

The Clinton House

THANKSGIVING

Turkey Dinner

Complete Turkey Dinner

Stuffing, whipped potatoes, peas & carrots, gravy, soup
& salad, apple or pumpkin pie

Turkey Plate

Stuffing, whipped potatoes, peas & carrots, gravy

Raw Bar

Deluxe Seafood Tower

1/2 Lobster, 4 oysters, 4 clams, 4 shrimp

Premium Seafood Tower

Whole lobster, crab cocktail, 8 oysters, 8 clams, 8 shrimp

Oysters

East Coast

West Coast

East & West

half / dozen

Clams

half / dozen

Jumbo Shrimp Cocktail

Jumbo Lump Crab Cocktail

Lobster Cocktail

half / full

Soups

Lobster Bisque

cup / bowl

Soup of the Day

cup / bowl

French Onion Soup

Salads

Add: Lobster Tail · Shrimp · Crab
Cake · Chicken · Steak

Caesar Salad

White anchovies, croutons

side / entrée

House Salad

Tomato, cucumber, red onion, bell pepper,
kalamata olives

side / entrée

Roasted Beet

Arugula, bleu cheese, candied nuts

Duck Salad

Apple, dried cranberry, arugula, Bleu
d'Auvergne

Appetizers

Warm Baguette

Black sea-salted butter

Royal Osetra Caviar

Crème fraîche, milk toast

Grilled Shrimp

Lemon-garlic vinaigrette, arugula

Clams Casino

Bell pepper, bacon, red pepper

Fried Oysters

Creamed spinach, pickled vegetables

Crab Cake

Newburgh sauce, sweety drop peppers

Spicy Blue Crab & Avocado

Arugula, sriracha

Charcuterie & Fromage

Cheeses, meats, crudité

Steaks & Chops

R 120° MR 130° M 135° MW 145°
W 155°

Dinners are offered à la carte unless
otherwise noted as a complete plate.

Add: Lobster Tail · Shrimp · Crab
Cake · Truffle Butter · Au Bleu · Au
Poivre

Prime NY Strip

12 oz, onion ring garnish

Dry Aged NY Strip

16 oz, 28-day dry aged

Filet Mignon

Wild mushroom garnish

6 oz / 10 oz

Prime Bone-in Ribeye

22 oz, balsamic glaze, pickled onion

Grilled Rack of Lamb

Demi, stuffed tomato garnish

Prime Rib

Limited availability

Queen / King

Twin Pork Chops Au Poivre

Complete — whipped potatoes, vegetable

Seafood

Lobster Tails

Two South African 5 oz tails (crab stuffed
available)

Crab Cakes

Two pan-seared, jumbo lump, bell pepper

Baked Seafood

Complete — shrimp, scallops, crab, cream,
julienne vegetable, rice

Pan Seared Salmon

6 oz Canadian center cut, lemon cream
sauce, spinach, artichoke hearts

Entrées

Beef Wellington

Filet, liver pâté, demi, mushroom duxelles

Braised Short Ribs

Complete — shoestring onions, whipped
potatoes, demi-glaze

Sauerbraten

Complete — marinated roast beef, potato
pancakes, red cabbage

Chicken and Asparagus

Complete — artichoke hearts, white wine
lemon dill sauce, pappardelle

Roasted Duck

Complete — broccoli, carrots, sweet potato
mash

Sides

Onion Rings

French Fries

Wild Rice

Asparagus

Béarnaise

Creamed Spinach

Lobster Mac & Cheese

Whipped Potatoes

Broccoli Au Gratin

Potato Pancakes

Moroccan Carrots

Brussels Sprouts & Bacon

Wild Mushrooms & Truffle Butter

Kids

Kids only

Mac & Cheese

Kids 5 oz Steak Frites

Pasta & Butter

Pasta & Marinara

Add meatballs

Grilled Chicken & Fries

Kids Prime Rib

16 oz

The Clinton House

D R I N K S

Wines by the Glass / Bottle

Sparkling

Prosecco, *Tommasi Tenuta Filodora, Veneto, Italy*

White

Pinot Gris, *Archery Summit, Willamette Valley, OR*

Arinto blend, *Duorum Tons, Douro, Portugal*

Riesling, *Elk Cove, Willamette Valley, OR*

Sauvignon Blanc, *Honig, Napa Valley, CA*

Alvarinho, *Aveleda Solos de Granito, Vinho Verde*

Chardonnay, *Willamette Vineyards, Dijon Clone, OR*

Chardonnay, *Merryvale, Carneros, CA*

White Pinot Noir, *Willamette Valley Vineyards, OR*

Sweet

Moscato, *Villa Rosa Moscato d'Asti, Piedmont*

Rosé

Cabernet Franc, *Unionville, New Jersey*

Red

Pinot Noir, *Archery Summit Vireton, Willamette Valley, OR*

Merlot, *Miner Stagecoach Vineyard, Napa Valley, CA*

Touriga blend, *Altitude, Duorum Vinhos, Douro, Portugal*

Cabernet Sauvignon, *Bogle Twenty Acres, Clarksburg, CA*

Cabernet Sauvignon, *Paul Hobbs Crossbarn, Napa Valley, CA*

Cab Sauv / Merlot, *Château Bardins, Grand vin de Bordeaux, France*

Coravin Sommelier Selections

Our finest wine selections poured by the glass from our Coravin.

Old World Bubbles Flight

Vino Frizzante, *Bisson, Marca Trevigiana, Veneto, Italy*

Blanc de Blancs Brut Grand Cru, *Franck Bonville, Champagne, France*

Blanc de Noirs Brut, *Fleury, Champagne, France*

Portugal White Soil Flight

Alvarinho, *Aveleda Solos de Xisto, Vinho Verde*

Alvarinho, *Aveleda Solos de Granito, Vinho Verde*

Loureiro, *Aveleda Parcela do Convento, Vinho Verde*

Portugal Red Flight

Touriga blend, *Altitude, Duorum Vinhos, Douro*

Touriga blend, *Duorum Colheita, Douro*

Touriga blend, *Manoella Wine & Soul, Douro*

Charcuterie & Fromage Board

A curated assortment of artisan cheeses, cured meats, and fresh crudité

Beer

Draft

Ask your server about our rotating draft selections.

Domestic Bottles

Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite, Yuengling

Imported & Craft Bottles

Founder's All Day IPA, Bell's Two Hearted Ale, Stella Artois, Amstel Light, Beck's, Corona, Heineken, Hacker-Pschorr Weisse, Allagash White, Non-Alcoholic Beer

Other

Flavored Ironbound Seltzers

Zero-Proof Cocktails

Mocktail Mule

CleanCo Vodka, lime, ginger beer

Sober Sour

CleanCo Whiskey, sour mix

Phony Negroni Espresso

Non-alcoholic

Phony Negroni

Non-alcoholic, Tuscan juniper and citrus

Cocktails

Not Your Daddy's Old Fashioned

Woodford, vanilla, brown sugar, black walnut bitters

Double Barrel

Bulleit Rye, Banana Liqueur, black walnut bitters

Pineapple Vodka Infusion

Shaken on ice

Rusty Nail

Hibiki Japanese whisky, Drambuie, orange bitters

Midnight Repo

Reposado, Borghetti, cinnamon simple, Crème de Cacao

Espresso Martini

Borghetti Espresso, Stoli vanilla, Montenegro Amaro
add Baileys, Frangelico or Crème de Cacao

Direct from Domingo

Brugal rum, agave, lemon, angostura

Iron Boulevard

Bombay gin, Campari, sweet vermouth

Applero! Spritz

Aperol, housemade brown sugar apple syrup, lemon, prosecco

GF Gluten-Free · V Vegetarian · VG Vegan

We politely decline the separation of checks for parties of five or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.