



# CLAYTON'S

Real People Real Food Real Simple

## Dinner Menu

### 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

### 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

### APPETIZERS

Salt and Pepper Calamari with Malt Vinegar 10.

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

Sweet, Spicy Cocktail Ribs with Cabbage Slaw 9.

Green Been Tempura with Spicy Sambol Dipping Sauce 8.

Taste of the Valley-Local Handmade Fiscalini and Nicolau Cheeses, Fresh Fruits and Nuts MKT Price

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

Shrimp 10.

Lobster 12.

Mushroom Ravioli with Bleu Cheese Sauce topped with Toasted Walnuts 11.

### 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.

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

Roasted Beet Salad - Drizzled with Orange Vinaigrette, tossed with Toasted Walnuts and Nicolau Goat Cheese 9.

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

### MEATS

Filet of Organic Beef, charbroiled to ideal temperature. Served on Roasted Red Potatoes topped with Bleu Cheese Compound Butter 28.

Domestic Lamb Rack, Pan-Seared and finished in a hot oven to temperature. Served with Minted Spaghetti Squash. 32.

Toasted Peppercorn Encrusted New York Steak, Grilled to temperature topped with Bulb of Roasted Garlic and served with Buttermilk Mashers 25.

Pan-Seared Center Cut Pork Chop with an Apple Chutney, served atop Sweet Potato Mashers. 19.

Sautéed Chicken Breast with Garlic and Rosemary Essence. Finished with a delicate Pan Sauce and served with Buttermilk Mashers 17.

### FISH

Real Fish MKT Price

### PASTA

Mac and Cheese 13.

Orecchiette Pasta with Vodka Crème Sauce, Featuring Sciabica Olive Oil, Fresh Basil and Young Garlic 13.

Add Grilled Prawns 4.

### SIDES

Cauliflower Oven Roasted and Tossed with Tangy Mustard Lemon-Butter 6.

Real Vegetable Organic Seasonal Vegetable 8.

Buttermilk Mashers Yukon Gold Potatoes Whipped with Sweet Cream Butter, Buttermilk, Kosher Salt and Cracked Black Pepper 5.