

T H E
CLOCK
TOWER
RESTAURANT

Starters

Spinach and Artichoke Dip	\$8.00
Fried Pita Chips; extra Pita Chips \$1.25	
Crab Dip	\$13.00
Fried Pita Chips	
Spicy Crispy Green Beans	\$7.00
Breaded and served with Lemon Aioli	

Soups and Salads

Mountain Chili	\$7.00
Beef, Beans, Tomatoes, Chilies and Spices	
Soup Du Jour	\$7.00
Chef's Daily Inspiration	
Chopped Caesar Salad (V)	\$9.00
Romaine Lettuce, Croutons, Parmesan Cheese and Creamy Caesar Dressing	
Garden Salad (V)	\$8.00
Mixed Greens with Tomato, Pepperoncini, Shredded Carrot, Red Onions and Black Olives with Choice of Dressing	
Stacked Wonton Chicken Salad	\$11.00
Mixed greens, Fried Wontons, Sliced Chicken Breast, Water Chestnuts, Carrot, Cucumber, and Lemon Vinaigrette	
Add Grilled Chicken	\$4.95
Add Grilled Steak*	\$6.95
Add Marinated Salmon*	\$6.95

Sides

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

Dressings

Ranch | Blue Cheese | Balsamic
Italian | Ceaser | Lemon Vinaigrette
Thousand Island

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*	\$14.00
Pan Seared Burger, Topped with Cheddar Cheese, Crispy Bacon and Sautéed Onions, served with Lettuce and Tomato	
Cheeseburger*	\$12.00
Pan Seared Burger with Lettuce, Tomato, Onion	
Impossible Burger	\$15.00
Vegan Burger with Wheat Proteinm Coconut Oil, Potato Protein, Soy, Served with Lettuce, Tomato, and Mango Chutney	

Signature Sandwiches

All sandwiches and wraps served with Fries. Substitute a side salad for \$4

Classic Reuban	\$14.00
Corned Beef, Sauerkraut, Swiss Cheese, and 1,000 Island Dressing, Grilled on Marbled Rye	
The Pulled Pork BBQ	\$12.00
Slow-Roasted Pulled Pork topped with Tangy BBQ Sauce, Cheddar Cheese and Creamy Coleslaw on a Brioche Bun	
Hand Breaded Crispy or Baked Cod Filet*	\$13.00
Baked with Lemon or Hand Breaded Deep Fried Golden Brown Pacific Cod Filet, served with Tartar Sauce, Lettuce, Tomato, Onion on a Hoagie Bun	
Buffalo Chicken Wrap	\$12.00
Grilled Chicken, Buffalo, Lettuce, Tomato Sliced Onion, Shredded Cheddar, Ranch	

Signature Entrées

Sirloin Steak	\$23.00
10 oz Grilled Sirloin with a Bourbon BBQ Demi Glaze, Served with Mashed Potatoes and Vegetable Du Jour	
Maple and Bourbon Beer Glazed Salmon	\$24.00
Salmon Filet with Bourbon Barrel Aged Beer and Maple Marinade, Broiled and Served with Vegetable Du Jour and Rice Pilaf	

Desserts

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

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

Bud Light	\$5.00
Breckenridge Vanilla Porter	\$7.00
Goose Island IPA	\$6.00
Miller Lite	\$5.00
Shocktop	\$5.50
Voodoo Ranger Juicy Haze IPA	\$5.00
Yuengling	\$5.00

BOTTLES

Bud Light (4.2%)	\$5.50
Budweiser (5.0%)	\$5.50
Coors light (4.2%)	\$5.50
Corona (4.1%)	\$6.00
Fat Head Bumble Berry (5.3%)	\$6.50
Michelob Ultra (4.2%)	\$5.75
Miller Lite (4.2%)	\$5.50
Murphy's Irish Stout Cans (4.0%) (16 oz can)	\$5.00
New Belgium Fat Tire (5.2%)	\$6.00
Odoul's (0 %)	\$4.50
Sierra Nevada Pale Ale (5.6%)	\$6.50
Stella Cidre (4.5%)	\$6.00
Stella Artois (5.0%)	\$6.50