

Clarke's

RESTAURANT
BAR

Appetizers

Tagliatelle Pasta with Chicken & Truffle Boudin
English Peas, crispy Prosciutto \$12

Artisan Cheese Plate *bread, chutney, salad, fruit,*
Marcona almonds \$14 for 1...\$ 27 for 2

Soup of the Day \$7.5

Smooth Chicken Liver Parfait
With toast points, spicy pear chutney \$10

Main Courses

Sautéed King Salmon Wrapped in Bacon
Braised French green lentils, crispy shallots
Glazed pearl onions, port-red wine reduction \$26

Braised Carlton Farms Pork Shank
Braised vegetables with creamy polenta
Sautéed escarole, rich white wine sauce \$26

Maine Lobster & Shrimp Risotto
Tomato coulis, lobster butter, Parmigiano-Reggiano \$27

Herb-Crusted True Cod from Kodiak
Mussel-saffron broth, vegetable brunoise, basmati rice \$26

Crispy Risotto Cake with Pesto, Fontina Cheese
Stuffed phyllo with spaghetti squash, mushrooms, spinach,
Puttanesca sauce \$23

\$2.5 will be added for split plates
Personal checks gladly accepted,
18 % gratuity added to tables of 6+
We are not responsible for misplaced or stolen articles

455 2nd St., Lake Oswego, OR 97034
503-636-2667
Clarkesrestaurant.net

Salads

Field Green Salad
Toasted hazelnuts, tomatoes,
Feta cheese, raspberry vinaigrette
\$8.5

Warm Spinach Salad,
Walnuts, Quail's egg, bacon bits,
Red onion, blue cheese dressing, \$9

Clarke's Classic Caesar
Whole-Leaf Salad
Sourdough croutons,
Pecorino Romano \$8.5

Simply Prepared

Choose your entree,
Choose your sides...

Grilled Ahi Tuna
Sweet and sour sauce \$24

Grilled 8oz Angus Beef Tenderloin
Wild mushroom sauce \$29

Rack of Lamb, Macadamia Crust
White wine lamb Jus \$28.5

Sides \$4.00 each

Braised Basmati Rice
In coconut milk

Creamed Roasted Parsnip puree

Sautéed brocolini

Roasted Fingerling Potatoes
Rosemary

Book your next
Event with us!

clarkesrestaurant.net
for menus, room info