bread smothered with butter and parmesan cheese and baked until golden brown **5**

**Bay Shrimp Cocktail**

A mountain of bay shrimp served with our special cocktail sauce, large enough to share **10**

**Fusion Crab Cakes**

A house special recipe, with crab, bay shrimp and mozzarella cheese, topped with our famous citrus aioli **10**

**Sandy Boulevard Hot Wings**

Hot and spicy tender chicken wings and drumettes served with house dressing and celery sticks

8pc **7** 14pc **11** 20pc **15**

**Chicken Strips**

Chicken tenders breaded and cooked until golden brown, served with house fries. Like them spicy, let us know and we’ll serve them up with honey BBQ sauce, or teriyaki sauce on the side **9**

**Onion Rings**

Gourmet breaded onion rings **6**

Clyde’s **Signature Fries**

Served just the way you like them hot and tasty **5**

**Steak Potato Skins**

Roasted potato skins layered with steak, bacon bits, onions, cheddar cheese and tomatoes with a hint of BBQ sauce **7**

**Pot Stickers**

Tasty vegetable and pork pot stickers served with a classic Asian sesame dipping sauce **7**

**Tempura Stuffed Seafood Mushrooms**

Large button mushrooms stuffed with crab, bay shrimp and cream cheese, deep fried tempura style and drizzled with our citrus aioli sauce **9**

SOUPS & SALADS

**House Prime Rib Soup**

Our own thick and hearty soup with garden fresh vegetables, secret spices, pasta and of course,

Prime Rib cup **4** bowl **6**

**Soup of the Day**

Our Chef’s daily creations, made fresh in our kitchen each day, New England clam chowder on Fridays

cup **4** bowl **6**

**House Salad**

Mixed greens, red onions, beets, sunflower seeds, and croutons **6**

**Shrimp and Gulf Prawns Salad**

Garden fresh greens topped with a generous medley of bay shrimp, gulf prawns, tomatoes, red onion, and olives, served with your choice of dressing **15**

**Classic Caesar Salad**

Fresh romaine, parmesan cheese and croutons **7**

Add Chicken or Bay Shrimp **11**

**Cobb Salad**

Fresh greens, turkey, bacon, prime rib, hardboiled egg, cheese, cucumber, tomato, and bleu cheese crumbles served with your choice of dressing **12**

**Lo Cal Meal**

Sliced tomato, fruit, cottage cheese and vegetables served with a grilled ground steak patty or chicken breast **10**



BEEF

Served with seasonal vegetables and your choice of baked potato (*available 5PM to 10PM*), garlic mash potatoes, herbed rice or house fries

*ADD A HOUSE SALAD OR CUP OF SOUP* *4*

SIGNATURE PRIME RIB OF BEEF

We are proud to feature only the finest, aged, tender beef. Our Prime Rib dinner is served with our own creamed horseradish and hot Au jus.

**Junior serving 6oz 17**

**Petite serving 8oz 21**

**Regular serving 10oz 25**

**House serving 12oz 29**

Clyde’s **serving 16oz 35**

**Rose City Rib Eye Steak**

Our signature steak aged to perfection and charbroiled to order

eight ounce **19** ten ounce **23**

twelve ounce **27** sixteen ounce **32**

**Black & Bleu New York Steak**

A tender twelve ounce New York charbroiled to order blackened and topped with bleu cheese crumbles **25**

**Chicken Fried Steak**

A generous cut of tender rib eye steak, breaded, fried and topped with a delicious brown gravy, served with garlic mashed potatoes and seasonal vegetables **17**

EXTRAS

**Sautéed Mushrooms** served atop your entree **3**

**Grilled Gulf Prawns** added to your entrée **7**

CHICKEN & PORK

*ADD A HOUSE SALAD OR CUP OF SOUP 4*

**Chicken Marsala**

A tender boneless chicken breast pan seared with mushrooms and drizzled with a delicious Marsala wine sauce, served with garlic mashed potatoes and seasonal vegetables **17**

**Kentucky Bourbon Pork Loin Chops**

Bourbon infused pork loin chops, breaded, fried and topped with a savory gravy, served with garlic mashed potatoes and seasonal vegetables **17**

**Caribbean Baby Back Ribs**

Slow cooked until tender, seasoned with a special Caribbean jerk BBQ sauce and served with house fries **17** Add BBQ grilled chicken breast **21**

SEAFOOD

*ADD A HOUSE SALAD OR CUP OF SOUP 4*

**Champagne Salmon**

A grilled Northwest wild salmon topped with our own creamy champagne and capers sauce served with herbed rice and seasonal vegetables **17**

**Basil Butter Halibut**

A northwest halibut filet stuffed with fresh basil and butter and baked until golden brown, served with herbed rice and seasonal vegetables **18**

**Halibut Fish and Chips**

Northwest halibut cooked to order in our own beer batter, served with tartar sauce and house fries **14**

PASTA

*ADD A HOUSE SALAD OR CUP OF SOUP 4*

**Seafood Linguini**

Salmon, prawns and halibut, sautéed with garlic, herbs and mushrooms, finished in a cream sauce **17**

**Prime Rib of Beef Stroganoff**

Tender Prime Rib morsels, mushrooms and a cream sauce, served over linguini noodles **15**

**Tomato Basil Pasta**

Fresh basil, tomatoes and garlic, tossed with white wine and olive oil served over linguini noodles and sprinkled with parmesan cheese **9**

Add grilled chicken or prawns **15**

**Butternut Squash Ravioli**

Organic butternut squash, onion, garlic, gorgonzola, parmesan and ricotta cheese ravioli nestled in our creamy parmesan and garlic sauce, topped with freshly grated cheese and black pepper **13**

**Macaroni & Cheese**

Delicious elbow noodles covered in cheddar, parmesan and bleu cheese, a hint of garlic and topped with crispy bacon bits **8**



SANDWICHES & BURGERS

Substitute a side salad, cup of soup, onion rings, or cottage cheese for house fries **3**

*ADD A HOUSE SALAD OR CUP OF SOUP 4*

**Prime Rib Junior Sandwich**

A tender cut of our famous Prime Rib on a French roll, served with Au jusandhouse fries **13**

**Prime Rib Philly**

Thin slices of Prime Rib grilled with red onions and sweet bell peppers, on a French roll topped with swiss cheese, served with Au jus and house

fries **11**

**French Dip**

Thin slices of Prime Rib piled high on a French roll topped with swiss cheese, served with Au jus and house fries **10**

**Hot Open Face Prime Rib Sandwich**

Thin slices of Prime Rib piled high on artisan bread, smothered in rich beef gravy, served with garlic mash potatoes **12**

**BBQ Beef Sandwich**

Thin slices of Prime Rib gently simmered in a delicious BBQ sauce, piled high on a French roll with cheddar cheese, served with house fries **10**

**Steak Burger**

A thick and juicy half pound steak burger, on an onion bun with lettuce, tomato, pickles, red onions, cheddar cheese, bacon and mayo, served with

house fries **10**

**“**Clydes**”dale Prime Rib Burger**

Half pound steak burger, on an onion bun topped with a fried egg, cheddar cheese, bacon, and thin sliced Prime Rib, lettuce, tomato, pickles, red onions and mayo, served with house fries **13**

**Cheese Burger**

Half pound steak burger, on an onion bun with lettuce, tomato, pickles, onions, cheddar cheese, and mayo, served with house fries **9**

**Club House Sandwich**

Turkey, ham, bacon, swiss cheese, lettuce, tomato and mayo on double deck wheat toast, served with house fries **10**

**Beer Batter Halibut Sandwich**

Northwest halibut, cheddar cheese and tartar sauce on a French roll served with house fries **10**

**Vegetarian Sandwich**

A generous sandwich with cream cheese, cucumber, red onion, sweet bell peppers, tomato, lettuce, and roasted sunflower seeds, on whole wheat bread served with fruit **8**

**Gourmet Grilled Cheese Sandwich**

Cheddar and swiss cheeses, on artisan bread, served with house fries **7**

SENSATIONS

**Hot n’ Gooey**

A house tradition, vanilla ice cream and Devil’s food cake, topped with hot fudge, and whipped cream **7**

**Chocolate Pudding Cake**

Oh so indulgent, rich and moist layers, upon layers of chocolate pudding and chocolate cake **7**

**Key Lime Pie**

The real thing made with key lime juice and baked in a graham cracker crust **6**

**Caramel Cheese Cake**

Rich, smooth cheesecake rolled in a flaky pastry tortilla and sprinkled with cinnamon sugar, drizzled with caramel sauce, served warm **6**

**Apple Crisp & Vanilla Ice Cream**

Warm apple crisp, topped with creamy vanilla ice cream and caramel **7**

**Creamy Chocolate Mousse**

Made from scratch by our chef **5**

**Cold Temptations**

Ice Cream **3**

BEVERAGES

Fresh brewed coffee and decaf **2.25**

Assorted hot teas and fresh brewed iced tea **2.25**

2 % Milk **2**

Fruit Juice **4**

Soft drinks **3**

18% gratuity will be added to parties of six or more