

★ CLARK'S STEAKHOUSE ★ & SCHUYLER YACHT BASIN

STARTERS

BUFFALO CHICKEN TATER KEGS 11
Oversized tots stuffed with chicken served with carrot slaw and blue cheese

SUPREME NACHOS 11
Corn tortilla chips topped with melted cheddar cheese, shredded lettuce, jalapenos, diced tomatoes, black olives, cilantro, pico de gallo, sour cream

Add chicken 4
Add shaved steak 6

SHRIMP COCKTAIL 16
Jumbo white panama shrimp served with cocktail sauce and lemon wedge

CHICKEN WINGS 12
Always extra crispy wings / choice of sauce: mild, medium, hot, BBQ, garlic parmesan or mango habanero

FRENCH ONION SOUP 7
Caramelized onions, hint of sherry, beef stock, crostini and swiss cheese

FRIED CALAMARI 14
Deep fried golden brown served with marinara sauce

STEAMERS 12
Sautéed little neck clams with white wine, garlic, lemon and parsley with drawn butter

BURGERS

Served with house pickles and fries
Add bacon 2

CLASSIC AMERICAN BURGER 12
Lettuce, tomato, onion and American cheese

MUSHROOM AND SWISS BURGER 14

COWBOY BURGER 13
BBQ, onion rings and cheddar cheese

BLUE BURGER 13

CALIFORNIA BURGER 13
Cheddar cheese, avocado and garlic mayo

PRIME RIB SANDWICH 16
Shaved rib eye with aujus and tiger sauce on a brioche bun

BRUSCHETTA 10

Garlic crostini topped with mixture of plum tomatoes, red onion, basil and topped with balsamic glaze

P.E.I. MUSSELS 10

Sautéed prince Edward island mussels with garlic, basil and plum tomatoes

BURRATA 12

Fresh mozzarella infused with butter and cream served with heirloom tomatoes, peppadews, basil, and fig glaze

CHARCUTERIE AND CHEESE

Local cheeses and dry aged meats. Changes daily ask your server on availability

For one 12
For two 22

SALADS

CLARK'S SALAD 16
Field Greens, cherry tomatoes, boursin cheese, red onion, sliced sirloin steak, roasted red peppers, balsamic vinegar

BUFFALO CHICKEN SALAD 13
Field greens, crispy chicken, cherry tomatoes, carrots, cucumbers, blue cheese dressing

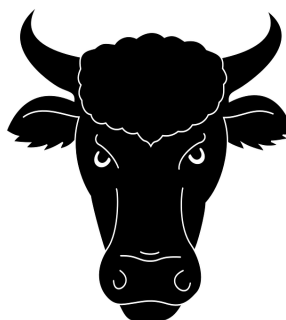
NUT & BERRY SALAD 12 / 9
Field greens, fresh berries, goat cheese, hazelnuts, raspberry vinegar dressing

CAESAR SALAD 10 / 7
Romaine lettuce, croutons, parmesan cheese, Tuscan Caesar dressing

CHOPPED BLT SALAD 11 / 8
Chopped romaine lettuce, cherry tomatoes, apple wood smoked bacon, goat cheese, sundried tomato dressing

GARDEN SALAD 8 / 5
Field greens, cucumbers, red onion, cherry tomatoes, carrots and choice of dressing

Add steak 6
Add chicken 4
Add shrimp 6



STEAKS & CHOPS

All steaks are Iowa Premium. Served with house salad and choice of dressing

DELMONICO 29
14 oz Boneless rib eye, rich in marbling. Served with your choice of one side and one sauce

THE FILET 38
8oz Center cut served with Mashed potatoes, grilled asparagus, crispy onion straws and demi glaze


NY STRIP 28
14oz Strip as bold as the city itself served with your choice of one side and one sauce

COULOTTE 23
Sliced top sirloin, mashed potatoes and creamy horseradish sauce

BRIE ENCRUSTED FILET MIGNON 36
Twin 4oz Tornados of beef tenderloin topped with Brie cheese and served with asparagus and balsamic glaze

PORK CHOP 22
12oz Bone in center cut char broiled and served with Yukon potatoes, asparagus, mushrooms, fresh corn and pickled onions served with cognac mustard demi

PRIME RIB 28
Slow roasted rib eye served with one choice of side creamy horseradish sauce. **FRIDAY AND SATURDAY NIGHTS ONLY**

MANHATTAN STRIP  market price
16oz bone in prime NY strip with one choice of side and sauce

SIDES

Burnt Brussel sprouts 7
Grilled Asparagus 6
Yukon Gold Potatoes 7
Sautéed Onions 5
Mashed potatoes 5
Baked Potato 4
Crispy Onion Straws 3
Wild Truffle Mushrooms 7
Craft beer mac n cheese 9

COMPLIMENT YOUR CUT

SIGNATURE SAUCES

CLARK'S STEAK SAUCE 3
Melted Gorgonzola and chopped bacon

COGNAC MUSTARD CREAM 3
Reduction of Cognac, whole mustard and demi glaze

CREAMY HORSERADISH 3
Horseradish, sour cream and malt vinegar

ROSEMARY DEMI GLAZE 3
Reduction of red wine and rosemary

COMPOUND BUTTERS

GORGONZOLA 2

ROASTED GARLIC 2

ADD A SURF

GRILLED COLOSSAL SHRIMP 6
MAINE LOBSTER TAIL 15

FROM THE SEA

PAN SEARED SALMON 24
Wild Salmon pan seared served with Quinoa, shaved sprouts, toasted hazelnuts, Sweetie drops, brown butter

MAINE LOBSTER TAIL 32
8oz broiled Maine lobster tail served with asparagus and drawn butter

HALIBUT 29
Wild pacific Halibut pan seared served with , zucchini ,squash, fresh corn, cherry tomatoes

BAKED NEW ENGLAND HADDOCK 22
Oven roasted with lemon white wine and topped with seasoned bread crumbs. Served with Brussel sprouts

SHRIMP OREGANATA 26
Jumbo shrimp baked with garlic white wine and butter topped with seasoned bread crumbs
Served with grilled asparagus

FETTUCINI ALFREDO 16
Traditional style, tossed with parmesan cheese
Add Shrimp 6
Add Chicken 4

BRUSCHETTA CHICKEN 23
Pan seared chicken breast topped with diced plum tomatoes, red onion, torn burrata ,basil. and balsamic glaze



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Plate sharing charge 3

20% gratuity added for parties 6 or larger