

Clarke's

RESTAURANT
BAR

Join us for
Happy Hour in
Clarke's
BAR
OR outside
4:30-6

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

Smooth Chicken Liver Parfait
French green bean salad, toast points \$10

Main Courses

Grilled Beef Tenderloin, Classic Béarnaise Sauce
Baked summer squash & Roma tomatoes, fresh thyme,
Gratin of Yukon Gold potatoes \$34

Steamed Wild Alaskan Halibut, Ruby Grapefruit
Wild rice, asparagus, cherry tomato beurre blanc \$28.75

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

Housemade Ravioli Stuffed with Oven-roasted Tomatoes
Smoked Scamorza cheese, olives, spinach,
Classic pesto sauce, toasted pine nuts \$21

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

Sautéed, Breaded Wild Alaskan Razor Clams
Field green salad, white wine, tomato, tarragon sauce \$24

\$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

Roast Beef Cobb Salad
Blue cheese, avocado, grilled corn,
Hard-boiled egg, cherry tomatoes,
Red wine vinaigrette \$12

Simply Prepared

Choose your entree,
Choose your sides...

Grilled Yellow Fin Tuna (Rare)
Wasabi aioli \$25

**Roasted Macadamia Crusted
Rack of Lamb**
White wine lamb jus \$27.5

Grilled Apricot-glazed Pork Kebabs
Dried fruit chutney \$18

Sides

Gratin Yukon Gold Potatoes \$3.75

Truffled Polenta \$4.5

**Sautéed Corn with Chipotle,
Fresh Thyme** \$3.75

Sautéed Broccolini \$3.75