

TO SHARE

AVOCADO TOAST \$10

V **VEG** Multi-grain, shaved apple, chia, olive oil, sea salt

GRILLED OCTOPUS \$17

Teardrop chili, crushed tomatoes, olives, garlic, grilled ciabatta

SPICY PROSCIUTTO BRUSCHETTA \$15

N'duja, burrata, fig jam

GRILLED CHICKEN SKEWERS \$13

Lemongrass, ginger, soy sauce, grilled scallion

TUNA TARTARE TAGOS \$16

Sesame, avocado, cilantro, cucumber

SKIRT STEAK SKEWERS \$15

GF Charred lemon chimichurri, pickled peppers, grilled spanish onion

BAKED BRIE \$12

VEG Rosemary honey, blistered grapes, pistachio, basil

CRAB CAKE \$18

Malt vinegar remoulade, giardiniera

BOWLS

BABY KALE \$13

Candied pecans, d'anjou pear, goat cheese, apple cider vinaigrette, crispy prosciutto

TUNA POKE \$18

Brown rice, mango chili sauce, avocado, radish sprouts, cucumber, ginger, sesame, nori

ADD GRILLED:

STEAK \$7 / CHICKEN BREAST \$5 / SHRIMP \$7 / TOFU \$4 / TUNA \$7

QUINOA TABBOULEH \$12

VEG **GF** Blueberries, feta cheese, mint, parsley, cilantro, spiced peanuts, sunflower seeds, lemon, olive oil

Clutch

BYO SEAFOOD TOWER

GF \$18 (6pc) Shrimp cocktail / \$18 Scallop crudo / \$18 (1 lb) Marinated mussels
\$18 (6pc) / \$30 (12pc) East & West coast oysters / \$30 Whole lobster / \$30 (½ lb) King crab

MAIN ENTREES

SEA BASS \$28

GF Cannellini bean puree, crab fondue, heirloom tomato, gremolata

OLD WORLD GRAIN BURGER \$15

VEG Steel cut oats, quinoa, farro, roasted poblano, porcini mushrooms, gruyère, wheat bun

CONNECTICUT-STYLE LOBSTER ROLL \$19

Warm butter, chives, parsley, dill, lemon zest

CURRIED LAMB BURGER \$17

Roasted tomatoes, tamarind, feta, parsley, lemon aioli

8-OZ FILET MIGNON \$38

GF Black trumpet mushroom, asparagus, lobster mashed potato, foie gras butter

PAPARDELLE \$16

Sauce bolognese, grated parmesan, fresh basil, evoo

CLUTCH BURGER \$16

Double burger, red rock cheddar, onion jam, applewood smoked bacon, fried egg, dill pickle remoulade

BRAISED CAULIFLOWER \$14

VEG **GF** Green lentils, harissa spice, spinach, roasted garlic, greek yogurt

SAFFRON TAGLIATELLE \$24

Tiger shrimp, white wine, shallots, Caper berries

SCALLOPS \$26

Crispy bacon, fuji apples, avocado, fennel, arugula, pearl pasta

AMISH CHICKEN \$21

GF Rosemary-lemon vinaigrette, fingerling potato, baby sweet peppers

SIDES \$7

GRILLED ASPARAGUS

VEG **GF** Parmesan dressing, lemon zest

CHARRED SHISHITO PEPPERS

Bonito flake, soy sauce

MAC & CHEESE

VEG Cavatappi, three cheese blend

ADD: TRUFFLE \$10 / LOBSTER \$10

MASHED POTATOES

VEG **GF** Yukon gold, chives

ADD: TRUFFLE \$10 / LOBSTER \$10

PETITE SALAD

V **VEG** **GF** Mixed greens, cucumber, tomato, red onion, radish, creamy balsamic

GRILLED OYSTER MUSHROOMS

V **VEG** **GF** Roasted shallots, fine herbs

FRENCH FRIES OR SWEET POTATO FRIES

V **VEG** **GF** Sauce flight, garlic mayo, smoked chili aioli, malt vinegar remoulade

ADD: TRUFFLE \$10

DESSERTS

FLOURLESS CHOCOLATE CAKE \$13

GF Chocolate mousse, vanilla creme anglaise, raspberry

MINI WAFFLE CONES \$9 (3PC)

Vanilla bean, chocolate or strawberry

COOKIES AND CREAM CUPCAKE \$12

White cake, italian buttercream, chocolate cookie

FUNNEL CAKE SUNDAE \$12

Neapolitan ice cream, chocolate sauce, strawberry syrup, salty nuts, whipped cream

BYO BANANA SPLIT \$13

GF Neapolitan ice cream, whipped cream, chocolate sauce, strawberry syrup, caramel, chopped nuts, rainbow sprinkles, chocolate chips, maraschino cherries

SNACKS

KALE CHIPS \$4

V **VEG** **GF**

BEER NUTS \$4

VEG **GF**

LOADED POTATO CROQUETTES \$5

CRAB DIP \$7

PARMESAN KNOTS \$4

VEG

NON ALCHOLIC DRINKS

FRESH YOUNG COCONUT \$10

CUCUMBER MINT SODA \$6

POWER GREENS \$7

BLACKBERRY LYCHEE LEMONADE \$7

MANGO, PEACH & PINEAPPLE NECTAR \$7

BLUEBERRY & BASIL SMASH ICED TEA \$7

V VEGAN / **VEG** VEGETARIAN / **GF** GLUTEN FRIENDLY / While we offer items prepared gluten free, other items containing gluten are prepared in our kitchen. Some ingredients may not be included in the menu description; please notify your server of any food allergies.

CLUTCH BAR
& RESTAURANT



316 WEST ERIE
CHICAGO, IL