



Sharables

PEPPERS AND OIL 12.95

Banana Peppers, Roasted Red Peppers, Oil, Garlic, Crostini

MUSSELS 14.95

White Wine Garlic Butter Sauce & Toasted Bread

FRIED PITTSBURGH PICKLE CHIPS 11.95

Served with Spicy Ranch

CHICKEN FINGERS 12.95

Served with Fries & Ranch

HOUSE CHIPS 9.95

Sea Salt Rosemary Kettle Chips with Gorgonzola Aioli Sauce or Ranch

WINGS 1/2 Dozen 10.95 Dozen 17.95

BBQ , Buffalo, Dry Cajun, Thai Chili, Garlic Parm, Dry Ranch,
Hot Garlic Parm, Seasoned Salt

CRAB LEG CLUSTERS 19.95

2 Alaskan Snow Crab Clusters with Melted Butter

*CAJUN AHI TUNA BITES 15.95

Saut  ed Tuna Steak, Served with Chipotle Aioli

QUESADILLA 14.95

Choice of Chicken, Steak or Portobello, Onions & Peppers,
Pico de Gallo, Sour Cream & Queso

FRIED CAULIFLOWER 12.95

Cauliflower with Honey Sriracha Sauce & Ranch

PRETZEL STICKS 11.95

Served with your choice of Honey Mustard, Queso or Both

POTATO SKINS 12.95

Loaded with Cheese, Bacon & Chives served with Sour Cream

PROVOLONE STICKS 9.95

Served with Marinara

NACHOS 14.95

Shredded Lettuce, Pico de Gallo, Queso, Jalape  o, Sour Cream.
Choice of Chicken, Beef or Steak.

CHEESESTEAK EGGROLLS 14.95

Served with Pesto Aioli

REUBEN EGGROLLS 14.95

Served with Russian Dressing

TOMATO BASIL MEATBALLS 12.95

Ricotta, House Marinara, Basil & Crostini

Soup and Salad

“J” CLARK’S FRENCH ONION 4.95

The Original Recipe

SOUP OF THE DAY 4.95

HOUSE 7.95

Grape Tomatoes, Cucumber, Mozzarella Cheese, Onion,
Kalamata Olives over Mixed Greens

CAESAR 7.95

Chopped Romaine, Herbed Croutons,
Shaved Parmesan Cheese

PITTSBURGH 10.95

Grape Tomato, Cucumber, Hardboiled Egg,
Kalamata Olives, Mozzarella Cheese, French Fries

HONEYCRISP 11.95

Honey Crisp Apples, Candied Walnuts, Crumbled Bleu Cheese,
Pickled Onions, Lemon Poppyseed Dressing

PROTEIN CHOICES

Grilled Limoncello Chicken +6, Crispy Chicken +6,
Steak* +8, Shrimp +6 , Salmon*+8, Mahi* +7

TACO SALAD 15.95

Shredded Iceberg Lettuce, Cheddar Jack Cheese,
Pico de Gallo, Avocado, Rojo Salsa, Taco Shell, Spicy Ranch.
Choice of your Seasoned Beef, Chicken or Carne +2

DRESSINGS

Balsamic, Bleu Cheese, Italian, Ranch, Lemon Poppyseed
Chili Lime Vinaigrette, Honey Mustard, Spicy Ranch

Handhelds

Served with Your Choice of House Chips or
Shoestring French Fries
**Gluten Free Buns Available

BANG BANG SHRIMP TACOS 17.95

Fried Shrimp, Slaw, Cilantro Lime,
Bang Bang Sauce. Flour or Corn Tortilla

BLACKENED MAHI TACOS 17.95

Avocado, House Slaw, Chipotle Aioli,
Flour or Corn Tortilla

CARNE ASADA TACOS 17.95

Filet, Arugula, Avocado, Chipotle Aioli,
Pickle Onion, Feta, Radish & Cilantro.
Flour or Corn Tortilla

TURKEY RACHEL 14.95

Coleslaw, Swiss Cheese,
Russian Dressing, Marble Rye

TURKEY BACON RANCH WRAP15.95

Sliced Turkey, Provolone Cheese, Bacon,
Iceberg, Tomato, Ranch

ITALIAN 15.95

Ham, Capicola, Hot Soppressata,
Pepperoni, Mozzarella, Provolone, Lettuce,
Tomato, Homemade Pepper Relish

HOT FRIED CHICKEN 15.95

Buttermilk Dredged, Sriracha Aioli,
Nashville Sauce, Pickles, Lettuce,
Brioche Bun

DELUXE BLT 14.95

Lettuce, Tomato, Crispy Bacon, Avocado,
Parsley Aioli, Sourdough Bread

Add Fried Egg +2

REUBEN 14.95

Corned Beef, Swiss Cheese, Sauerkraut,
Russian Dressing on Marble Rye

STEAK SANDWICH 15.95

Filet Tips , Provolone Cheese,
Caramelized Onions, Roasted Red Peppers,
Spinach, Garlic Aioli, Ciabatta

Artisan Flatbread

*Gluten Free Shell Available

MEAT LOVERS 15.95

Pepperoni, Soppressata, Sausage,
Red Sauce & Mozzarella & Provolone Cheese

HOT HONEY CHICKEN 15.95

Fried Chicken, Pickles, Red Onion,
Hot Honey Sauce, Jalapeno

MEATBALL 15.95

Sliced Meatballs, Mozzarella Cheese,
Ricotta, Red Sauce, Basil

FRIED CHICKEN BLT WRAP 15.95

Buttermilk Fried Chicken, Shredded Iceberg,
Diced Tomato, Candied Bacon,
Cheddar Jack Cheese, Sriracha Aioli

BLACKENED CHICKEN

CAESAR WRAP 15.95

Chopped Romaine, House Caesar,
Shaved Parmesan Cheese

COUNTRY CLUBBER 15.95

Turkey, Crispy Bacon, Ham, Swiss Cheese,
Avocado, Lettuce, Tomato & Parsley Aioli on
Sourdough

BLACK & BLEU BURGER* 15.95

Cajun, Crumbled Bleu Cheese, Lettuce, Tomato,
Onion, Brioche

CLARK’S CLASSIC BURGER* 15.95

American Cheese, Shredded Lettuce, Onion,
Tomato, Pickles Topped with Our House Sauce

ADD Fried Egg +2 or Crispy Bacon +1.50

BBQ BACON CHEDDAR BURGER*15.95

Cheddar Cheese, Bacon, BBQ Sauce, Lettuce,
Tomato, Onion, Brioche

LIMONCELLO GRILLED CHICKEN SANDWICH 15.95

Spinach, Roasted Red Peppers, Provolone
Cheese & Roasted Garlic Aioli on Ciabatta Bread

CHICKEN PARMESAN SANDWICH 15.95

Panko Breaded, House Red, Mozzarella Cheese

BEER BATTERED FISH 15.95

Choice of Cocktail or Tarter

MEATBALL SUB 15.95

Melted Mozzarella & Provolone Cheese,
House Red Sauce, Toasted Sub Roll

PORTOBELLO SANDWICH 14.95

Spinach, Roasted Red peppers,
Boursin Cheese, Balsamic, Brioche

MEDITERRANEAN 15.95

Artichoke, Roasted Grape Tomato,
Kalamata Olive, Feta, Spinach,
Mozzarella Cheese & Calabrian Chili Oil

MARGHERITA 15.95

Fresh Tomato, Basil, Mozzarella & Basil Oil

SAUSAGE & PEPPERS 15.95

Homemade Red Sauce,
Hot Italian Sausage, Roasted Sweet
Bell Peppers & Caramelized Onions &
Mozzarella & Provolone Cheese

Gluten Free Pasta Available

SHORT RIBS 19.95

Beef Gravy, Mashed Potato, Broccoli

*SEAFOOD PASTA 19.95

Mussels, Shrimp, Scallops, Clams, Linguini,
Spicy White Wine Lemon Sauce, Toast Points

CHICKEN MARSALA 18.95

Mushrooms, House Marsala Sauce,
Broccoli, Mashed Potato

ENGLISH COD 17.95

Broiled with Seasoned Bread Crumbs,
Fresh Lemon, Mashed Potato, Broccoli

CHICKEN PARMESAN 18.95

Panko Breaded, Mozzarella Cheese,
House Red, Linguini, Toast Points

FISH & CHIPS 19.95

Beer Battered Cod, French Fries,
Cole Slaw

BLACKENED STEAK ALFREDO 19.95

Linguini, Filet Mignon, Spinach, Cherry Tomato,
Shaved Parmesan & Creamy Alfredo,
Toast Points

Sides

House Chips
Shoestring French Fries
Cole Slaw
Fruit Salad

Mashed Potatoes
Seasonal Vegetable
Side Salad
Mac & Cheese

Onion Rings
Sweet Potato Fries
Tator Tots

*Items that when cooked to order, may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness.

30 for \$30

ALVERDI PINOT GRIGIO , Italy	PAUL BERNARD BRUT ROSE , France
BROWNSTONE PINOT NOIR , California	ONE HOPE PINOT NOIR , California
BROWNSTONE SHIRAZ , California	RANCH HAYES CABERNET , California
CARNIVORE CABERNET , California	RANCH HAYES CHARD , California
DECOY BRUT , California	RANCH HAYES MERLOT , California
CASTELLI PROSECCO , Italy	RHIANNON RED BLEND , Napa
CASTLE ROCK ROSE OF PINOT NOIR , Monterey County, CA	MAGNIFICENT WINE COMPANY CABERNET , California
FRANCIS COPPOLA PINOT NOIR , California	MUREDA CHARDONNAY , Spain
FRANCIS COPPOLA CHARDONNAY , California	SCARLET VINE CABERNET , Central Valley Chili
GABBIANO, PINOT GRIGIO , Italy	SILVER GATE MOSCATO , California
HARKEN CHARDONANAY BARREL FERMENTED , California	PIETROMA , Montepulciano, Italy
HONORO VERO WHITE BLEND Spain	THE APPLICANT SAUVIGNON BLANC , Central Valley, Chile
HYBRID LODI PINOT NOIR , California	TWENTY ACRE CABERNET California
LEESE FITCH COASTAL CUVEE, CHARDONNAY California	WAIRAU RIVER SAUVIGNON BLANC , New Zealand
NOBLE VINES PINOT GRIGIO , California	WENTE RIESLING , California

Wine by the Glass 8

CABERNET	PINOT GRIGIO
PINOT NOIR	CHARDONNAY
WHITE ZINFANDEL	MOSCATO

Red Wine

BONANZA CABERNET , California Glass 14 Bottle 54
1924 BOURBON BARREL CABERNET Glass 12 Bottle 49
ERATH RESPLENDENT PINOT NOIR , Oregon Glass 14 Bottle 54
RANCH HAYES MERLOT , California Glass 9 Bottle 30
QUILT RED BLEND , Napa Glass 14 Bottle 54
WALKING FOOL RED BLEND , California Glass 18 Bottle 65
CAYMUS CABERNET , California Glass 28

White Wine

DECOY SAUVIGNON BLANC , California Glass 11 Bottle 39
TERRA ALPINA PINOT GRIGIO , Italy Glass 14, Bottle 54
RUFFINO PROSECCO , Italy Glass 11 Bottle 39
JOSH CELLARS ROSE , California Glass 12 Bottle 49
SEA SUN CHARDONNAY , Napa Glass 12 Bottle 49



Hand Crafted Cocktails

GIN RICKEY 14 Hendricks Gin, Lime Juice, Rosemary Honey Simple, Rosemary Stem	HOUSE AGED BLACK CHERRY OLD FASHIONED 15 Bulleit Bourbon, Amarena, Cherry Juice, Orange Bitters, Amareno Cherry, Orange Peel
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SAZERAC 14 Bulleit Rye, Absinthe, Simple Syrup, Bitters, Lemon Peel

PITTSBURGH BLOODY 14  Stateside Vodka, Pittsburgh Pickle Bloody Mary Mix

PEAR MARTINI 14.50 Grey Goose La Poire, St. Germaine, Lime Juice, Simple Syrup
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WHISKEY SOUR 14 Bulleit Bourbon, Egg White, Lemon & Lime Juice, Simple Syrup
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ESPRESSO MARTINI 14  Crater Lake Hazelnut Espresso Vodka, Wigle Coffee Liqueur, Ballotin Mocha Cream, French Press, Espresso Bean & Sugar Rim
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HEAT WAVE MARGARITA 14 House Infused Jalapeno Tequila, Lime Juice, Lemon Juice, Grand Mariner, Agave Nectar, Lime

BEES KNESS 12 Barr Hill Gin, Lemon Juice, Honey Simple Syrup
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BRAMBLE 13 Deep Eddy Lemon Vodka, Lemon Juice, Simple Syrup, Chambord, Lemon Wedge
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Smoked Cocktails

SMOKED OLD FASHIONED 15 Bulleit Bourbon, Agave Nectar, Orange Bitters

SMOKED MANHATTAN 15 Woodford, Sweet Vermouth, Bitters

SMOKED MARGARITA 15 Azteca Azul Reposado Tequila, Mezcal, Lime Juice, Lemon Juice, Grand Mariner, Agave Nectar, Jalapeno Ice Cube

Specialty Liquors

STAGG STRAIGHT BOURBON WHISKEY 18
CROWN ROYAL XR EXTRA RARE 18
HIGH WEST THE PRISONERS SHARE 28
COLONEL E.H. TAYLOR SINGLE BARREL 20
BLANTON'S SINGLE BARREL BOURBON 18
SAGAMORE RYE BOURBON 15.50
YELLOWSTONE ANCIENT GRACE 15
OLD FITZGERALD 7 YEAR 20
BOOKERS SMALL BATCH BOURBON 18
OLD FORESTER 1920 15
WILDERNESS TRAIL BOURBON, RYE OR WHEATED 15
WELLER ORIGINAL WHEATED BOURBON, SPECIAL RESERVE 12
BUFFALO TRACE 14
BLANTONS 18
EAGLE RARE KENTUCKY STRAIGHT BOURBON WHISKEY 14
CROWN ROYAL SALTED CARAMEL 10.50
CANTON HOF BOURBON 15.50
BLADE & BOW 12
ELMER T LEE SINGLE BARREL 27
BASIL HAYDEN 13
BASIL HAYDEN RYE 13
GENTLEMEN JACK 12
ELIJAH CRAIG TOASTED BARREL 15
REDWOOD EMPIRE SCREAMING TITAN 15
HEAVEN HILL 13.50
HEAVEN HILL GRAIN TO GLASS 27
HEMMINGWAY RYE SIGNATURE EDITION 24

Seasonal

CRANBERRY POMEGRANATE MULE 10 Stateside Vodka, Spiced Cranberry  Pomegranate Syrup, Lime Juice, Ginger Beer
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WHITE PEPPERMINT MOCHA MARTINI 13 Peppermint Vodka, RumChata Peppermint, Cream, Wigle Coffee, Candy Cane Rim
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WINTER APEROL SPRITZ 14 Aperol, Spiced Cranberry Pomegranate Syrup, Prosecco, Cranberry, Orange, Rosemary Cube
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SNICKERDOODLE MARTINI 14 Smirnoff Caramel Vodka, Ballotin Chocolate Mocha, Heavy Cream, Cinnamon, Caramel, Cinnamon Sugar Rim

SEASONAL SANGRIA 10 House Batched

SPICY POMEGRANATE MARGARITA 14 Housed Infused Jalapeno Tequila, Cointreau, Lime Juice, Agave, Cranberry Pomegranate juice, Tajin Rim, Rosemary
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WINTER WHITE COSMO 14  Stateside Vodka, Cointreau, St. Germain Elderflower, White Cranberry Juice, Lime Juice, Raspberry Bobba, Cranberries

ESPRESSO OLD FASHIONED 14 Woodford Reserve, French Press, Brown Sugar, Chocolate Bitters, Coffee Beans
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PATRON XO ESPRESSO MARTINI 14 Patron XO Tequila, Wigle Coffee Liqueur, Ballotin Mocha Cream, French Press, Espresso Bean, Sugar Rim

SNOW GLOBE 10 Prosecco, White Cranberry Juice, Magical Glass
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CINNAMON CRANBERRY SMASH 13 Woodford Reserve, Spiced Cranberry Pomegranate Syrup, Cranberry Juice, Lemon Juice, Rosemary, Cranberries

SUGAR COOKIE MARTINI 14 Vanilla Vodka, Half & Half, Baileys, Amaretto, Rainbow Sprinkle Rim

SALTED CARAMEL ESPRESSO MARTINI 14 Caramel Vodka, Kahlia, French Press, Caramel Syrup, Whipped Cream, Caramel, Toffee

Hot Drinks

HOT TOFFEE COFFEE 13 Ballotin Chocolate Toffee Whiskey, Kahlua, Coffee, Whipped Cream, Toffee Bits
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HOT TURTLE COFFEE 13 Ballotin Caramel Turtle Whiskey, Kahlua, Coffee, Whipped Cream, Peanuts
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DO NOT MISS OUT!!
JOIN OUR EMAIL LIST.
Scan the QR Code



 = local spirits

FOLLOW US ON:  

Parties of 8 or more will be presented separate or all one check with an added a 20% gratuity