

CLARK'S STEAKHOUSE & SCHUYLER YACHT BASIN

STARTERS

BACON CHEDDAR TATER KEGS 11

Oversized tots stuffed with bacon, cheddar and chives served with jalapeno ranch

CLARK'S NACHOS 14

Waffle cut fries, craft beer cheddar sauce, scallions, house made chili, diced tomatoes, bacon and topped with sweet pepper sauce

SALT N VINEGER SPROUTS 10

Crispy brussels tossed with balsamic vinegar, cranberries, and bacon

CHICKEN WINGS 12

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

FRIED CALAMARI 14

Deep fried golden brown served with marinara sauce

STEAMERS 12

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

FRENCH ONION SOUP 7

Caramelized onions, sherry wine, crostini, and swiss cheese

NEW ENGLAND CLAM CHOWDER 4/8

Traditional style with oyster crackers

SHORT RIB CHOWDER 4/8

Slow braised short rib, onions, celery and potatoes



BURGERS

Served with house pickles and fries

Add bacon 2 Make it Impossible 4

CLASSIC AMERICAN BURGER 12

Lettuce, tomato, onion and American cheese

MUSHROOM AND SWISS BURGER 14

COWBOY BURGER 13

BBQ sauce onion rings and cheddar cheese

CALIFORNIA BURGER 13

Cheddar cheese, avocado and garlic mayo

THE HOG BURGER 15

Caramelized onions, cheddar cheese, and crispy pork belly

SANDWICHES

PRIME RIB SANDWICH 16

Shaved ribeye, caramelized onions, cheddar cheese with aujus and tiger sauce on a brioche bun. Served with fries

THE CLARKIE 14

Corned beef, caramelized onions, bacon, swiss cheese, on a brioche bun. Served with fries

SALADS

CLARK'S SALAD 16

Field greens, cherry tomatoes, boursin cheese, pickled onion, sliced sirloin steak, Sweetie drops, balsamic vinegar

BUFFALO CHICKEN SALAD 13

Field greens, crispy chicken, cherry tomatoes, carrots, cucumbers, blue cheese dressing

APPLE WALNUT SALAD 12/9

Arcadian greens, fresh apples, gorgonzola cheese, walnuts, cranberries, apple cider 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 shrimp 6

Add chicken 4

Add salmon 7

STEAKS

All steaks are Iowa Premium. Served with house salad
Add shrimp to any steak 6

DELMONICO 29

14 oz Boneless ribeye, 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 24

9oz top sirloin sliced and served with mashed potatoes and creamy horseradish sauce.

PRIME RIB 28

Slow roasted ribeye served with creamy horseradish sauce and choice of one side.

FRIDAY AND SATURDAY NIGHTS ONLY

ENTREES

Entrees served with house salad and choice of dressing

MEATLOAF 20

Veal, beef and pork mixed with onions and peppers. Served with mashed potatoes, burnt sprouts, crispy onions, and gravy

HERB ENCRUSTED PORK LOIN 22

Slow roasted then sliced and served with mashed potatoes, grilled asparagus and pan dripping gravy

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

PASTA

FETTUCINI ALFREDO 16

Traditional style, tossed with parmesan cheese

Add Shrimp 6

Add Chicken 4

Make your chicken or shrimp cajun 1

SHORT RIB RAVIOLIS 18

Tossed in a shallot sherry mushroom cream sauce

PESTO CHICKEN 24

Sautéed chicken breast, cherry tomatoes, walnuts, parmesan cheese, pesto cream sauce tossed with trottole pasta

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-GLACE 3
Reduction of red wine and rosemary

COMPOUND BUTTERS

GORGONZOLA 2

ROASTED GARLIC 2

FROM THE SEA

PAN SEARED SALMON 24

Wild Salmon pan seared served with quinoa, shaved sprouts, sweetie drops, hazelnuts and burnt lemon

BAKED NEW ENGLAND HADDOCK 20

Oven roasted with lemon white wine and topped with seasoned breadcrumbs. Served with brussel sprouts

SHRIMP & RISSOTO 22

Jumbo grilled shrimp served with creamy mascarpone risotto

LINGUINE ALLE VONGOLE 18

Sautéed littleneck clams, chopped clams, white wine, lemon and butter tossed with linguine pasta

Plate sharing charge 3

20% gratuity added for parties 6 or larger



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