PRIX FIXE LUNCH

$65 Per Person

Clark's
STEAKHOUSE

ASIEL GONZALEZ
ASIEL@CLARKSSTEAK.COM
(404) 343-1831

APPETIZERS

Served Family Style

MEAT & CHEESE BOARD
Smoked Quail & Pork Sausage, Jalapeño Cheddar Quail Sausage,
Dragonslayer Ale Cheese, Bread & Butter Pickles, Pepper Jelly

TUNA TARTARE
Avocado, Crispy Shallots, Soy-Mirin Sauce, Housemade Chips

FIRST COURSE

Host Selects One Item

HALF CAESAR SALAD
Romaine, Parmesan, Crouton, White Anchovy

HALF CHOPPED SALAD
Red Onion, Cucumber, Cherry Tomato, Black Olive, Giardiniera,
Black Eyed Peas Two Ways, Feta, Radicchio, Red Wine Vinaigrette

CUP OF POTATO & VIDALIA ONION SOUP
Sour Cream, Chive, Lardon, Smoked Gruyère

SECOND COURSE

Guest Selects One Item

C'S 8 OZ. PRIME DRY AGED BURGER
Coca-Cola Caramelized Onions, Duke's Mayo,
Sesame Brioche Bun, Shoestring Fries

CHICKEN CLUB
Grilled Chicken Breast, Swiss, Bacon, Lettuce, Tomato,
Horseradish Cream, Texas Toast, Shoestring Fries

SALMON BLT
Avocado, Horseradish Crème Fraîche,
Sprouted Multigrain Loaf, Shoestring Fries

PRIX FIXE LUNCH

$85 Per Person

Clark's
STEAKHOUSE

ASIEL GONZALEZ
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(404) 343-1831

APPETIZERS

Host Selects Two Items;
Served Family Style

TUNA TARTARE
Avocado, Crispy Shallots,
Soy-Mirin Sauce, Housemade Chips

MEAT & CHEESE BOARD
Smoked Quail & Pork Sausage, Jalapeño Cheddar
Quail Sausage, Dragonslayer Ale Cheese,
Bread & Butter Pickles, Pepper Jelly

BROILED OYSTERS
Nueske's Bacon, White Cheddar,
Jalapeño, Sauce Mornay

FIRST COURSE

Host Selects One Item

HALF CAESAR SALAD
Romaine, Parmesan, Crouton,
White Anchovy

HALF CHOPPED SALAD
Red Onion, Cucumber, Cherry Tomato,
Black Olive, Giardiniera, Black Eyed Peas Two
Ways, Feta, Radicchio, Red Wine Vinaigrette

CUP OF POTATO &
VIDALIA ONION SOUP
Sour Cream, Chive, Lardon,
Smoked Gruyère

SECOND COURSE

Host Selects Three Items; Guest Selects One Item

C'S 8 OZ. PRIME DRY AGED BURGER
Coca-Cola Caramelized Onions, Duke's Mayo, Sesame Brioche Bun, Shoestring Fries

CHICKEN CLUB
Grilled Chicken Breast, Swiss, Bacon, Lettuce, Tomato, Horseradish Cream, Texas Toast, Shoestring Fries

SALMON BLT
Avocado, Horseradish Crème Fraîche, Sprouted Multigrain Loaf, Shoestring Fries

STEAK FRITES
8 oz. NY Strip Au Poivre, Shoestring Fries

PRIX FIXE DINNER

$150 Per Person

Clark's
STEAKHOUSE

ASIEL GONZALEZ
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APPETIZERS

Served Family Style

BROILED OYSTERS
Nueske's Bacon, White Cheddar, Jalapeño, Sauce Mornay

SOUTHERN FRIED SHRIMP
Lemon, Tartar Sauce, Jalapeño Coleslaw

MEAT & CHEESE BOARD
Smoked Quail & Pork Sausage, Jalapeño Cheddar Quail Sausage, Dragonslayer Ale Cheese, Bread & Butter Pickles, Pepper Jelly

FIRST COURSE

Guest Selects One Item

CAESAR SALAD
Romaine, Parmesan, Crouton, White Anchovy

CHOPPED SALAD
Red Onion, Cucumber, Cherry Tomato, Black Olive, Giardiniera, Black Eyed Peas Two Ways, Feta, Radicchio, Red Wine Vinaigrette

POTATO & VIDALIA ONION SOUP
Sour Cream, Chive, Lardon, Smoked Gruyère

SHE CRAB SOUP
Sherry Crema, Chive

SECOND COURSE

Host Selects Three Items

BLACKENED RED SNAPPER
Colossal Crabmeat Broken Brown Butter

WOOD-GRILLED SALMON
Sauce Bèarnaise

8 OZ. FILET
Green Peppercorn Sauce

GRILLED CHICKEN BREAST
Clark's Steak Sauce

SIDES

Host Selects Three Items; Served Family Style

GREEN BEANS

•

POMMES PURÉE

•

WOOD-GRILLED ASPARAGUS

•

MILE HIGH FRIES

•

CREAMED SPINACH

DESSERT

Host Selects Two Items; Served Family Style

WHITE CHOCOLATE BREAD PUDDING • CRÈME BRÛLÉE • GELATO

PRIX FIXE DINNER

$200 Per Person

Clark's
STEAKHOUSE

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APPETIZERS

Host Selects Three Items; Served Family Style

BROILED OYSTERS
Nueske's Bacon, White Cheddar,
Jalapeño, Sauce Mornay

SOUTHERN FRIED SHRIMP
Lemon, Tartar Sauce, Jalapeño Coleslaw

MEAT & CHEESE BOARD
Smoked Quail & Pork Sausage, Jalapeño Cheddar
Quail Sausage, Dragonslayer Ale Cheese,
Bread & Butter Pickles, Pepper Jelly

BEEF CARPACCIO
Bagna Càuda, Arugula, Parmigiano Reggiano,
Freshly Grated Horseradish

TUNA TARTARE
Avocado, Crispy Shallots,
Soy-Mirin Sauce, Housemade Chips

FIRST COURSE

Guest Selects One Item

CAESAR SALAD
Romaine, Parmesan, Crouton, White Anchovy

CHOPPED SALAD
Red Onion, Cucumber, Cherry Tomato, Black
Olive, Giardiniera, Black Eyed Peas Two Ways,
Feta, Radicchio, Red Wine Vinaigrette

POTATO & VIDALIA ONION SOUP
Sour Cream, Chive, Lardon, Smoked Gruyère

SHE CRAB SOUP
Sherry Crema, Chive

SECOND COURSE

Host Selects Three Items

BLACKENED RED SNAPPER
Colossal Crabmeat Broken Brown Butter

WOOD-GRILLED SALMON
Sauce Bèarnaise

8 OZ. FILET
Green Peppercorn Sauce

GRILLED CHICKEN BREAST
Clark's Steak Sauce

SIDES

Host Selects Three Items; Served Family Style

GREEN BEANS

POMMES PURÉE

WOOD-GRILLED ASPARAGUS

MILE HIGH FRIES

CREAMED SPINACH

CREAMED PEAS

WOOD-GRILLED MUSHROOMS

DESSERT

Host Selects Two Items; Served Family Style

WHITE CHOCOLATE BREAD PUDDING

CRÈME BRÛLÉE • GELATO

BASQUE CHEESECAKE

PRIX FIXE DINNER

$250 Per Person

Clark's
STEAKHOUSE

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APPETIZERS

Host Selects Three Items; Served Family Style

BROILED OYSTERS
Nueske's Bacon, White Cheddar, Jalapeño, Sauce Mornay

SOUTHERN FRIED SHRIMP
Lemon, Tartar Sauce, Jalapeño Coleslaw

MEAT & CHEESE BOARD
Smoked Quail & Pork Sausage, Jalapeño Cheddar Quail Sausage, Dragonslayer Ale Cheese, Bread & Butter Pickles, Pepper Jelly

BEEF CARPACCIO
Bagna Càuda, Arugula, Parmigiano Reggiano, Freshly Grated Horseradish

TUNA TARTARE
Avocado, Crispy Shallots, Soy-Mirin Sauce, Housemade Chips

CRAB MAISON
Colossal Crabmeat, Green Onions, Capers, Creole Mustard Aioli

FIRST COURSE

Guest Selects One Item

CAESAR SALAD
Romaine, Parmesan, Crouton, White Anchovy

CHOPPED SALAD
Red Onion, Cucumber, Cherry Tomato, Black Olive, Giardiniera, Black Eyed Peas Two Ways, Feta, Radicchio, Red Wine Vinaigrette

POTATO & VIDALIA ONION SOUP
Sour Cream, Chive, Lardon, Smoked Gruyère

SHE CRAB SOUP
Sherry Crema, Chive

SECOND COURSE

Host Selects Three Items

BLACKENED RED SNAPPER
Colossal Crabmeat Broken Brown Butter

WOOD-GRILLED SALMON
Sauce Bèarnaise

CHILEAN SEA BASS
Sherry Crème Fraîche

WOOD-GRILLED BRANZINO
Chimichurri Sauce

8 OZ. FILET & 10 OZ. LOBSTER TAIL
Green Peppercorn Sauce

GRILLED CHICKEN BREAST
Clark's Steak Sauce

SIDES

Host Selects Three Items; Served Family Style

GREEN BEANS • POMMES PURÉE
WOOD-GRILLED ASPARAGUS
MILE HIGH FRIES
CREAMED SPINACH • CREAMED PEAS
WOOD-GRILLED MUSHROOMS
STACKED RATATOUILLE

DESSERT

Host Selects Two Items; Served Family Style

COCA-COLA GERMAN CHOCOLATE CAKE
WHITE CHOCOLATE BREAD PUDDING
CRÈME BRÛLÉE • GELATO
BASQUE CHEESECAKE