



Sharables

MUSSELS 14.95

White Wine Garlic Butter Sauce & Toasted Bread

FRIED PITTSBURGH PICKLE CHIPS 9.95

Served with Spicy Ranch

CHICKEN FINGERS 12.95

Served with with Fries & Ranch

*CAJUN AHI TUNA BITES 15.95

Sautéed Tuna Steak, Served with Sweet & Spicy Aioli

HOUSE CHIPS 7.95

Sea Salt Rosemary Kettle Chips with Gorgonzola Aioli Sauce or Ranch

WINGS 1/2 Dozen 10.95 Dozen 17.95

Fresh Celery Served with Your Choice of Sauce

(BBQ, Buffalo, Dry Cajun, Thai Chili, Garlic Parm, Dry Ranch, Hot Garlic Parm, Seasoned Salt)

PEPPERS & OIL 10.95

Marinated Hot & Sweet Peppers, Extra Virgin Olive Oil, Garlic Herbs, Crostini Bread

CRAB LEG CLUSTERS 19.95

2 Alaskan Snow Crab Clusters with Melted Butter

QUESADILLA 13.95

Choice of Chicken or Steak, Sautéed Onions & Peppers, Pico de Gallo, Sour Cream & Queso

FRIED CAULIFLOWER 9.95

Cauliflower with Honey Sriracha Sauce & Ranch

PRETZEL STICKS 9.95

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 or Steak.

CHEESESTEAK EGGROLLS 13.95

Basil Pesto Aioli & Scallion

MEATBALLS 12.95

Over Ricotta with House Marinara & 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 over Mixed Greens.

HONEYCRISP 11.95

Fresh Apples, Crumbled Bleu Cheese, Candied Walnuts, Pickled Onion, Lemon Poppyseed Dressing

PROTEIN CHOICES

Grilled Limoncello Chicken +5, Crispy Chicken +5, Steak* +7, Shrimp +6, Salmon*+7, Mahi* +7

TACO SALAD 15.95

Shredded Iceberg Lettuce, Cheddar Jack Cheese, Pico de Gallo, Avocado, Tomatillo Salsa, Taco Shell, Spicy Ranch. Choice of your Seasoned Beef, Chicken or Carne +2

DRESSINGS

Balsamic, Bleu Cheese, Italian, Ranch, Lemon Poppyseed Fat Free Raspberry Vinaigrette, Honey Mustard, Spicy Ranch

Handhelds

Served with Your Choice of House Chips or Shoestring French Fries

BLACKENED MAHI TACOS 17.95

Blackened Mahi, Homemade Coleslaw, Avocado & Chipotle Aioli on a Flour or Corn Tortilla

MEATBALL SUB 14.95

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

CARNE ASADA TACOS 16.95

Filet, Arugula, Avocado, Chipotle Aioli, Pickle Onion, Feta, Radish & Cilantro on Flour or Corn Tortilla

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 on Ciabatta

ITALIAN 14.95

Ham, Capicola, Hot Soppressata, Pepperoni, Mozzarella, Provolone, Lettuce, Tomato & Homemade Pepper Relish

HOT FRIED CHICKEN 14.95

Buttermilk Dredged, Sriracha Aioli, Pickles & Lettuce on a Brioche Bun

DELUXE BLT 12.95

Lettuce, Tomato, Crispy Bacon & Avocado with Parsley Aioli on Sourdough Bread

Add Fried Egg +1

TURKEY RACHEL 14.95

Coleslaw, Swiss Cheese, Russian Dressing, Marble Rye

BLACKENED CHICKEN

CAESAR WRAP 14.95

Chopped Romaine, House Caesar, Shaved Parmesan Cheese

FRIED CHICKEN BLT WRAP 15.95

Buttermilk Fried Chicken, Shredded Iceberg, Diced Tomato, Candied Bacon, Cheddar Jack Cheese, Sriracha Aioli

COUNTRY CLUBBER 14.95

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

LIMONCELLO GRILLED

CHICKEN 14.95

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

CLARK'S CLASSIC BURGER* 14.95

American Cheese, Shredded Lettuce, Onion, Tomato, Pickles Topped with Our House Sauce

ADD Fried Egg +1 or Crispy Bacon +1.50

BBQ BACON CHEDDAR BURGER 15.95

Cheddar Cheese, Bacon, BBQ Sauce, Lettuce, Tomato, Onion

BLACK BEAN BURGER 14.95

Shredded Lettuce, Chipotle Aioli, Pepper Jack Cheese & Pico de gallo

CLARK'S BEER

BATTERED FISH 15.95

Choice of Cocktail or Tarter

*All Burgers are made with Fresh Ground Brisket, Chuck, Short Rib on a Brioche Bun

**Gluten Free Buns Available

Artisan Flatbread

Gluten Free Shell Available

SAUSAGE & PEPPERS 15.95

Homemade Red Sauce, Hot Italian Sausage, Roasted Sweet Bell Peppers & Caramelized Onions & Mozzarella & Provolone Cheese

BUFFALO CHICKEN 15.95

Chicken, Mozzarella & Provolone Cheese, Buffalo Sauce, Ranch

MARGHERITA 14.95

Fresh Tomato, Basil, Mozzarella & Basil Oil

APPLE, BLEU & BACON 14.95

Sliced Apples, Crumbled Bleu, Bacon, Caramelized Onions, Mozzarella & Provolone Cheese, Balsamic Glaze

MEDITERRANEAN 15.95

Artichoke, Roasted Grape Tomato, Kalamata Olive, Feta, Spinach, Mozzarella Cheese & Calabrian Chili Oil

BBQ CHICKEN 15.95

Limoncello Chicken, Red Onion, Mozzarella Cheese, Shaved Parmesan & Fresh Chive

MEAT LOVERS 15.95

Pepperoni, Soppressata, Sausage, Red Sauce & Mozzarella & Provolone Cheese

Entrees

Gluten Free Pasta Available

PASTA & MEATBALLS 16.95

Linguini Tossed with House Red Sauce & Meatballs

CHICKEN GORGONZOLA PASTA 17.95

Linguini Pasta, Limoncello Chicken, Roasted Red Peppers & Cremini Mushrooms Tossed in Creamy Gorgonzola Sauce

*GRILLED SALMON 19.95

Topped with Maple Moonshine Butter over Risotto & Asparagus

CRISPY FRIED SHRIMP 18.95

Seven Breaded Shrimp served with French Fries, Coleslaw & Cocktail

FISH & CHIPS 19.95

Beer battered cod, French Fries & Cole Slaw

SIRLOIN 22.95

Topped with Onion Straws. Served with Mashed Potatoes & Asparagus. Your Choice of Horseradish Cream or Bordelaise Sauce.

CHEESE RAVIOLI 14.95

Creamy Rosa Sauce, Roasted Red Peppers, Shaved Parmesan

MUSSELS & SHRIMP PASTA 18.95

Garlic White Wine butter Sauce Tossed with Linguini

CHICKEN MARSALA 17.95

Topped with Sliced Mushroom & Marsala Wine Sauce. Served With Mashed Potatoes & Asparagus

CHICKEN BRUSCHETTA 18.95

House Bruschetta Mix, Fresh Mozzarella & Basil, served with Mashed Potatoes & Asparagus

ENGLISH COD 14.95

Broiled with Seasoned Bread Crumbs & Fresh Lemon. Served with Mashed Potatoes & Asparagus

BLACKENED STEAK ALFREDO 18.95

Linguini, Filet Mignon, Spinach, Cherry Tomato, Shaved Parmesan & Creamy Alfredo with Garlic Bread

Sides

House Chips
Shoestring French Fries
Cole Slaw
Fruit Salad

Mashed Potatoes
Seasonal Vegetable
Side Salad
Onion Rings
Sweet Potato Fries
Tator Tots

30 for \$30

ALVERDI PINOT GRIGIO , Italy	ONE HOPE PINOT NOIR , California
BROWNSTONE PINOT NOIR , California	RANCH HAYES CABERNET , California
BROWNSTONE SHIRAZ , California	RANCH HAYES CHARD , California
CARNIVORE CABERNET , California	RANCH HAYES MERLOT , California
DECOY BRUT , California	RHIANNON RED BLEND , Napa
CASTELLI PROSECCO , Italy	RICKSHAW CABERNET , California
CASTLE ROCK ROSE OF PINOT NOIR , Monterey County, CA	RICKSHAW SAUVIGNON BLANC , California
FRANCIS COPPOLA PINOT NOIR , California	RUFFINO LUMINA PINOT GRIGIO , Venezia Giulia IGT, Italy
FRANCIS COPPOLA CHARDONNAY , California	SCARLET VINE CABERNET , Central Valley Chili
HARKEN CHARDONNAY BARREL FERMENTED , California	SILVER GATE CHARDONNAY , California
HYBRID LODI CABERNET , California	SILVER GATE MOSCATO , California
HYBRID LODI PINOT NOIR , California	MUREDA CHARDONNAY , Spain
NOBLE VINES PINOT GRIGIO , California	THE APPLICANT SAUVIGNON BLANC , Central Valley, Chile
PAUL BERNARD BRUT ROSE , France	STONELEIGH SAUVIGNON BLANC , New Zealand
MEZZACORONA RED BLEND , Italy	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

White Wine

DECOY SAUVIGNON BLANC , California Glass 11 Bottle 39
ALIOS LAGEDER 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

BRAMBLE 10.50
Deep Eddy Lemon Vodka, Lemon Juice, Simple Syrup, Chambord, Lemon Wedge

HOUSE AGED BLACK CHERRY OLD FASHIONED 14
Bulleit Bourbon, Amarena, Cherry Juice, Orange Bitters, Amareno Cherry, Orange Peel

GIN RICKEY 12
Hendricks Gin, Lime Juice, Rosemary Honey Simple, Rosemary Stem

SAZERAC 14
Bulleit Rye, Absinthe, Simple Syrup, Bitters, Lemon Peel

PITTSBURGH BLOODY 13 ▼
Parking Chair Vodka, Pittsburgh Pickle Bloody Mary Mix

WHISKEY SOUR 12
Bulleit Bourbon, Egg White, Lemon & Lime Juice, Simple Syrup

ESPRESSO MARTINI 12 ▼
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

URBAN BOURBON 10 ▼
MHL Infused Bourbon for the Season

BARREL AGED MANHATTAN 14
Sagamore Rye Bourbon, Sweet Vermouth, Bitters

Smoked Cocktails

SMOKED OLD FASHIONED 14.50
Bulleit Bourbon, Agave Nectar, Orange Bitters

SMOKED MANHATTAN 14.50
Woodford, Sweet Vermouth, Bitters

SMOKED BLOODY MARY 14.50 ▼
Parking Chair Vodka, House Smoked Bloody Mary Mix

SMOKED MARGARITA 14.50
Azteca Azul Reposado Tequila, Lime Juice, Lemon Juice, Grand Mariner, Agave Nectar, Jalapeno Ice Cube

Specialty Liquors

STAGG STRAIGHT BOURBON WHISKEY 18
CROWN ROYAL XR EXTRA RARE 18
COLONEL E.H. TAYLOR SINGLE BARREL 18
WELLER ANTIQUE 107 17
BLANTON'S SINGLE BARREL BOURBON 17
SAGAMORE RYE BOURBON 15.50
CROWN ROYAL RESERVE 13.50
SOUTHERN STAR "PARAGON" CASK STRENGTH 13
BOOKERS SMALL BATCH BOURBON 13
COOPERTOWNS BLENDED RYE 12.50
WOODFORD RYE 12
WELLER ORIGINAL WHEATED BOURBON, SPECIAL RESERVE 12
BUAFFLO TRACE 11
EAGLE RARE KENTUCKY STRAIGHT BOURBON WHISKEY 11
CANTON HOF BOURBON 10.50
SPRINGFIELD HOF BOURBON 10.50
HOWLER HEAD BANANA BOURBON 10.50
BLADE & BOW 10.50
WILLETT BOURBON WHISKEY 10
BASIL HAYDEN 10
BASIL HAYDEN RYE 10
ELIJAH CRAIG 10
WOODFORD RESERVE 10
CLASE AZUL TEQUILLA GOLD 40
CLASE AZUL RESPOSADO TEQUILLA 25

Mules

CUICUMBER LIME 10
Cucumber Vodka, Lime Juice, Ginger Beer, Cucumber

ROSEMARY GRAPEFRUIT 12 ▼
Stateside Vodka, Rosemary Simple Syrup, Lime Juice, Grapefruit Juice, Ginger Beer, Rosemary Spring

LEMON BLUEBERRY 10
Blueberry Vodka, Lemon Juice, Ginger Beer, Blueberries & Lemons

STRAWBERRY BASIL 12 ▼
Stateside Vodka, Lime Juice, Basil Leaves, Strawberries, Ginger Beer

Seasonal

STRAWBERRY TEQUILA SODA 11
Espolon Blanco Tequila, Lime, Tonic, Strawberries

RASPBERRY PALOMA FIZZ 12
Espolon Blanco Tequila, Lime Juice, Grapefruit Juice, Prosecco

DREAMSICLE MARTINI 12
Vanilla Vodka, Orange Juice, Cointreau, Simple Syrup, Cream, Orange

PINEAPPLE JALAPENO MARGARITA 14
Azteca Azul Reposado, Cointreau, Pineapple, Lime Juice, Agave, Jalapeno, Tajin Rim

GRAPEFRUIT ROSEMARY FIZZ 14
Hendricks Gin, Grapefruit Juice, Rosemary Simple Syrup, Prosecco, Rosemary Spring

SEASONAL SANGRIA 10
House Batched

BLACKBERRY TEQUILA SMASH 12
Espolon Blanco Tequila, Agave, Lemon Juice, Blackberries, Mint

CLEANSE 12
Ketel One Cucumber Mint, Cucumber, Lemon, Soda Water

LAVENDER LEMONADE 10 ▼
Stateside Vodka, Crème de Violate, Lemonade

VODKA LEMON SPRITZ 10
Deep Eddy Lemon Vodka, Lemonade, Prosecco

PEAR MARTINI 13.50
Grey Goose La Poire, St. Germaine, Lime Juice, Simple Syrup

MOJITOS 12
Classic, Strawberry, Blueberry, Blackberry Bacardi, Mint, Soda, Lime,

CHOCOLATE COVERED BANANA OLD FASHIONED 14
Howler Head Banana Bourbon, Banana Syrup, Chocolate Whiskey, Chocolate Bitters

PEANUT BUTTER ESPRESSO MARTINI 14
Screwball Peanut Butter Whiskey, Wigle Coffee Liqueur, Ballotin Mocha Cream, French Press, Espresso Bean, Sugar Rim

Desserts

Rotating daily ~

▼ = local spirits

FOLLOW US ON:  

Parties of 8 or more will be presented separate or all one check with an added a 20% gratuity



CLARK'S BREAKFAST

SATURDAY & SUNDAY
9 AM - 12 PM

HANDHELDS CHOICE OF ONE SIDE

- BREAKFAST SANDWICH 12.95**
Choice of Bacon or Sausage,
American Cheese, Lettuce, Tomato on
Sourdough, English Muffin or Bagel
- BREAKFAST BURRITO 13.95**
Scrambled Egg, Sausage, Peppers,
Pico de Galo, Avocado, Hashbrowns,
Cheddar Jack Cheese, Chipotle Aioli,
Flour Tortilla
- LOADED BLT 14.95**
Crispy Bacon, Fried Egg, Avocado, Lettuce,
Tomato, Parsley Aioli, Sourdough
- BREAKFAST BURGER 14.95**
American Cheese, Fried Egg, Bacon,
Lettuce, Tomato, Parsley Aioli, Brioche Bun
- AVOCADO TOAST 11.95**
Avocado Spread, Fried Egg, Lemon

OMELETTES

SERVED WITH HASHBROWNS
CHOICE OF SOURDOUGH OR
ENGLISH MUFFIN

13.95

PROTEINS- CHOOSE 1

Bacon, Ham, Sausage

VEGGIES- CHOOSE 3

Onions, Tomato, Mushroom,
Red & Green Peppers, Asparagus,
Pico de Gallo, Spinach

CHEESES - CHOOSE 1

Pepper Jack, Cheddar, American,
Mozzarella, Swiss, Provolone, Feta



EGGS & MORE

- CLARK'S COMBO 12.95**
2 Eggs, Choice of Bacon or Sausage,
Hashbrowns or Pierogies, Sourdough,
Bagel or English Muffin
- KIELBASA & PIERGOIES 14.95**
Choice of 2 eggs, Scrambled or Fried,
Sourdough, Bagel or English Muffin
- STEAK & EGGS 17.95**
Aged Sirloin, Two Eggs your Way,
Hashbrowns, Choice of Sourdough,
English Muffin or Bagel
- RANCHERO BOWL 14.95**
Carne, Sunny Side Egg,
Cheddar Jack Cheese, Avocado,
Tomatillo Salsa, Hashbrowns,
Flour Tortilla Shell

RISE & DINE

CHOICE OF ONE SIDE

- BUTTERMILK STACK 11.95**
Buttermilk, Chocolate Chip, Blueberry
- CLASSIC FRENCH TOAST 11.95**
Buttermilk, Chocolate Chip, Blueberry
Berries, Maple Syrup
- CINNAMON SWIRL FRENCH TOAST 11.95**
Cinnamon Powdered Sugar, Berries,
Maple Syrup
- WAFFLES 11.95**
Cinnamon Powdered Sugar, Berries,
Maple Syrup, Whipped Cream
- GIANT CINNAMON ROLL 8.95**
Vanilla Frosting Glazed, Cast Iron

Egg Whites Available Upon Request.

*Items that when cooked to order, may be served raw or undercooked.
Consuming raw meats poultry, seafood, shellfish, or eggs may increase the
risk of food borne illness.

FOR THE LITTLE ONES
HOME FRIES, FRUIT OR
FRENCH FRIES 6.95

PANCAKE OR WAFFLE

Buttermilk or Chocolate Chip,
Warm Maple Syrup

CHICKEN TENDERS

KIDS SCRAMBLE

Scrambled Eggs, Bacon or
Sausage, Sourdough

SIDES

KIELBASA LINK	5.95
HASHBROWNS	4.95
ENGLISH MUFFIN	2.95
TOAST - SOURDOUGH	2.95
TOAST - WHEAT	2.95
BAGEL	2.95
FRESH FRUIT	3.95
PIEROGIES(5)	6.95
BACON(3)	4.95
SAUSAGE PATTY (2)	4.95
SAUSAGE LINK (3)	4.95
SCRAMBLED EGGS	4.95
FRIED EGG (2)	4.95

CLASSIC BLOODY
CLASSIC MIMOSA
\$5

MIMOSA'S

\$7

CRANBERRY, ORANGE

ROSE, GRAPEFRUIT

VANILLA, CRANBERRY

BLOODY MARY'S

\$10

CHOOSE YOUR LIQUOR

Titos, Eau de Pickle Vodka, Espolon
Tequila, Jalapeno Infused Tequila,
Old Bay Vodka, Parking Chair Vodka,
Crater Lake Green Chili Vodka,
Stateside Vodka,

CHOOSE YOUR MIX

Pittsburgh Pickle Briney Mary Mix
House Smoked Bloody Mary
Zing Zang

LET'S GET CRAFTY

ESPRESSO MARTINI	12
Crater Lake Espresso Vodka, Wigle Coffee Liqueur, Ballotin Mocha Cream, Fzrench Press, Sugar Rim	
IRISH BREAKFAST	5
Jameson, Butterscotch Liqueur, OJ	
BLUEBERRY PANCAKE	8
Smirnoff Blueberry Vodka, Butterscotch Liqueur, RumChata	
NUTS & BERRIES	10.50
Frangilico, Chambord, Cream	
TIRAMISU OLD FASHIONED	
Bulleit Bourbon, Coffee Liqueur,	10.50
Tiramisu Simple Syrup	
CLARK'S MEGA MARY	19.50
Pittsburgh Pickle Briney Mary Mix, Parking Chair Vodka, Crab Leg, Fried Pickles, Provolone Stick, Grilled Cheese Crouton, Celery	