

Starters

French Onion Soup 7

Caramelized onions simmered in beef stock with a hint of sherry, topped with garlic crostini and melted Swiss cheese

Fried Calamari 14

Fresh calamari tossed in slightly seasoned flour and fried until golden brown. Served with house made marinara sauce

Add: Buffalo Style 1, Aioli 1

Bruschetta 10

Fresh house made bruschetta served on a seasoned, toasted French crostini. Finished with balsamic glaze and basil

Chicken Wings 11

Crispy bone-in chicken wings, tossed in your choice of *Hot, Medium, Mild, BBQ or Garlic Parmesan* sauces, accompanied by blue cheese, celery and carrot sticks (gfo)

Mozzarella Sticks 9

Battered mozzarella cheese, fried until golden brown and served with house made marinara sauce

Add: Melba 1

Little Neck Clam 12

A dozen steamed clams served with melted butter and a lemon wedge (gfo)

Shrimp Cocktail 13

Classic steakhouse style served with lemon and cocktail sauce (gfo)

Stuffed Jalapeno Firecracker 12

Cream cheese filled peppers wrapped in Applewood bacon, baked in garlic butter and finished with cayenne pepper

Margarita Style 10

Classic house made pizza sauce topped with sliced tomato, shredded mozzarella cheese and fresh chopped basil

Add: Buffalo Style 4

Supreme Nachos 11

Corn tortilla chips topped with nacho cheese, shredded lettuce, jalapenos, diced tomatoes, sliced black olives and fresh cilantro. Served with house Pico de Gallo and sour cream

Add: Chicken 3, Pulled Pork 4, Steak 6

Salads

Caesar 10

Romaine lettuce, garlic croutons and traditional Caesar dressing. Sprinkled with parmesan cheese
Side Caesar 7 Add: Chicken 4 or Shrimp 6

Garden Tossed 6

Fresh greens, tomato, cucumbers, carrots and red onions with a choice of house made dressing

Buffalo Chicken Salad 13

Garden salad topped with crispy chicken tenders tossed in buffalo sauce, finished with blue cheese crumbles

Clarks Steak Salad 17

Garden salad topped with shredded cheddar cheese and freshly grilled sirloin steak strips

Burgers

Classic American 12

Traditional burger with American cheese

California Burger 13

Cheddar, avocado and garlic mayo

Blue Burger 13

Blue cheese crumbles

Cowboy Burger 13

BBQ sauce, cheddar cheese and onion rings

Mushroom Swiss Burger 14

Sautéed mushrooms and Swiss cheese

Pulled Pork Sandwich 14

Fresh pulled pork tossed in a sweet BBQ sauce
Add: Bacon 2

All steaks are served with a tossed salad, French bread and your choice of starch or vegetables

Steaks

All our steaks are USDA certified choice or higher, hand cut in house and seasoned with our house spice blend (gfo)

Delmonico 26

A 12 oz Delmonico grilled to your preference

NY Strip 25

A 10 oz NY Strip grilled to preference

Butchers Choice Cut ~ Market price

Ask your server what choice cut is available this week from our in-house butcher. Grilled to preference

Surf & Turf 35

Five Shrimp sautéed in a buttery garlic scampi sauce over a seasoned 10 oz NY Strip

Filet Mignon 34

8 oz Grilled and served with a demi glaze

Prime Rib

Slow Roasted served with Au jus ~ while it lasts

Junior Cut 24 ~ Executive Cut 32

Chips FAMOUS Cajun Rub ~ add 3

Center Cut Pork Chop 17

Seasoned with herbs and aromatics, grilled and finished with sautéed apples and maple glaze.

Prime Rib Sandwich 18

Sliced prime rib on a brioche roll with Au jus and Tiger Sauce served with fries

Clarks Sauce: Creamy melted gorgonzola and chopped bacon reduction available for all steaks ~ *Add 3*

Black & Blue Option ~ Add 4

Rare: cold red center **Medium Rare:** cool pink center **Medium:** warm pink center **Medium Well:** hot center **Well Done:** order chicken

House Entrees

Caprese Penne Pasta 17

Blistered cherry tomatoes, pesto, and a light marinara sauce tossed in penne. Finished with white truffle oil and balsamic glaze

Alfredo 16

Traditional style alfredo sauce tossed with linguini. With an option to substitute penne

Add: Chicken 4, Shrimp 6

Bruschetta Chicken 20

Two chicken breasts seasoned with Italian spices and topped with bruschetta and melted mozzarella cheese (gfo)

Cajun Chicken 18

Two blackened chicken breasts served with a side of fresh pico de gallo (gfo)

Seafood Entrees

Linguini Clam 19

Your choice of red or white clam sauce sautéed with fresh littleneck clams and whole baby clams served over linguini pasta

Fish and Chips 20

Beer battered haddock served with French fries and tartar sauce

New England Haddock 18

Haddock filet baked in a lemon and white wine butter sauce and topped with panko crumbs (gfo)

Citrus Salmon 20

Salmon filet baked in a pineapple and butter sauce (gfo)



**1 Ferry Street
Schuylerville N.Y.**

518-695-2073

ClarksSteakhouse.com

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Gratuuity will be added for your convenience for larger parties.

Plate charge \$3.00

We would be happy to accommodate special dietary needs or requests.

Thank you for supporting Clark's