

T H E
**CLOCK
 TOWER**
 RESTAURANT

DRAFT

Bud Light	\$4.75
Goose IPA	\$6.00
Hidden Valley Dark Lager	\$5.00
Miller Lite	\$4.75
New Belgium Accumulation	\$6.00
New Belgium Fat Tire	\$6.00
Goose Winter	\$6.00
Shock Top	\$5.50
Southern Tier 2X	\$7.00
Yuengling Lager	\$4.75

BOTTLES

Bud Light	\$5.25	Miller Lite	\$5.25
Budweiser	\$5.25	NYF Rootbeer	\$6.00
Coors Light	\$5.25	NYF Vanilla	\$6.00
Corona	\$6.00	O'Doulr	\$4.50
Elysian Space Dust	\$8.00	Redbridge	\$6.50
Goose Greenline	\$6.50	Sam Adams Boston Lager	\$6.50
Guinness	\$7.00	Stella Artois	\$6.50
Heineken	\$6.00	Stella Cidre	\$6.50
Mic Ultra	\$5.75		

SEASONAL

Longtrail Sick Day	\$7.00
Sam Adams Seasonal	\$6.50

CANS

PBR 16oz	\$5.00
I.C Light 16oz	\$5.00

WINES

White Zinfandel | Riesling | Chardonnay | Pinot Grigio
 Cabernet Sauvignon | Merlot | Chardonnay | Blend
 Cabernet Sauvignon | Malbec

T H E
**CLOCK
 TOWER
 RESTAURANT**

starters

Roasted Vegetable Flatbread (V) Whole Grain Flatbread Topped with Roasted Vegetables, Herbs, Garlic and Hummus	\$7.95
Spinach & Artichoke Dip (V) Served with Toasted Baguette Chips	\$6.95
Pickle Fries Batter Dipped Pickles, Fried Served with Ranch Dipping Sauce	\$6.95
French Onion Soup Housemade, baked, topped with Three Cheeses and Croutons	\$6.95
Mountain Chili Beef, Beans, Tomatoes, Chilies and Spices	\$6.95
Soup of the Day Chef's Daily Inspiration	\$5.95

salads

Chopped Caesar Salad (V) Romaine Lettuce, Croutons, Parmesan Cheese and Creamy Caesar Dressing	\$6.95
House Salad (V) Mixed Greens with Tomato, Shredded Carrot, Red Onions and Black Olives with Choice of Dressing	\$6.95
George Vermont Salad (V) Mixed Greens, Pears, Candy Pecan, Cherry Tomato, Sliced Onion, Maple Vinaigrette	\$7.95
Add Grilled Chicken	\$4.95
Add Marinated Grilled Steak	\$6.95
Add Marinated Salmon	\$6.95

sides

Coleslaw	\$3.95	French Fries	\$4.95
Vegetable	\$3.95	Pasta	\$3.95
Side Salad	\$4.95		

desserts

Cheesecake	\$4.95	Dutch Apple Pie	\$4.95
Chocolate Cake	\$4.95	Ice Cream	\$2.95

signature burgers

Our Signature Burgers are a special blend of Ground Sirloin, Chuck and Short Rib. We prepare them Pink or No Pink.

Black Diamond Burger* Pan Seared Burger, topped with Cheddar Cheese, Crispy Bacon and Sautéed Onions, Served with Lettuce and Tomato	\$12.95
Cheeseburger Pan Seared Burger with Lettuce, Tomato, Onion	\$10.95
Veggie Burger* 100% All Vegetable Burger, Seared and topped with Lettuce, Tomato and Onion	\$10.95
Cuban Burger* Pan Seared Burger, Pulled Pork, Ham, Swiss, Pickles, Mustard.	\$13.95

signature sandwiches

All sandwiches and wraps served with Fries. Substitute a side salad for \$2

Andria Panini Sliced Ham, Salami, Coppa, Provolone Cheese on Sourdough Bread	\$10.95
The Pulled Pork BBQ Slow-Roasted Pulled Pork topped with Tangy BBQ Sauce, Cheddar Cheese and Creamy Coleslaw on a Brioche Bun	\$11.95
Hand Breaded Crispy or Baked Cod Filet Baked with Lemon or Hand Breaded Deep Fried Golden Brown Pacific Cod Filet, served with Tartar Sauce, Lettuce, Tomato, Onion on a Hoagie Bun	\$11.95
Garden Chicken Wrap Sautéed Seasonal Vegetables with Garlic and Olive Oil, tossed with a Fresh Chicken Breast, in a Wheat Tortilla Wrap with Lettuce, Tomato and Onion	\$9.95
French Dip Sandwich Sliced Roast Beef, Horseradish Cheese, Carmelized Onions, Au Jus Pernisian Roll	\$12.95

signature entrées

Grilled NY Strip Steak Hand-cut Strip Steak, seared to your liking, finished with Garlic Butter, Served with Mashed Potatoes and Vegetable Du Jour	\$26.95
BBQ 1/2 Chicken Mashed Potatoes, Vegetable Du Jour	\$16.95
Maple Glazed Salmon Maple Glazed Salmon Filet, Served with Rice Pilaf and Vegetable Du Jour with Maple Dijon Sauce	\$20.95
Vegetable Pasta Primavera (V) Sautéed Oyster Mushrooms, Sweet Peppers, Onions, Sweet & Smokey Marinara <i>A Mother Earth News Recipe</i>	\$12.95