



Sharables

CRAB LEG CLUSTERS 19.95

2 Alaskan Snow Crab Clusters with Melted Butter

MUSSELS 15.95

White Wine Garlic Butter Sauce & Toasted Bread

FRIED PITTSBURGH PICKLE CHIPS 10.95

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

POUTINE FRIES 12.95

Cheese curds, shredded pot roast, beef gravy, thick cut fries

*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

POTSTICKERS 10.95

Served with Thai chili sauce

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

HONEY CRISP 11.95

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

PROTEIN CHOICES

Grilled Limoncello Chicken +5, Crispy Chicken +5,
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, Pretzel Bun +1.5

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

Hot Capicola, Salami, Pepperoni,
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, Salami, Sausage, Red Sauce &
Mozzarella & Provolone Cheese

HOT HONEY CHICKEN 15.95

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

APPLE, BACON, BLEU 15.95

Sliced Apples, Bacon, Crumbled Bleu,
Balsamic Glaze, Mozzarella, Provolone

Gluten Free Pasta Available

Entrees

PASTA & MEATBALLS 18.95

Linguini Tossed with House
Red Sauce & Meatballs, Toast Points

PENNE VODKA18.95

Choice of Chicken Or Shrimp, Toast Points

DIABOLO PASTA 18.95

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

CHICKEN POT PIE 16.95

Pot Pie Filling, Flaky Pastry

CRAB CAKES 21.95

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

*MAPLE GLAZED SALMON 19.95

Maple Butter, Risotto, Green Bean Almondine

POT ROAST 19.95

Mashed Potato, Candied Carrots, House Gravy

MEATLOAF 19.95

Onion Straws, Mashed Potato,
Green Bean Almondine, House Glaze

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
Side Caesar Salad

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 Parm

COUNTRY CLUBBER 15.95

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

SMASH BURGER* 15.95

American, 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

PUB BURGER* 15.95

Munster, Onion Straws, Bacon, Pretzel Bun,
Beer Cheese Side

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

POT ROAST SANDWICH 15.95

Shredded Pot Roast, Pierogies, Slaw, Beef Gravy,
Brioche

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

BUTTERNUT PUMPKIN RAVIOLI 18.95

Maple Cream Sauce, Garlic Toast Points

*SEAFOOD PASTA 20.95

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

HALF CHICKEN 18.95

Mashed Potato, Broccoli

CHICKEN MARSALA 19.95

Mushrooms, House Marsala Sauce,
Broccoli, Mashed Potato

ENGLISH COD 17.95

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

CHICKEN PARMESAN 19.95

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

STUFFED FLOUNDER 19.95

Crab Stuffing, Risotto, Green Bean Almondine

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

*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
TULA MALBEC, California	ONE HOPE PINOT NOIR, California
BROWNSTONE SHIRAZ, California	
CARNIVORE CABERNET, California	PHANTOM, RED BLEND, California
DECOY BRUT, California	RANCH HAYES CHARD, California
CANAL GRAND PROSECCO, Italy	RANCH HAYES MERLOT, California
LA VIE EN ROSE France	
FRANCIS COPPOLA PINOT NOIR, California	RHIANNON RED BLEND, Napa
FRANCIS COPPOLA CHARDONNAY, California	GREENWIG CABERNET, California
	TWENTY ACRES CHARDONNAY, Spain
GABBIANO, PINOT GRIGIO, Italy	TROPICHE TESORO CABERNET, Central Valley Chili
HARKEN CHARDONANAY BARREL FERMENTED, California	SILVER GATE MOSCATO, 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 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 Angel's Envy Private Selection</i> , Amarena, Cherry Juice, Orange Bitters, Amareno Cherry, Orange Peel
SAZERAC 14 Bulleit Rye, Absinthe, Simple Syrup, Bitters, Lemon Peel
PITTSBURGH BLOODY 14  Parking Chair 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 Angel's Envy Private Selection</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
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BEES KNESS 12 Barr Hill Gin, Lemon Juice, Honey Simple Syrup

BRAMBLE 13 Deep Eddy 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
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Smoked Cocktails

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

Specialty Liquors

BASIL HAYDEN 13
BASIL HAYDEN RYE 13
BLADE & BOW 12
BLANTON'S SINGLE BARREL BOURBON 18
BOOKERS SMALL BATCH BOURBON 18
BUFFALO TRACE 14
CANTON HOF BOURBON 15.50
<i>CLARK'S ANGEL'S ENVY PRIVATE SELECTION 12</i>
COLONEL E.H. TAYLOR SINGLE BARREL 18
EAGLE RARE KENTUCKY STRAIGHT BOURBON WHISKEY 14
ELIJAH CRAIG TOASTED BARREL 15
ELIJAH CRAIG STRAIGHT BARREL 13.50
HEAVEN HILL BOTTLED IN BOND 13.50
HEAVEN HILL GRAIN TO GLASS 27
HIGH WEST THE PRISONERS SHARE 28
PENELOPE X 24
SAGAMORE RYE BOURBON 15.50
STAGG STRAIGHT BOURBON WHISKEY 18
WELLER ORIGINAL WHEATED BOURBON, SPECIAL RESERVE 12
WILDERNESS TRAIL BOURBON, RYE OR WHEATED 15
WILLETT BOURBON WHISKEY 17.50
ASK FOR BOURBON LIST FOR MORE OPTIONS!

Seasonal

CARAMEL APPLE CIDER MULE 10  Stateside Vodka, Caramel Apple Butter, Ginger Beer, Cinnamon Stick

CARAMEL APPLE OLD FASHIONED 14 Woodford Reserve, Caramel Apple Butter, Black Walnut Bitters, Toasted Candied Apple

SALTED CARAMEL MARTINI 12 Smirnoff Caramel Vodka, Apple Cider, Salted Caramel Rim
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CINNAMON CRANBERRY MULE 10  Holla Cinnamon Vodka, Cranberry Juice, Fresh Lime, Ginger Beer
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PUMPKIN MAPLE BOURBON SMASH 14 <i>Clark's Angels Envy Private Selection</i> , Pumpkin, Lemon, Maple Syrup, Angostura Bitters

SEASONAL SANGRIA 10 House Batched

CRANBERRY JALAPENO MARGARITA 14 Housed Infused Jalapeno Tequila, Triple Sec, Fresh Lime Juice, Agave, Cranberry Juice, Cranberry Lime Garnish
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PUMPKIN SPICED LATTE 12  Holla Pumpkin Vodka, Wigle Coffee Liqueur, Ballotin Cream, French Press, Pumpkin Puree, Sugar Espresso Rim

APPLE CIDER MARGARITA 14 Azteca Azul Tequila, Grand Marnier, Fresh Lime Juice, Brown Sugar, Apple Cider
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APPLE CINNAMON SPRITZ 10 Brut, Caramel Apple Butter, Cider, Soda, Cinnamon Sugar Rim

FLAMING S'MORE MARTINI 14 Whipped Vodka, Crème de Cacao, Baileys, Cream, Chocolate Graham Cracker Rim
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CARAMEL APPLE CIDER MIMOSA 10 Apple Cider, Caramel Apple Butter, Prosecco
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SPICED APPLE PUNCH 14 Captain Morgan Spiced Rum, Orange Juice, Ginger Beer, Apple Cider
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FALL HUGO SPRITZ 14 Elderflower, Cranberry Juice, Cinnamon Syrup, Soda, Prosecco

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