



Sharables

PEPPERS & OIL 12.95

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

MUSSELS 15.95

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 **Gluten Free Chicken Bites Available*

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

Sautéed 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, Jalapeño, 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

STRAWBERRY WALNUT 11.95

Fresh Strawberries, Feta Cheese, Candied Walnuts, Mixed Greens, Balsamic Glaze

PROTEIN CHOICES

Grilled Limoncello Chicken +6, Crispy Chicken +6, GF Chicken Bites +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 & Wraps 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 WRAP 15.95

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

SPICY ITALIAN 15.95

Diced Ham, Hot Soppressata, Capicola, Pepperoni, Mozzarella Cheese, Calabrian Pepper, Red Sauce

Entrees

Gluten Free Pasta Available

PASTA & MEATBALLS 18.95

Linguini Tossed with House Red Sauce & Meatballs, Toast Points

PENNE VODKA 18.95

House Vodka Sauce, Toast Points
Choice of Shrimp or Chicken

DIABOLO PASTA 18.95

Linguini, Sausage, Grape Tomato, Spinach, Calabrian Chili, White Wine Garlic Butter, Toast Points
Choice of Grilled Chicken or Shrimp.

CRAB CAKES 21.95

Two, Jumbo Lump Crab Cakes, House Remoulade, Risotto, Broccoli

*MANGO SALMON 19.95

Mango Salsa, Risotto, Broccoli

MAHI MAHI 19.95

Grilled or Blackened, Lemon Basil Butter, Risotto, Asparagus

GRILLED RED SNAPPER 19.95

Mashed potato, Asparagus

CHICKEN CAPRESE 18.95

Tomato, Fresh Mozzarella, Balsamic Glaze, Basil, Risotto, Asparagus

Sides

Cole Slaw
Fruit Salad
House Chips
Macaroni & Cheese

Mashed Potatoes
Onion rings
Seasonal Vegetable
Side Salad

Shoestrings French Fries
Sweet Potato Fries
Tator Tots

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

SMASH BURGER* 15.95

America, Caramelized Onions, Lettuce, Tomato, House Sauce, 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 14.95

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

PESTO CHICKEN CAPRESE 15.95

Grilled, Fresh Mozzarella, Tomato, Basil, Pesto Aioli, Ciabatta

BEER BATTERED FISH 15.95

Choice of Cocktail or Tarter

MEATBALL SUB 15.95

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

VEGGIE WRAP 14.95

Spinach, Roasted Red Peppers, Artichokes, Kalamata Olives, Feta Cheese, Balsamic

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

SUMMER RAVIOLI 17.95

Cheese Ravioli, Asparagus, Roasted Tomato, Lemon Wine Sauce, Toast Points

SEAFOOD PASTA 19.95

Mussels, Shrimp, Scallops, Clams, Linguini, 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

LEMON CHICKEN PICCATA 18.95

Grilled Chicken, Capers, Lemon Butter Sauce, Risotto, Broccoli

FISH & CHIPS 19.95

Beer Battered Cod, French Fries, Cole Slaw

BLACKENED STEAK ALFREDO 19.95

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

30 for \$30

ALVERDI PINOT GRIGIO , Italy	PAUL BERNARD BRUT ROSE , France
TILIA MALBED , California	ONE HOPE PINOT NOIR , California
BROWNSTONE SHIRAZ , California	AVIARY, BIRDS OF PREY RED BLEND California
CARNIVORE CABERNET , California	RANCH HAYES CHARD , California
DECOY BRUT , California	HAYES RANCH MERLOT , California
CANAL GRANDO PROSECCO , Italy	RHIANNON RED BLEND , Napa
LA VIE EN ROSE , France	GREENWING CABERNET , California
FRANCIS COPPOLA PINOT NOIR , California	TWENTY ACRES CHARDONNAY , California
FRANCIS COPPOLA CHARDONNAY , California	SCARLET VINE CABERNET , Central Valley Chili
GABBIANO, PINOT GRIGIO , Italy	SILVER GATE MOSCATO , California
HARKEN CHARDONANAY BARREL FERMENTED , California	PIETROME 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 CUVÉE, 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 <i>Clark's Private Selection Maker's Mark</i> , Amarena, Cherry Juice, Orange Bitters, Amareno Cherry, Orange Peel
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
WHISKEY SOUR 14 <i>Clark's Private Selection Maker's Mark</i> , Egg White, Lemon & Lime Juice, Simple Syrup
ESPRESSO MARTINI 14 ▼ Crater Lake Hazelnut Espresso Vodka, Wigle Coffee Liqueur, Ballotin Mocha Cream, French Press, Espresso Bean & Sugar Rim
HEAT WAVE MARGARITA 14 House Infused Jalapeno Tequila, Lime Juice, Lemon Juice, Grand Mariner, Agave Nectar, Lime
BEE'S KNESS 12 Barr Hill Gin, Lemon Juice, Honey Simple Syrup
BRAMBLE 13 ▼ Holla Lemon Vodka, Lemon Juice, Simple Syrup, Chambord, Lemon Wedge
PATRON XO ESPRESSO MARTINI 14 ▼ Patron XO Tequila, Wigle Coffee Liqueur, Ballotin Mocha Cream, French Press, Espresso Bean, Sugar Rim

Smoked Cocktails

SMOKED OLD FASHIONED 16 <i>Clark's Private Selection Maker's Mark</i> , Agave Nectar, Orange Bitters
SMOKED MANHATTAN 15 Woodford, Sweet Vermouth, Bitters

Specialty Liquors

BASIL HAYDEN 13
BASIL HAYDEN RYE 13
BLADE & BOW 13
BLANTON'S SINGLE BARREL BOURBON 18
BOOKERS SMALL BATCH BOURBON 18
BUAFFLO TRACE 14
CANTON HOF BOURBON 15.50
CLARK'S PRIVATE SELECTION MAKER'S MARK 12
COLONEL E.H. TAYLOR SINGLE BARREL 18
COOPERTOWNS BLENDED RYE 12.50
EAGLE RARE KENTUCKY STRAIGHT BOURBON WHISKEY 14
ELIJAH CRAIG STRAIGHT BARREL 19
ELIJAH CRAIG TOASTED BARREL 15
HEAVEN HILL BOTTLED IN BOND 13.50
HEAVEN HILL GRAIN TO GLASS 27
HIGH WEST "THE PRISONERS SHARE" 28
PENELOPE X 28
SAGAMORE RYE BOURBON 15.50
WELLER ORIGINAL WHEATED BOURBON, SPECIAL RESERVE 12
WILDERNESS TRAIL BOURBON, RYE OR WHEATED 15
WILLETT BOURBON WHISKEY 17.50

ASK FOR OUR BOURBON LIST FOR MORE!

Seasonal

STRAWBERRY LEMONADE MULE 12 ▼ Holla Strawberry Vodka, Strawberry Syrup, Lemon Juice, Ginger Beer
BLACKBERRY TEQUILA SMASH 13 Mi Campo Blanco Tequila, Agave, Lemon Juice, Blackberry Puree, Mint
VODKA LEMON SPRITZ 12 ▼ Holla Lemon Vodka, Lemonade, Prosecco
MOJITO 13 ▼ Ponfeigh Rum, Mint, Simple Syrup, Soda Choose Classic, Blueberry or Strawberry
STRAWBERRY APEROL SPRITZ 14 Aperol, Strawberry Syrup, Strawberries, Prosecco, Soda
SEASONAL SANGRIA 12 House Batched

WATERMELON SOUR 12 Smirnoff Watermelon Vodka, Watermelon Liqueur, Lemon Juice, Simple, Melon Liqueur, Sugar Rim

PINEAPPLE JALAPENO MARGARITA 15 Casamigos Reposado Tequila, Cointreau, Pineapple, Lime, Agave, Tajin Rim
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BLACKBERRY WHISKEY SOUR 15 <i>Clark's Private Selection Maker's Mark</i> , Lemon Juice, Lime Juice, Simple Syrup, Blackberry Puree, Rosemary
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BLUEBERRY LEMONADE 12 ▼ Holla Blueberry Vodka, Lemonade, Simple Syrup, Blueberry Cube

MOSCATO PUNCH 12 Raspberry Lemonade, Moscato, Fresh Berries

LAVENDAR LEMONADE 12 ▼ Stateside Vodka, Crème de Violette, Lemonade

DREAMSICLE MARTINI 13 Smirnoff Vanilla Vodka, Cointreau, Cream, OJ
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AFFOGATO-TINI 15 ▼ Crater Lake Hazelnut Vodka, French Press Coffee, Wigle Coffee Liqueur, Ice Cream Scoop, Espresso Sugar Rim

CUCUMBER MINT MULE 12 Ketel One Cucumber Mint Vodka, Lime Juice, Simple Syrup, Ginger Beer
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STRAWBERRY HUGE SPRITZ 12 St. Germaine, Prosecco, Strawberry Syrup, Strawberries, Mint, Soda
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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