

Clinkerdagger

Lunch

Clinkerdagger's is a proud partner with Uli's Famous Sausage and procures seasonal produce from Inaba Farms, Ralph's Greenhouse as well as other fine growers throughout Washington and Oregon



beverages

- Iced Tea (free refills) 3.95
- Arnold Palmer (free refills) 3.95
- Strawberry-Basil Antioxidant Refresher
Cranberry juice, fresh lemon, agave syrup, soda 4.95
- Lemonade (free refills) 3.95
- Strawberry Lemonade (free refills) 4.25
- Red Bull Energy Drink Original, Sugarfree, Tropical 3.95
- San Pellegrino 3.95/5.95
- Iced Latte 3.55
- Iced Mocha 3.95
- Custom Blend Organic Coffee 3.25

wine by the glass

-- glass white

- | | 6oz |
|---|-------|
| Ruffino Prosecco IT | 9.75 |
| Roederer Estate Brut Anderson Valley CA | 12.5 |
| VillaViva Rosé Côtes de Thau FR | 7.5 |
| Ménage à Trois Moscato CA | 7.95 |
| Chateau Ste Michelle Dry Riesling
Columbia Valley WA | 6.95 |
| Conundrum White Blend CA | 10.95 |
| Estancia Pinot Grigio CA | 9.75 |
| King Estate Pinot Gris Willamette Valley OR | 11.5 |
| Villa Maria Sauvignon Blanc Marlborough NZ | 8.95 |
| Charles Krug Sauvignon Blanc Napa Valley CA | 10.5 |
| Clinkerdagger's House White
- Belle Ambiance Chardonnay CA | 8 |
| Chateau Ste Michelle Chardonnay
Columbia Valley WA | 9.5 |
| St Francis Chardonnay Sonoma County CA | 11 |
| Sonoma-Cutrer Chardonnay
Russian River Ranches CA | 14.5 |

-- glass red

- | | 6oz |
|---|-------|
| Nielson by Byron Pinot Noir
Santa Barbara County CA | 11.95 |
| Erath Pinot Noir OR | 12.95 |
| Siduri Pinot Noir Willamette Valley OR | 15 |
| 14 Hands Merlot WA | 7.95 |
| Torres 5G Garnacha Campo de Borja SP | 9 |
| Bodegas Salentein Portillo Malbec
Mendoza ARG | 7.95 |
| Three Rivers Winery River's Red
Columbia Valley WA | 8.75 |
| Barossa Valley Estate
Grenache/Shiraz/Mourvèdre Barossa Valley S AUS | 10.95 |
| Lapostolle Carmenère Cuvée Alexandre
Apalta Vineyard CH | 9.5 |
| Clinkerdagger's House Red -
Avalon Cabernet Sauvignon CA | 8 |
| J. Lohr Cabernet Sauvignon Seven Oaks
Paso Robles CA | 10 |
| Chateau Ste Michelle Indian Wells
Cabernet Sauvignon WA | 12 |
| Intrinsic Cabernet Sauvignon
Columbia Valley WA | 14 |
| CrossBarn by Paul Hobbs
Cabernet Sauvignon Napa Valley CA | 18 |

appetizers

Oven Roasted Crab and Artichoke Dip
Served with warm bread 16

Country Fried Calamari

Artichoke hearts, mustard-garlic aioli, Bloody Mary cocktail sauce 13

Fresh Seasonal Oysters*

Bloody Mary cocktail sauce, mignonette, blistered lemon 16 gf

Grilled Teriyaki Tenderloins*

Spicy pineapple, sticky rice, daikon sprouts, sweet soy glaze 14

Jumbo Prawn Cocktail

Wine poached, spicy chili aioli, Bloody Mary cocktail sauce 16 gf

housemade soups

New England Clam Chowder

Caramelized leeks, bacon 9

Lobster Bisque

Butter-poached lobster, crème fraîche, fresh herbs 11

French Onion Soup

Caramelized onions, brandy, Swiss, aged parmesan 9

starter salads

Point Reyes Farmstead Blue Cheese

Romaine, chopped eggs, slivered almonds 9 veg/gf

Hearts of Romaine Caesar

Caesar dressing, olive oil croutons, Asiago 9

Broadway Pea Salad

Water Chestnuts, bacon, creamy pepper dressing 7.5 gf

Iceberg Lettuce Wedge

Bacon, deviled egg, Monterey Jack, choice of dressing 8

Organic Mixed Greens

Point Reyes Farmstead blue cheese-pecan spring rolls, radish, bell peppers, fennel, tomatoes, balsamic reduction 10 veg

Make any starter salad an entree with one of the following:

Grilled Jumbo Scampi Prawns 8 gf

Citrus-Herb Chicken Breast 5 gf

Herb-Rubbed Fresh Salmon* 7 gf

entree salads



Smoked Chicken Cobb

Hearts of romaine, Point Reyes Farmstead blue cheese, artichoke hearts, bacon, deviled egg, avocado, red wine vinaigrette 16 gf

Grilled Smoked Sirloin Salad*

Organic mixed greens, red bell pepper, fennel, red radishes, Point Reyes Farmstead blue cheese, spiced pecans, balsamic reduction 19 gf

Grilled Maple Chicken

Organic mixed greens, Point Reyes Farmstead blue cheese-pecan spring rolls, sliced apples and pears, candied pecans, maple vinaigrette 17

Seafood Louie*

Grilled salmon, Dungeness crab, poached jumbo prawn, deviled egg, housemade 1000 Island dressing 25 gf

pasta

Cajun Chicken Fettuccine

Andouille sausage, Creole seasoning, Cajun-style tomato sauce 16

Penne with Sun-Dried Tomatoes

Pesto cream sauce, garlic confit, Asiago 14 veg

Wild Mushroom Ravioli

Roasted mushrooms, crushed red pepper, gremolata, parmesan cheese and cream 16 veg

Fettuccine with Red or White Sauce

Made with fresh spinach, tomatoes, garlic, parmesan and your choice of housemade marinara or cream sauce 12 veg

- Gluten-free pasta available upon request for an additional \$1 -

Pair your pasta with any of the following:

Grilled Jumbo Scampi Prawns 8 gf

Citrus-Herb Chicken Breast 5 gf

Andouille Sausage 3

Herb-Rubbed Fresh Salmon* 7 gf

lunch combos

Soup & Salad Combo 14

Sandwich or Pasta with
Soup or Salad 15

[salads]

Iceberg Lettuce Wedge

Hearts of Romaine Caesar

Point Reyes Farmstead Blue Cheese

Broadway Pea Salad

[soups]

New England Clam Chowder

French Onion Soup (+1)

Lobster Bisque (+2)

[sandwiches]

1/2 Open-Faced Crab Sandwich

1/2 Turkey Club

1/2 French Dip (+1)

[pastas]

Red or White Sauce Fettuccine

Penne with Sun-Dried Tomatoes
& Pesto Cream

Add any of our meat or seafood pairings to your combo

sandwiches

All sandwiches come with choice of housemade potato chips or French fries. Substitute sweet potato or bacon-Asiago fries 2

Open-Faced Crab Sandwich

Artichokes, tomatoes, parmesan, cheddar on toasted sourdough 16

Turkey Club

Fresh avocado, bacon, tomatoes, lettuce, mayo, Dijon mustard on whole wheat 14

Prime Rib French Dip*

Garlic butter, horseradish, housemade jus on French bread 17

Chophouse Burger*

All-natural hormone free hand-formed patty, grilled onions, 1000 Island dressing, choice of Swiss, brie, blue or cheddar cheese on a brioche bun 15

Add thick-cut bacon 2

- Gluten free bun available upon request for an additional \$1 -

Petite Chophouse*

A smaller version of the Chophouse Burger 12



entrees

Beer Battered Fish and Chips

Pacific cod fillets, locally selected artisan beer batter, malt vinegar, housemade artichoke caper tartar sauce 17

Oven-Roasted Chicken Dijon

Asiago, mashed Yukon potatoes, wilted spinach and bacon leek relish 16

BBQ Baby-Back Ribs

Sweet potato fries, chipotle napa slaw 21

Steamed Fresh Clams

White-wine broth, chili flakes, garlic, fries 16

Crispy Cod Tacos

Avocado salsa, chipotle-lime sour cream, corn tortillas 16

Grilled Smoked Sirloin*

Applewood smoked, grilled beefsteak tomatoes, herb oil, mustard garlic aioli, fries 24 gf

gf Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items.

veg vegetarian. May contain eggs and/or dairy. Please ask your server for details.

*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Clinkerdagger includes a living wage charge in your bill to offset the cost of Spokane's minimum wage. This is not a charge for services provided. For the ease of our guests, a large party gratuity of 18% will be added to parties of 8 or more. 100% of this is paid directly to the service staff of our guests.

Clinkerdagger's proudly serves  products.