1922

DINNER

BEGINNINGS

NEW MEXICO CRUDITÉS 10
Baby Carrots, Celery Sticks, Cucumbers, Cherry Tomatoes, Jack Cheese Bites, Green Chile Hummus, Red Chile Ranch

WHITE TRUFFLE FRIES 9
Parmesan and Herbs

CHIMAYÓ CHICKEN WINGS 18
Choice of Traditional, Honey-Green Chile Glaze, or Mezcal BBQ, Carrot Ribbons, Blue Cheese

BEER-BATTERED ONION RINGS 10
Green Chile Remoulade

LOADED BAKED POTATO BITES 11
Chives, Sour Cream, Bacon

WHOLE WHEAT FLATBREADS

MARGHERITA FLATBREAD 15
Basil Pesto, Roasted Tomato, Parmesan, Fresh Mozzarella

BLANCO 15
Roasted Mushrooms, Boursin Cream Sauce, Caramelized Onions

ENTRÉES

Choice of Fries or Side Salad, Add +4 for Truffle Fries

NEW MEXICO PRIME RIB DIP 18
Hatch Green Chile, Onions, Gruyere, Au Jus

CLYDE'S HOUSE CHEESEBURGER* 18
Three-Way Blended Burger, Hatch Green Chile, Bacon, Caramelized Onions, Mustard

STEAK & FRIES* 32
Garlic & Herb Marinated Sirloin Steak, Caramelized Onions, Roasted Button Mushroom Demi-Glace

STEAK WITH GRILLED VEGGIES* 26
Squash, Eggplant, Bell Peppers, Onions, Chimichurri

GRILLED BRANZINO* 30
Blistered Baby Tomatoes, Olive Oil, Lemon Juice, Crispy Potatoes, White Wine Brown Butter Pan Jus

SALMON WITH GRILLED VEGGIES* 26
Squash, Eggplant, Bell Peppers, Onions, Chimichurri

**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.*