

## SALADS

AVAILABLE IN SINGLES OR TRAYS

SINGLE/TRAY

BABY KALE \$60/\$100  
*Candied pecans, d'anjou pear, goat cheese, apple cider vinaigrette, crispy prosciutto*

QUINOA TABBOULEH \$50/\$90  
*Blueberries, feta cheese, mint, parsley, cilantro, spiced peanuts, sunflower seeds, lemon, olive oil*

BRUSSEL SPROUT CAESAR \$50/\$90  
*Shaved brussels, white anchovy, parmesan, garlic crouton*

## SIDES

AVAILABLE IN SINGLES OR TRAYS

SINGLE/TRAY

GRILLED ASPARAGUS \$40/\$70  
*Parmesan dressing, lemon zest*

CHARRED SHISHITO PEPPERS \$40/\$70  
*Bonito flake, soy*

FRENCH FRIES OR SWEET POTATO FRIES \$40/\$70  
*Sauce flight, garlic mayo, smoked chili aioli, malt vinegar remoulade*

ADD: TRUFFLE \$50/\$80

MAC & CHEESE \$50/\$90  
*Cellentani, three cheese blend*

ADD: TRUFFLE \$50/\$100

ADD: LOBSTER \$50/\$100

MASHED POTATOES \$40/\$70  
*Yukon gold, chives*

ADD: TRUFFLE \$50/\$100

ADD: LOBSTER \$50/\$100

## ENTREES

AVAILABLE IN SINGLES OR TRAYS

SINGLE/TRAY

BRAISED CAULIFLOWER \$60/\$100  
*Green lentils, harissa spice, spinach, roasted garlic, greek yogurt*

TAGLIATELLE \$90/\$180  
*Tiger shrimp, white wine, shallots, caper berry, saffron*

PAPPARDELLE \$80/\$150  
*Sauce bolognese, grated parmesan, fresh basil, evoo*

CHOICE OF: MASHED POTATO / ROASTED FINGERLINGS / GRILLED ASPARAGUS / ROASTED BRUSSEL SPROUTS

PAN SEARED (4 OZ FILET ) \$150/\$300

CHOICE OF: RED WINE JU / CHIMICHURRI / GARLIC HERB BUTTER

AMISH CHICKEN \$100/\$190  
*Rosemary-lemon vinaigrette, fingerling potato, baby sweet peppers*

CHOICE OF: ROASTED CHICKEN JU / ROSEMARY CORN VINAIGRETTE / SMOKED CHILI MOLE

BAKED SALMON \$140/\$270

CHOICE OF: LEMON BEURRE BLANC / CRAB FONDUE / MALTAISE

GRILLED MARINATED SKIRT STEAK \$140/\$270

CHOICE OF: RED WINE JU / CHIMICHURRI / GARLIC HERB BUTTER

PAN SEARED CHILEAN SEA BASS \$150/\$300

CHOICE OF: LEMON BEURRE BLANC / CRAB FONDUE / MALTAISE

\* These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if someone in your party has a food allergy or a special dietary need and we will do our best to make accommodations.

# Clutch

## PASSED APPS

MINIMUM ORDER IS (2) DOZEN OF PASSED APPETIZERS

SHRIMP COCKTAIL **\$3.50<sup>PC</sup>**  
*Cocktail sauce, horseradish*

EAST & WEST COAST OYSTERS **\$3.50<sup>PC</sup>**  
*Cocktail sauce, mignonette*

AVOCADO TOAST **\$2.50<sup>PC</sup>**  
*Multi-grain, shaved apple, chia, olive oil, sea salt*

SPICY PROSCIUTTO BRUSCHETTA **\$3.00<sup>PC</sup>**  
*N'duja, burrata, fig jam, basil*

GRILLED CHICKEN SKEWERS **\$3.00<sup>PC</sup>**  
*Lemongrass, ginger, soy, grilled scallion*

TUNA TARTARE TACOS **\$3.50<sup>PC</sup>**  
*Sesame, avocado, cilantro, cucumber*

SKIRT STEAK SKEWERS **\$3.50<sup>PC</sup>**  
*Charred lemon chimichurri, pickled peppers, grilled spanish onion*

CRAB CAKE **\$3.50<sup>PC</sup>**  
*Malt vinegar remoulade, giardiniera*

CHEESEBURGER SLIDERS **\$3.50<sup>PC</sup>**  
*Cheddar, pickle, remoulade*

CURRIED LAMB MEATBALLS **\$3.50<sup>PC</sup>**  
*Roasted tomatoes, tamarind, feta, parsley, lemon aioli*

RISSOTTO & FARRO ARANCINI **\$2.50<sup>PC</sup>**  
*Roasted poblano, porcini mushrooms, gruyere, garlic aioli*

CONNECTICUT STYLE LOBSTER ROLL **\$4.00<sup>PC</sup>**  
*Warm butter, chives, parsley, dill, lemon zest*

BAKED BRIE **\$3.00<sup>PC</sup>**  
*Rosemary honey, blistered grapes, pistachio, basil*

CAULIFLOWER BUFFALO BITES **\$2.50<sup>PC</sup>**  
*Ranch, chives*

QUINOA TABBOULEH CUPS **\$2.50<sup>PC</sup>**  
*Blueberries, feta cheese, mint, parsley, cilantro, spiced peanuts, sunflower seeds, lemon, olive oil*

CLUTCH BAR & RESTAURANT

316 WEST ERIE CHICAGO, IL



## CATERING MENU

PHONE: (312)887-1288  
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MONDAY-FRIDAY  
4PM - 2AM

SATURDAY  
11AM - 3AM

SUNDAY  
11AM - 2AM