

# CLARMONT CLASSICS

THE CLASSIC TENDERLOIN - filet mignon wrapped with bacon, served with gorgonzola cheese, port wine demi-glacé & portabello mushrooms .....	29.99
RACK OF LAMB - marinated in red wine, coated with a garlic fresh herb rub, served on a raft of marinated grilled asparagus.....	26.99
LAMB OSSO BUCCO - braised domestic lamb shank with carrots, tomatoes, celery, onions and herbs.....	23.99
DOUBLE PORK CHOPS - grilled, served with sliced apples, cranberries, red peppers and herbs.....	21.99
VEAL LOIN CHOP - grilled, and topped with mushrooms and marsala wine sauce.....	26.99
PORK MEDALLIONS - broiled and served with maple mustard glaze, caramelized pears and red onions then topped with stilton cheese .....	18.79
DELMONICO STEAK - 12 oz. delmonico topped with a mixture of mushrooms, peppers, tomatoes and mozzarella cheese.....	26.99

## STEAKS

12 OZ. FILET MIGNON - a clarmont standby for more than 50 years.....	30.99
8 OZ. FILET MIGNON .....	25.99
14 OZ. NEW YORK STRIP - a real steak lover's steak.....	27.99
10 OZ. NEW YORK STRIP.....	23.99
18 OZ. PORTERHOUSE - aged on the bone, this steak gives the best of the strip sirloin and the filet mignon .....	30.99
18 OZ. RIB STEAK - french bone-on ribeye, real steak flavor .....	27.99

PRIME RIB OF BEEF- seasoned and roasted on premises daily; When it's gone, it's gone.....	19.59
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### **Special Accompaniments to Complement Your Steak**

Fresh Mushrooms, sautéed in garlic butter & herbs.....	2.99
French Fried Onion Rings.....	Half 2.99.....Full 4.79
Sautéed Sweet Peppers .....	3.75
Three Peppercorn Herb or Garlic Butter.....	1.75
Bernaise Sauce.....	2.50
Port Demi-Glacé .....	2.95

# DINNER ENTREES

PAN-FRIED PORK CHOPS - all loin, pan-fried and served with apple sauce.....	15.79
PROVIMI CALVES LIVER - the finest milk-fed calves liver available, sautéed and smothered with onions .....	15.79
KOBE CHOPPED BEEF STEAK - a ten ounce kobe beef steak grilled and topped with caramelized onions .....	15.99
BARBEQUED BABY BACK RIBS- slowly cooked until tender .....	Half 15.59..Full 21.99
LONG ISLAND DUCKLING - one half duckling with bing cherry glaze and potato cakes .....	21.99
CHICKEN PICATTA - two chicken breast medallions sauteéd and laced with capers and lemon .....	15.79
CHICKEN CARBONARA - smoked chicken breast, cappicola, peas and fettucini tossed in a smoked gouda cream sauce .....	15.99
SEAFOOD PASTA - gulf shrimp, bay scallops and crabmeat tossed with marinara, fettucini and fresh herbs.....	17.29
JUMBO SEA SCALLOPS - fresh sea scallops broiled and accompanied with choron sauce .....	18.99
SEAFOOD PLATTER - shrimp, scallops and oysters deep-fried in 100% canola oil .....	18.99
POTATO ENCRUSTED SALMON - salmon fillet coated with slivered potatoes and then baked, served with an orange horseradish beurre blanc.....	19.99
LAKE ERIE WALLEYE - fresh walleye fillet, pan-fried, deep-fried or broiled .....	18.79

## Side Dishes A La Carte

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Baked Idaho Potato.....	3.00	Black Pepper French Fries.....	3.00
Pan-Fried Potatoes.....	3.00	Tonight's Vegetable .....	3.00
Whipped Potatoes.....	3.00	Beef Steak Tomatoes.....	3.50
Baked Sweet Potatoes .....	3.25	Spinach Sauté .....	4.25
Twice Baked Potatoes .....	4.00	Asparagus.....	4.25

# APPETIZERS

ESCARGOT - served in garlic butter .....	7.49
OYSTER ROCKEFELLER - fresh oysters topped with creamy spinach, swiss cheese and bacon.....	8.49
CRAB CAKE - mixture of real jonah crabmeat, creole mustard and seasonings .....	5.59
SPRINGROLLS - diced chicken, sun-dried tomatoes, bok choy and herbs .....	5.99
DEEP FRIED SMELTS - delicate finger fish.....	6.99
CALAMARI - served with a sweet & sour jalapeno sauce .....	6.59
OYSTER ON THE HALFSHELL - "by the each" .....	1.79
SHRIMP COCKTAIL - our super colossal chilled shrimp, "by the each" .....	2.79
STEAK TARTAR - seasoned minced tenderloin with capers, onions eggs and toast rounds.....	11.99
CHEESE PLATE - a variety of imported cheeses and fresh seasonal fruit.....	11.99

# SOUPS

FRENCH ONION SOUP AU GRATIN.....	4.50
CREAM OF TOMATO SOUP WITH CROUTONS .....	Cup 2.89.... Bowl 3.89
HOMEMADE SOUP OF THE DAY .....	Cup 2.89 ....Bowl 3.89
LOBSTER BISQUE .....	Cup 4.29... Bowl 5.29

# SALAD PANTRY

THE CLARMONT BIBB LETTUCE SALAD- featuring crumbled bacon and dry bleu cheese, tossed to order with our house vinaigrette or raspberry vinaigrette.....	6.79
THE BABY BIBB.....	5.29
CAESAR SALAD - crisp romaine leaves, croutons, anchovy and our Caesar dressing .....	6.79
THE BABY CAESER.....	5.29
SPINACH SALAD - spinach leaves, mushrooms, diced egg, crumbled bacon, pecans, gorgonzola cheese, tossed in a balsamic vinaigrette.....	6.79
THE BABY SPINACH .....	5.29
Add a grilled chicken breast.....	4.99
Add a grilled salmon fillet .....	5.29
Add a bistro steak.....	7.29
THE CLARMONT WEDGE - a large wedge of crisp iceberg lettuce, fresh tomatoes, chopped egg with your choice of dressing .....	4.99
CHOPPED CHEF SALAD - mixed greens, tomatoes and egg chopped then tossed with ham, turkey swiss and cheddar cheese. Choice of dressing.....	10.99