

DINNER MENU

To Begin

HOUSE OYSTERS On the Half Shell or Grilled.....	M/P
TUNA TARTARE Sushi Grade Yellowfin Tuna, Avocado, Togarashi Kettle Chips.....	14
BROILED BAY SCALLOPS Casino Style, Lemon Brown Butter.....	11
GRILLED PORK BELLY Chocolate Porter Mole, Pickled Onions, Toasted Coriander Crema.....	15
U-10 SHRIMP COCKTAIL Classic Cocktail Sauce.....	13
STEAK TARTARE Shallot, Capers, Hard Boiled Egg.....	15
CLARKE'S BAKED OYSTERS Spinach, Bacon, Bell Pepper Gratin.....	16
CRISPY CALAMARI Hot Cherry Peppers.....	13

SOUPS & SALADS

FRENCH ONION SOUP Three Onions, Roasted Beef Broth, Gruyere, Swiss.....	8
SEAFOOD CHOWDER New England Style, Shrimp, Scallop.....	9
ROASTED BEET SALAD Mandarin Orange, Roasted Fennel, Goat Cheese, Citrus Vinaigrette.....	12
HEIRLOOM TOMATO AND BURRATA Basil, Tomato Bacon Jam, Aged Balsamic Reduction.....	14
BIBB STACK Grilled Bacon, Crumbled Clemson Bleu, Fin Herb Buttermilk Dressing.....	10

Our Steaks

Our Steaks have been hand selected by Robert Meyer, founder of Meyer Ranch in the mountains of Montana. Meyer Ranch produces the highest quality Prime Beef while also committing to raising additive free & environmentally friendly cattle. We hope you enjoy.

STEAKS & CHOPS	BONE IN NY STRIP 16oz.....	47
	FILET MIGNON 6 oz 10 oz.....	36/48
	PORTERHOUSE FOR TWO 36 oz.....	80
	PRIME RIB 12 oz 22 oz.....	32/46
	DOUBLE CUT PORK CHOP 16 oz.....	36
	COWBOY RIBEYE 22 oz.....	49

All steaks served with 2 sides

Tavern Classics

STEAK AND GUINNESS PIE Wild Mushroom Compote, House Steak Sauce.....	16
CLARKE'S BURGER Bacon Jam, Smoked Gouda, Whole Grain Mustard.....	16
BLACK AND TAN BURGER Beer Cheese, Onion Rings, Guinness Steak Sauce.....	16
CRISPY ROAST HALF CHICKEN Lemon Pepper, Baby Carrots, Pan Gravy.....	19
CHUBBY'S LAMB CHOPS Porcini Mushroom Rubbed, Classic Mint Jelly.....	28
CEDAR PLANKED SCOTTISH SALMON Tomato Fennel Relish, Soy Lime Glaze.....	27
GRILLED SKIRT STEAK Chimichurri, Pickled Tomato, Onion, Adobo Balsamic Butter.....	26
PECAN CRUSTED RAINBOW TROUT Brussel Sprouts, Pesto, Whole Grain Mustard Cream.....	24
CAPTAIN CLARKE'S FISH & CHIPS Hand-cut French Fries, House Tartar Sauce.....	18

On the Side

CREAMED SPINACH 7	ROASTED BRUSSEL SPROUTS 7	RED BLISS MASH 7
BABY CARROTS 7	CREAMED CORN 7	BAKED POTATO 5
AU GRATIN 7	SEASONAL VEGETABLES 7	TAVERN FRIES 6

