

SLOW-COOKED BAR-B-Q RIBS

BABY BACK RIBS (GF) (S)

Full Rack \$30.99 Half Rack \$20.99

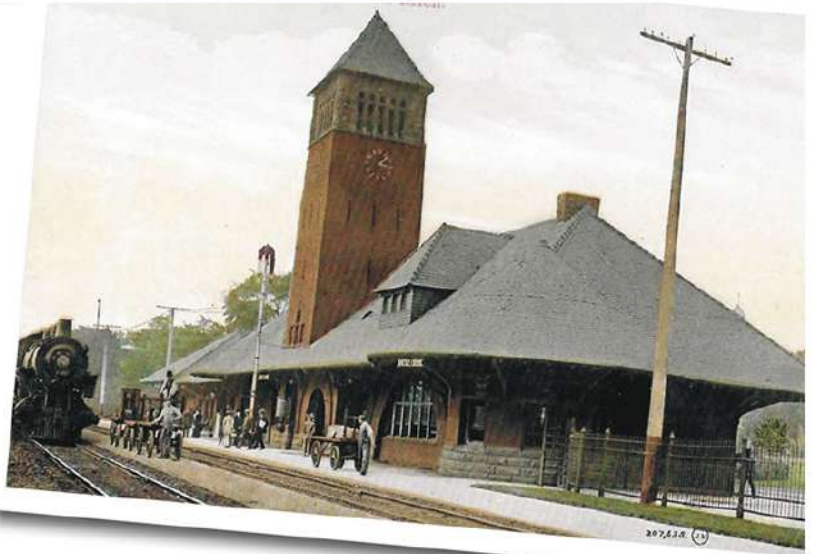
The finest pork ribs coated with our secret recipe spice rub and barbecue sauce and slow cooked overnight. These babies are tasty! Served with French fries, and coleslaw.

RIBS AND CHICKEN \$27.99

A half rack of our slow roasted ribs joined with our famed Hawaiian chicken. French fries and coleslaw are on the side.

RIBS AND SHRIMP* \$27.99

A half rack of our slow roasted ribs teamed with five charbroiled shrimp. French fries and coleslaw are served on the side.



CLARA'S ENTRÉES

Clara's Dinner Entrees include your choice of:

our House Salad (GF) (S), small Caesar Salad (GF) (S), or cup of Soup;

And... your choice of: Garden Rice, Fresh Fruit Medley (GF), Roasted Vegetables (GF), French Fries, Black Beans and Rice (GF), Mashed Potatoes and Mushroom Gravy, Steamed Broccoli (GF), Clara's Chips, Baked Potato (GF) (except Chicken Marsala, Chicken Bruschetta, and Bronzed Salmon).

Dressing Choices All are all (GF) (except honey-mustard-ranch): Raspberry Vinaigrette, Ranch, French, Thousand Island, Bleu Cheese, Honey-Mustard-Ranch, Balsamic Vinaigrette, and Creamy Bacon dressing. Fat free dressings are: Italian, French, and Ranch.

*Notice: Can be cooked to order. Consuming raw or undercooked meat, poultry or seafood may increase your risk of foodborne illness.

BEEF & PORK

FILET MIGNON BÉARNAISE* (GF) (S) \$43.99

An eight-ounce center-cut tenderloin, thick and juicy, seasoned then charbroiled the way you like it, with béarnaise sauce on the side.

SLOW-ROASTED/CHAR-BROILED RIBEYE* (GF) (S) \$33.59

House slow-roasted and seasoned rib-eye (otherwise known as Prime-Rib) is then sliced to 10-ounces and char-broiled to your choice of medium-rare or above. Served with horseradish sauce. (GF)

PETE'S PRIDE* (GF) (S) \$33.59

A ten-ounce USDA Choice "Baseball-Cut" aged top sirloin, lean, juicy, and flavorful, charbroiled to your choice.

BLACK & BLEU & BACON SIRLOIN* (GF) (S) \$35.59

A ten-ounce center-cut top sirloin, seasoned with Cajun spices and blackened on a hot skillet and topped with melted bleu cheese and chopped bacon.

CHARBROILED PORK CHOP DINNER (GF) (S) \$24.99

Two eight-ounce charbroiled center cut pork chops. Served with apple sauce.

Add a little something to your steak for \$1.99:

Sautéed Onions, Sautéed Mushrooms, Béarnaise Sauce, or Bleu Cheese Crumbles.

CHICKEN

CHICKEN HAWAIIAN DINNER \$22.99

Two six-ounce boneless chicken breasts that have been cold marinating in pineapple juice, soy sauce and white wine, then charbroiled to perfection.

GRILLED CHICKEN CORDON BLEU MORNAY \$22.99

Another specialty of the house. Breast of chicken marinated in white wine, spices and butter, char-broiled and topped with bacon, ham, melted Swiss and mornay sauce.

CHICKEN MARSALA \$23.99

Breaded chicken breasts, sautéed mushrooms in a sweet Marsala wine and cream sauce on top of garden rice.

CHICKEN BRUSCHETTA (GF) \$23.99

Grilled chicken breast topped with mozzarella and bruschetta. Served over fresh zucchini noodles in Alfredo sauce.

M.C.M. (MUSHROOM CHICKEN MUSHROOM) \$23.99

Southern fried chicken breasts covered in sautéed mushrooms and melted mozzarella cheese. Served beside battered fried button mushrooms and your choice of side dish.

SEAFOOD

CHAR-BROILED HONEY MUSTARD

SALMON (GF) \$27.59

A charbroiled Norwegian salmon fillet basted with a honey and stone ground mustard glaze and topped with a grilled pineapple ring.

BAKED SALMON DIJONNAISE (GF) (S) \$27.59

Eight ounces of baked cold-water Norwegian salmon topped with a dill dijonaise sauce.

BRONZED SALMON OVER ZUCCHINNI

NOODLES (GF) \$28.99

Seared, then baked Norwegian salmon topped with a red pepper coulis of pureed red pepper, red onion, red wine vinegar, and olive oil on fresh zucchini noodles.

MAUI MAHI-MAHI (GF) \$26.79

Wild-caught Mahi-Mahi spiced with lime and ginger, then char-broiled. Topped with a mango jalapeño salsa.

CHARBROILED SHRIMP \$20.99

Large shrimp marinated in lemon garlic butter and charbroiled. Served with cocktail sauce and lemon.

LIME & HERB CRUSTED WHITEFISH DINNER \$35.29

Baked, mild, wild-caught Great Lakes Whitefish seasoned with lime juice, butter, mayonnaise, spices, herbs and breadcrumbs.

SOUTHWESTERN YELLOWFIN TUNA* \$20.99

Six ounces of hook & line-caught Yellowfin tuna steak, cut thick, marinated and charbroiled and topped with fresh pico-de-gallo.

COMBINATION PLATTERS

TOP SIRLOIN* & SHRIMP \$31.59

A six-ounce top sirloin, char-broiled to your request, paired with large shrimp, either char-broiled or fried.

TOP SIRLOIN* & CHICKEN

HAWAIIAN \$31.59

Our sweet marinated six-ounce boneless chicken breast char-broiled, along with our five-ounce top sirloin.

CHICKEN HAWAIIAN & SHRIMP \$24.99

Our sweet marinated five-ounce boneless chicken breast char-broiled, along with large shrimp, either char-broiled or fried.

SEAFOOD PLATTER \$32.59

Baked lime & herb crusted Whitefish, char-broiled shrimp, and fried shrimp.