

# Appetizers

## Clydz “Signature” Sliders

Chef John’s Piedmontese beef blend with potato rolls, cheddar cheese and seasoned fries

16.

## Braised Python Ravioli

roasted wild mushroom and heirloom tomato

10.

## Elk and Rattlesnake Chili

cheddar cheese and crispy tortillas

9.

## Crispy Calamari

homemade basil tomato sauce

11.

## Duck Tostadas

black bean spread, tomato and queso fresco

11.

## Shrimp, Duck or Vegetable Dumplings

Clydz sweet and spicy chili sauce

7.

## Ahi Tuna and Cucumber Roll

wasabi, sesame seaweed salad and pickled ginger

7.

## Jumbo Lump Crab Cakes

micro greens and signature chive aioli

12.

## Classic Pan Pizza

8.

add game sausage

11.

## Chicken Quesadilla

pepper jack, onions, peppers, pico de gallo and sour cream

9.

## Wild Game Meatballs du Jour

wilted greens and baby tomato demi

8.

## Untamed Nachos

seasoned game meat, smoked cheddar, diced tomato, crispy tortillas, guacamole and sour cream

14.

## Duck Quesadilla

fresh mozzarella, squash and soy reduction

11.

## Pierogies

caramelized onions and sour cream

8.

## Roasted Garlic Hummus

assorted crispy tortilla chips and diced tomato

7.

## Clydz Cheese Selection

fresh berries and crostini

12.

with air dried meats

20.

## Jumbo Shrimp Martini Cocktail

12.

## Maine Lobster Martini Cocktail

13.

## Crispy Chicken Wings

Clydz sweet and spicy chili sauce

11.

## Tasmanian Crab Roll

baby greens, cucumber and sherry vinaigrette

10.

## Chef’s Oyster Selection

served with traditional mignonette

2.50 per oyster

# Sandwiches

All sandwiches are served with Clydz chips, salad or New Brunswick style slaw. \*Includes lettuce, tomato and onion.

## Clydz Grilled Cheese

grilled brie, apple wood smoked bacon  
and tomato on whole wheat  
8.

## Game Meatballs & Cheddar Cheese

on a club roll with organic tomato demi  
10.

## Warm Pastrami & Swiss

on a roll with honey mustard sauce\*  
9.

## Roast Beef

on artisan baguette with horseradish mayo\*  
9.

## Oven Roasted Turkey Club

apple wood smoked bacon and mayo  
on toasted whole wheat\*  
9.

## Grilled Portobella Wrap

heirloom tomato, baby arugula, aged pecorino  
and cider vinaigrette  
7.

## Maine Style Lobster Roll

house made lobster salad on a club roll  
12.

## Italian Hot Dog...Clydz Style

trio of little smokies, potatoes, roasted peppers  
and caramelized onions on a club roll  
9.

## “Martella” Pork Sandwich

broccoli rabe, provolone and chimichurri on baguette  
14.

## Smoked Chicken Wrap

muenster cheese, apple wood smoked bacon  
and honey mayo\*  
9.

## Crab Cake Sandwich

on an English muffin with chive aioli\*  
9.

## Rosemary Marinated Chicken Wrap

fresh mozzarella, roasted peppers, baby greens  
and balsamic reduction  
9.

# Burgers

All burgers are served with lettuce, tomato, onion and Clydz chips, salad or New Brunswick style slaw.

## Clydz “Signature” Burger

Chef John’s Piedmontese beef blend  
12.

## Game Burger du Jour

12.

## Traditional All Beef Cheddar Burger

10.

## Clydz Mushroom Burger

vegetarian style served on an English muffin  
8.

Add: Cheddar, Swiss, Muenster or Pepper Jack 1. Blue, Brie, Smoked Cheddar, Goat, Provolone or Fresh Mozzarella 2.  
Apple Wood Smoked Bacon, Caramelized Onions or Sautéed Mushrooms 2.

# Sides

5.

Clydz Fries

Baby Carrots

Broccoli Rabe

Clydz Slaw

Sweet Potato Fries

French Beans

Braised Spinach

Clydz Tortillas

Roasted Potatoes

Asparagus

Sautéed Mushrooms

Clydz Chips

18% Gratuity included for parties of 5 or more. Sorry, no separate checks.  
Plan your next party or special occasion at Clydz. Ask for our party menus.

## Soup & Salad

### Clydz Tomato Soup

Cup 2. Bowl 5.

### Soup du Jour

priced daily

### Whiskey & Dill Cured Salmon

baby arugula, smokey blue cheese and cucumber

9.

### Crispy Calamari Salad

field greens and roasted tomato vinaigrette

11.

### Classic Caesar

crisp romaine and creamy, lightly scented anchovy,  
aged pecorino and roasted garlic dressing

8.

### Seared Diver Scallops

frisee & upland cress citrus salad, sunflower seed  
and avocado oil

10.

### Clydz Field Greens

dried apricot, toasted almond, St. Andre cheese  
and port balsamic vinaigrette

7.

### Rare Seared Antelope & Bibb Lettuce

fresh fig, Tetilla cheese and fig balsamic vinaigrette

9.

### Toasted Pecan & Goat Cheese Medallion

baby arugula, shaved apple and  
port balsamic vinaigrette

8.

## Lunch Entrees

### Grilled Buffalo Hanger Steak

rattlesnake sausage, roasted potato and haricot vert

17.

### Petit Australian Filet Mignon

wild boar bacon, roasted potato, baby carrots and melting smokey blue cheese

22.

### Seared Diver Scallops

house made pappardella, baby tomato, wilted greens and black truffle cream sauce

19.

### Chef John's Special Dry Rubbed Pork Tenderloin

grilled asparagus, roasted potato, fresh fig and savory agave tomato reduction

17.

### Crispy Duck Confit & Linguini

duck bacon, wilted greens and creamy mushroom sauce

12.

### Pasta du Jour

Priced daily