

Dinner Menu



All Dinners served with Salad, Red Cabbage, Bread, Baked Potato and Onion Rings.
All Steaks, Chicken, Shrimp, and Fish cooked over an open charcoal fire.

Appetizers

- Jumbo Shrimp Cocktail 16
- Fried Calamari 15
- Shrimp Diablo 16
- Scallops Wrapped in Bacon 16
- Teriyaki Marinated Tid-Bits 15
- Coconut Shrimp 16
- Pot Stickers 12
- Lobster Crostini 21
- Grilled Lobster Skewers 22

Signature Salads

- Clearman's Bleu Cheese Wedge
with 5oz Filet Mignon 22
- Chopped Chicken Cobb 19
(Substitute steak add \$3)
- Grilled Chicken Caesar 17
- Grilled Salmon Salad 21
- 7oz New York Strip Salad 22

Clearman's Classics

- Freshly Ground Steak 23
- Half a Chicken Broiled or Fried 25
- Clearman's Combination 31
(Fried Chicken, Scallops, and Beef Brochettes)

Clearman's Specials

- Boneless Prime Rib 20oz 45**
(Prime Rib Served Fri-Sun Only)
- Two Tail Dinner 79**

Select Combinations

- Steak and Scallops 39
 - Steak and Shrimp 39
 - Steak and King Crab Legs 54
 - Steak and Lobster 58
- *All Combinations are served with
a choice of a 9oz Top Sirloin, a 12oz Freshly
Ground Steak or Upgrade to*
- New York 12 Filet 13 Rib Eye 14

Signature Cuts

- Filet Mignon 10oz 42
- Boneless Rib Eye 16oz 43
- Bone-In Rib Eye 20oz 49
- Tomahawk Rib Eye 34oz 69
- New York Strip 12oz 38
- Steak 'N Stein Special Steak 9oz 33
- Beef En Brochette 29
- Baby Back Ribs 38
- Half Rack 31

Seafood Selections

- Chilean Sea Bass 39
- Broiled Halibut Steak 37
- Grilled Mahi Mahi 29
- Grilled Salmon 35
- Rock Lobster Dinner 48
- King Crab Legs Dinner 49
- Jumbo Shrimp Dinner 35
(Fried Upon Request)
- Jumbo Fried Scallops 33
(Grilled Upon Request)

We do not recommend cooking steaks past medium as they tend to lose their flavor.