

T H E
CLOCK
TOWER
RESTAURANT

starters

Spinach and Artichoke Dip Fried Pita Chips	\$7.00
Crab Dip Fried Pita Chips	\$13.00
BBQ Chicken Flatbread Chicken, BBQ, Caramelized Onion Cheddar, Blue Cheese	\$12.00
Margarita Pizza Fresh Mozzarella, Tomato Sauce, Garlic EVOO, Fresh basil	\$10.00
Mountain Chili Beef, Beans, Tomatoes, Chilies and Spices	\$7.00
Soup Du Jour Chef's Daily Inspiration	\$7.00

salads

Chopped Caesar Salad (V) Romaine Lettuce, Croutons, Parmesan Cheese and Creamy Caesar Dressing	\$8.00
House Salad (V) Mixed Greens with Tomato, Shredded Carrot, Red Onions and Black Olives with Choice of Dressing	\$8.00
Beet Salad (V) Mixed greens, Pickled Beets, Pears Walnuts, Onion, Raspberry Vinaigrette	\$12.00
Add Grilled Chicken	\$4.95
Add Marinated Grilled Steak*	\$6.95
Add Marinated Salmon*	\$6.95

sides

Coleslaw	\$3.95	French Fries	\$4.95
Vegetable	\$3.95	Pasta	\$3.95
Side Salad			\$4.95

desserts

Cheesecake	\$4.95	Dutch Apple Pie	\$4.95
Chocolate Cake	\$4.95	Ice Cream	\$2.95

signature burgers

Our Signature Burgers are a special blend of Ground Sirloin, Chuck and Short Rib. We prepare them Pink or No Pink.

Black Diamond Burger* Pan Seared Burger, topped with Cheddar Cheese, Crispy Bacon and Sautéed Onions, Served with Lettuce and Tomato	\$14.00
Cheeseburger* Pan Seared Burger with Lettuce, Tomato, Onion	\$12.00
Sunrise Burger Pan Seared Burger, Pickled Jalapeno, Lettuce, tomato Pulled Pork, Pepper Jack, Smoked Cream Cheese	\$14.00

signature sandwiches

All sandwiches and wraps served with Fries. Substitute a side salad for \$2

Andria Panini Sliced Ham, Salami, Coppa, Provolone Cheese on Sourdough Bread	\$10.95
The Pulled Pork BBQ Slow-Roasted Pulled Pork topped with Tangy BBQ Sauce, Cheddar Cheese and Creamy Coleslaw on a Brioche Bun	\$12.00
Hand Breaded Crispy or Baked Cod Filet* Baked with Lemon or Hand Breaded Deep Fried Golden Brown Pacific Cod Filet, served with Tartar Sauce, Lettuce, Tomato, Onion on a Hoagie Bun	\$11.95
Buffalo Chicken Wrap Grilled Chicken, Buffalo, Lettuce, Tomato Sliced Onion, Shredded Cheddar, Ranch	\$11.00
French Dip Sandwich* Sliced Roast Beef, Horseradish Cheese, Carmelized Onions, Au Jus Pernisian Roll	\$14.00

signature entrées

12 oz Strip Steak* Garlic Butter, Mashed Potato, Vegetable Du Jour	\$27.00
Shrimp Tortelloni Shrimp, Cheese Tortelloni, Creamy Tomato, Bleu Cheese, Toast Point, Crumbled Bleu Cheese	\$21.00
Grouper Rice Pilaf, Vegetable Du Jour, Portuguese Churrasco Sauce	\$24.00
Grilled Chicken Rice Pilaf, Vegetable Du Jour, Teriyaki Glaze	\$17.00

Parties of 8 or more one check will be presented

Please inform us of any dietary needs or allergies. Vegetarian items = V
Consuming undercooked eggs, seafood, poultry, meats or dairy products can increase your risk of food bourne illness.



DRAFT

Goose Island IPA	\$6.00
Shocktop	\$5.50
Yuengling	\$4.75
New Belgium Accumulation	\$6.00
Goose Island Winter	\$6.00
Miller Lite	\$4.75
Bud Light	\$4.75
New Belgium Fat Tire	\$6.00
Breckenridge Vanilla Porter	\$7.00
Elysian Space Dust	\$8.00

BOTTLES

Bud Light (4.2%)	\$5.25
Budweiser (5.0%)	\$5.25
Coors light (4.2%)	\$5.25
Corona (4.1%)	\$6.00
Fat Head Bumble Berry (5.3%)	\$6.50
Fat Heads Head Hunter IPA (7.5%)	\$8.00
IC Light (4.2%) (24oz man can)	\$6.00
Michelob Ultra (4.2%)	\$5.75
Miller Lite (4.2%)	\$5.25
Murphy's (4.0%) (can)	\$7.00
Odoul's (0 %)	\$4.50
Pabst Blue Ribbon (4.7%) (16 oz can)	\$5.00
Sierra Nevada Pale Ale (5.6%)	\$6.50
Stella Cidre (4.5%)	\$6.00
Stella Artois (5.0%)	\$6.50
White Horse Buckwheat Blossom Honey Ale (5.2%)	\$6.00
Yuengling (4.4%)	\$5.25