

Clarke's

RESTAURANT
BAR

Appetizers

Artisan Cheese Plate bread, chutney, salad, fruit,
Marcona almonds \$13 for 1...\$ 25 for 2

Lobster & Shrimp Risotto tomato coulis, lobster butter,
Parmigiano-Reggiano \$13.5

Soup of the Day \$7.5

Thinly-sliced European Cold-smoked Salmon
Citrus segments, field green garnish \$12

Main Courses

Braised Oregon Lamb Shank (off the bone)
Tomato jam, toasted pearl barley, roasted vegetables,
Scented with rosemary, light white wine jus \$25.5

Grilled Alaskan Salmon with Orange Honey Glaze
Pistachio-apricot couscous, yellow squash, zucchini
Spiced orange sauce \$26

Lobster & Shrimp Risotto
Tomato coulis, lobster butter, Parmigiano-Reggiano \$26

Vegetarian Lasagna with Fontina Cheese
Grilled vegetables, mushrooms, spinach,
Stone-ground pasta, vine-ripened tomato sauce \$19.75

Herb-Crusted True Cod from Kodiak
Mussel-saffron broth, vegetable brunoise, Basmati rice \$24

Pan-seared Jumbo Maine Scallops, Parmesan Crackling
Truffled Italian polenta, shrimp-Cognac sauce,
Studded with English peas \$27

\$2.5 will be added for split plates
Personal checks gladly accepted,
18 % gratuity added to tables of 6+
We are not responsible for misplaced or stolen articles

Salads

Field Green Salad
Toasted hazelnuts, tomatoes, Feta,
Raspberry vinaigrette \$7.5

**Clarke's Classic Caesar
Whole-Leaf Salad**
Sourdough croutons,
Pecorino Romano \$8

**Wilted Baby Spinach Salad,
Blue Cheese Dressing**
Toasted walnuts, bacon,
Red onion, quails' eggs \$10

Simply Prepared

Choose your entree,
Choose your sides...

Marinated, Grilled Angus Rib Eye
Beer & onion sauce \$25.5

Grilled Carlton Pork Tenderloin
Port wine sauce \$21

Seared Free-range Chicken Breast
Light chicken thyme jus \$18

Sides

Sautéed, Herbed Potatoes \$3.75

Truffled Polenta \$4.5

**Sautéed French Green Beans
Toasted Almonds \$3.75**

Cauliflower Gratin \$3.75

Book your
next lunch or dinner
event with us!

clarkesrestaurant.net