



CLAYTON'S

Real People Real Food Real Simple

Lunch Menu

SOUPS

Real Soup 5.

GREENS

Simple Salad – Baby Lettuces, Shredded Carrots, Radish, Fresh and Dried Local Fruits and Nuts, Sciabica Olive Oil, Kosher Salt and White Wine Vinegar 6.

Add Grilled Prawns 4.

Add Grilled Herbed Chicken 3.

Aegean Chicken Salad – Pan Seared Chicken Breast Seasoned with Lemon, Oregano and Garlic atop a bed of Greek-Style Salad; Crisp Cucumber, Stockton Red Onion and Delicate Nicolau Chevre 12.

Roasted Beet Salad - Drizzled with Orange Vinaigrette, tossed with Toasted Walnuts and Nicolau Goat Cheese 8.

Iceberg Lettuce Wedge - Applewood Smoked Bacon with Tomato and Clayton's Bleu 8.

Spinach Waldorf Salad – Tossed with locally grown Walnuts and Apples in a Honey-Mustard Vinaigrette 8.

CLAYTON'S STYLE

We celebrate the well being of family and friends, with portions that encourage shared dining

SEASONAL

As Summer turns into Autumn, and Winter into Spring, Clayton's celebrates the goodness of the Central Valley

SANDWICHES

Served with Simple Salad and French Fries

Real Burger 11.

Smoked Turkey with Cheddar, Bacon and Avocado on Focaccia 11.

Roasted Harvest Vegetarian Sandwich served with Grilled Eggplant and Zucchini, Roasted Bell Peppers, Button Mushrooms. Topped with Marinara Sauce and Mozzarella on Housemade Focaccia 9.

Clayton's Reuben with Pastrami, Swiss Cheese, and Housemade 1001 Dressing, on Caraway Focaccia 11.

Tuna Salad with Celery, Onion, Sweet Pickles, Capers and Hard Cooked Egg on Focaccia 10.

Grilled Three Cheese Sandwich with Tomatoes and Applewood Smoked Bacon. 10.

LOCAL

Vegetables picked fresh from the garden, tree ripened fruits, artisan crafted cheeses, wines and coffees are hand delivered from people who believe in the purity and brilliance of honest food

SIMPLE

Honest food, prepared simply

ENTRÉES

All Entrées Served with Simple Salad

Real Fish MKT Price

Shrimp or Lobster Tacos with Roasted Tomatillo Salsa topped with Shredded Cabbage Slaw
Shrimp 10.
Lobster 12.

Real Mac and Cheese 8.

Orecchiette Pasta with Vodka Crème Sauce, Fresh Basil and Young Garlic Sauce, Featuring Sciabica Olive Oil 11.
Add Grilled Prawns 4.

Petite New York Steak Grilled to temperature on Seared Garlic Focaccia, served with Fall Vegetables. Grilled Onions optional 12.

Sweet, Spicy Cocktail Ribs with Cabbage Slaw 9.

Risotto Croquettes filled with Fresh Mozzarella and delicately fried. Served with Tomato Basil Sauce 10.

Meatloaf done Clayton's Style, served with Buttermilk Mashers and topped with a Jim Beam Coffee-BBQ Sauce 11.