

T H E
CLOCK
TOWER
RESTAURANT

Starters

Spinach Artichoke Dip	\$10
Creamy Blend of Artichoke Hearts and Spinach, Herbs, Parmesan and Garlic and Fried Pita Chips	
Crab Dip	\$15
Crab and Cream Cheese Blend, Cheddar Cheese, Old Bay Lemon, Worcestershire and Fried Pita Chips	
Fried Shrimp	\$11
Tender Shrimp Lightly Dusted and Flash Fried, Spicy Cocktail	
Blackened Chicken Nachos	\$15
Pickled Jalapeno, Queso Cheese, Black Beans, Nacho Chips, Sour Cream and Pico DeGallo	

Soups and Salads

Mountain Chili	\$8
Beef, Beans, Tomatoes, Chilies and Spices	
Soup Du Jour	\$7
Chef's Daily Inspiration	
Chopped Caesar Salad	\$10
Romaine Lettuce, Shaved Parmesan Cheese, Croutons and Creamy Caesar Dressing	
Add 6oz Sirloin \$8	
Add 6oz Chicken Breast \$6	
House Salad	\$9
Mixed Greens, Tomato, Shredded Carrot, Onion, Mezzetta Olives with Choice of Dressing	
Buffalo Chicken Salad	\$18
Mixed Greens, Onion, Tomato, Shredded Cheddar, Fries, Grilled Chicken and Buffalo Ranch Dressing	

Sides

Coleslaw	\$5	French Fries	\$6
Vegetable Du Jour	\$5	Mac and Cheese	\$5

Dressings

Ranch | Blue Cheese | Balsamic
Italian | Ceaser | Thousand Island
Buffalo-Ranch Dressing

Burgers and Sandwiches

Our Signature Burgers are a special blend of Ground Sirloin, Chuck and Short Rib. We prepare them Pink or No Pink.
All sandwiches and wraps served with Fries. Substitute a side salad for \$4

Black Diamond Burger*	\$16
Lettuce, Tomato, Grilled Onion, Bacon and Cheddar Cheese	
Cheeseburger*	\$15
Lettuce, Tomato, Onion and American Cheese	
Beyond Burger	\$16
Vegan Burger with Wheat Protein, Coconut Oil, Potato Protein, Soy, Served with Lettuce, Tomato, and Mango Chutney	
Big BLT Sandwich	\$13
Bacon, Lettuce, Tomato, and Smoked Tomato Aioli on Italian Bread	
Fish Sandwich	\$15
Fried or Broiled with Lettuce, Tomato, Onion on a Parisian Roll	
Buffalo Chicken Wrap	\$14
Grilled Chicken, Buffalo Sauce, Lettuce, Tomato Onion, Shredded Cheddar, Ranch	
Turkey Bacon Club	\$14
Oven Roasted Turkey, Crisp Bacon, Lettuce, Tomato, American Cheese, Sourdough, Mayonnaise	
Reuben	\$15
Angus Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing, Marble Rye	
Beef Dip	\$16
Roast Beef, Horseradish Cheese, Sautéed Onions, Baguette Roll, Beef Jus	

Signature Entrées

10oz Center Cut Sirloin	\$35
Red Wine Demi, Roasted Red Potatoes, Vegetable Du Jour	
Blackened Chicken Pasta	\$18
Blackened Chicken, Onion, Garlic, Roasted Tomatoes, Linguine, Creamy Parmesan Sauce, Toast Points	

Desserts

Dutch Apple Pie	\$5
Chocolate Cake	\$5
Ice Cream	\$3

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 foodborne illness.

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DRAFT

Miller Lite	\$5.25
Yuengling	\$5.25
Goose Island IPA	\$6
Shocktop	\$6
Fat Heads Goggle Defogger	\$8
Quinn Brewery Black IPA	\$8
Voodoo Ranger Juicy Haze IPA	\$8

BOTTLES

Odoul's (0%)	\$4.50
Bud Light (4.2%)	\$5.50
Budweiser (5.0%)	\$5.50
Coors light (4.2%)	\$5.50
Miller Lite (4.2%)	\$5.50
Michelob Ultra (4.2%)	\$5.75
Breckenridge Vanilla Porter (5.4%)	\$6
Corona (4.1%)	\$6
Helltown Mischievous Brown Ale (5.7%)	\$6
New Belgium Fat Tire (5.2%)	\$6
Fat Head Bumble Berry (5.3%)	\$6.50
Sierra Nevada Pale Ale (5.6%)	\$6.50
Stella Cidre (4.5%)	\$6.50
Stella Artois (5.0%)	\$6.50
Murphy's Irish Stout Cans (4.0%) (16 oz can)	\$7