

## STARTERS / DINNER MENU

# Clutch

### AVOCADO TOAST \$12

**V VEG** Multigrain, shaved apple, chia, olive oil, sea salt

### TACOS \$15

**GF** Steak or chicken, roasted salsa, avocado, cilantro

### GRILLED CHICKEN WINGS \$15

**GF** Sticky garlic parmesan, spicy ranch

### SPICY PROSCIUTTO BRUSCHETTA \$15

N'duja, burrata, fig jam

### SHRIMP COCKTAIL \$18

**GF** Lemon, chili cocktail, hot sauce

### EAST & WEST COAST OYSTERS \$18/\$30

**GF** Cocktail sauce, mignonette, lemons, hot sauce

### GRILLED CHICKEN SKEWERS \$15

Lemongrass, ginger, soy sauce, grilled scallion

### CHARCUTERIE AND CHEESE \$18/\$25

Selection of meats and cheeses

### SKIRT STEAK SKEWERS \$16

**GF** Chimichurri, pickled peppers, grilled onion

## GREENS

### BABY KALE \$13

**GF** Pecans, d'anjou pear, goat cheese, apple cider vinaigrette, crispy prosciutto

### BYO BOWL \$15 SERVED HOT OR COLD

Ⓢ Baby kale, mixed green, quinoa, brown rice, shaved brussels **V VEG GF**

### BRUSSEL SPROUT CAESAR \$12

Shaved brussels, parmesan, white anchovy, garlic crouton

Ⓢ Carrot, tomato, sweet pepper, cucumber, cauliflower, broccoli, asparagus, mushroom, sweet potato, black bean, avocado, raspberry, apple, pear, pecan, cashew, sunflower seed, peanut, sesame seed, chia seed, crouton, feta, parmesan, goat cheese, bluecheese **V VEG GF**

### COBB SALAD \$18

Mixed greens, bacon, sunny side egg, avocado, blue cheese, crispy chicken

Ⓢ Olive oil sea salt lemon, apple cider vinaigrette, mango poke, balsamic, teriyaki, caesar, ranch **V VEG GF**

### MEDITERRANEAN BROWN RICE & QUINOA BOWL \$12

**VEG GF** Cucumber, tomato, olive, oregano, feta, lemon, evoo

ADD GRILLED: CHICKEN \$5 / STEAK \$7  
SHRIMP \$7 / SALMON \$10 / TOFU \$4  
BACON \$4 / EGG \$1

## MAINS CHOICE OF SIDE

### CLUTCH BURGER \$18

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

### GRILLED FAROE ISLAND SALMON \$29

**GF**

### LOBSTER ROLL \$21

Warm butter, chives, parsley, dill, lemon zest

### 12-OZ NY STRIP \$30

**GF**

### GRAIN BURGER \$15

**V** Oats, quinoa, farro, roasted shishito peppers, mushrooms, gruyere, wheat bun

### PAPARDELLE \$16

Bolognese, grated parmesan, fresh basil, evoo

### 8-OZ FILET MIGNON \$38

**GF**

### SPICY CHICKEN SANDWICH \$16

Lettuce, dill pickle, garlic mayo, cheddar  
CHOICE: GRILLED OR FRIED

### SEARED SCALLOPS \$27

**GF**

## SIDES \$7

### CARAMELIZED BRUSSEL SPROUTS

**V VEG GF**

### ROASTED BROCCOLINI

**V VEG GF**

### OYSTER MUSHROOMS

**V VEG GF**

### GRILLED ASPARAGUS

**V VEG GF**

### FRENCH FRIES

**V VEG GF** ADD: TRUFFLE \$10

### HAND CUT SWEET POTATO FRIES

**V VEG GF** ADD: TRUFFLE \$10

### CHARRED SHISHITO PEPPERS

**V VEG GF**

### MAC & CHEESE

**VEG** ADD: TRUFFLE \$10 / LOBSTER \$10

### MASHED POTATOES

**VEG GF** ADD: TRUFFLE \$10 / LOBSTER \$10