

CLYC Dinner

**Ask your Server about our Soup of the Season*

Bang Bang Shrimp

Crispy pan-fried Shrimp tossed in our House made Bang Bang Sauce and topped with dried Chives

-12-

Buffalo Cauliflower

Lightly battered Cauliflower tossed in Medium Sauce and topped with crumbly Bleu, served with Celery and Bleu Cheese for dipping

-10-

Calamari

Panko breaded Tube and Tentacle Calamari flash fried and served with Sweet Thai Chili Sauce

-14-

Poutine

Crispy Fries topped with Cheddar Cheese Curds and smothered in our House made Gravy and Scallions

-12-

Hoboken Sammich

Grilled Chicken Cutlet, crispy Bacon, Tomato, fresh Mozzarella, and Pesto Aioli on a buttery Costanzo Roll, served with House Fries

-15-

Big Boss Burger

½ lb. Steak Burger topped with Cheddar Cheese, Pickles, Onions, fresh Greens, and our “special” Sauce, served with House Fries

-15-

Steak Grilled Caesar

Grilled Romaine Heart brushed with Caesar Dressing and topped with shingled Sirloin, Grape Tomato, shaved Parmesan, and Garlic Croutons

-16-

New Yorker Cobb

Mixed Greens topped with grilled Chicken Cutlet, sliced Egg, Tomato, Applewood Bacon Crumbles, Cucumber, Bleu Cheese, Avocado, and Green Goddess Dressing

-16-

Mussels Fra Diavolo

Steamed Mussels all tossed with fresh Pasta and a spicy crushed Tomato Marinara with Garlic, Butter, White Wine, Shallots, and Chili Oil

-18-

Stuffed Sole

Scallop and Crab stuffed Sole Filet broiled and served over a bed of wilted Spinach and roasted Red Herb Potatoes topped with a Lemon Beurre noisette

-24-

NY Strip

16oz. Bone in NY Strip Steak served over creamy Garlic Mashed Potatoes, garlicky Green Beans, crispy Tobacco Onions, and finished with a Garlic Herb Compound Butter

-34-

East St. Salmon

Fresh 8oz. Atlantic Salmon Filet grilled and served over creamy Polenta with Parmesan, blistered Tomatoes, sauteed Asparagus, and topped with EVOO and a Balsamic Drizzle

-22-

Porkchop

14oz. Bone in Chop that we sous vide, then grill to finish, served with Sweet Potato Fries, roasted Brussel Sprouts, and topped with a Maple BBQ Glaze

-28-