

"Of all the rights of women, the greatest is to be a mother."

- Lin Yutang

Appetizers

Classic Shrimp Cocktail

6 Jumbo shrimp, delicately poached and chilled. Served with house-made cocktail sauce, lemon, and shredded cucumber. 13

Fried Green Tomatoes

Our take on the Southern favorite! Cornmeal dusted, flash fried, and served with herbed ricotta and balsamic reduction. 7

Clayton Steakhouse Potato Chips

Fresh hand-cut potato chips served with a creamy bleu cheese and garlic sauce and topped with crispy bacon bits and green onions. 6

Entrées

(All entrées include unlimited trips to our fresh salad bar)

Prime Rib of Beef

10 ounces of slow-roasted beef ribeye. Served au jus, with house made horseradish cream sauce, with choice of side, and Texas toast. 23

Bleu Cheese Crusted Filet

6oz Filet Mignon grilled to perfection and finished with a bleu cheese and herb crust. Served over horseradish mashed potatoes, sautéed asparagus and balsamic reduction. 34

Seared Sea Bass

8oz pan-seared black sea bass fillet served over ginger-lime rice, with black sesame seeds, baby arugula, and roasted red pepper coulis. 34

Grilled Chicken Marsala

8oz grilled airline chicken breast with wild mushroom Marsala sauce, Served with Texas toast and choice of side. 19

Clayton Steakhouse Signature Ribeye

8 or 12 ounces of hand cut USDA Choice ribeye, expertly seasoned and grilled to your satisfaction. Served with choice of side and Texas toast. 22/29

Surf and Turf

5oz sirloin medallion paired with a cold-water lobster tail and sautéed asparagus. Served with choice of potato and Texas toast. 39

Char-grilled Salmon

8oz Norwegian salmon fillet seasoned with lemon myrtle and grilled to perfection. Served with choice of side and Texas toast. 22

Side Choices:

Baked Russet Potato

Baked Johnston County Sweet Potato

Sautéed Asparagus

Steamed Broccoli

Hand-cut French Fries

Ask server for Children's menu options.