

# THE CLOCK TOWER

## RAW BAR

**East Coast Oysters\***  
*passion fruit mignonette*  
1/2 dozen 24  
1 dozen 48

**Shellfish Platter**  
1/2 Chilled Maine Lobster,  
Oysters, Shrimp  
68

**1/2 Chilled Maine Lobster**  
*lemon aioli*  
28  
**Shrimp Cocktail**  
*marie rose sauce*  
23

## STARTERS

**Scotch Egg**  
*cucumber raita* 14  
**Salad of Red Gem Lettuces**  
*sheep's milk cheese,  
champignon de paris, rye melba* 19  
**Seared Scallops**  
*grape, aji dulce, caulilini* 26  
**Roasted Beetroot Salad**  
*goat cheese cream and petite chicories* 23  
**Celeriac Velouté**  
*celery root, leeks, truffles* 22  
**Steak Tartare\***  
*egg yolk jam, melba toast* 24  
**Tuna Tartare**  
*gooseberries, nasturtium,  
smoked paprika* 24

## STEAKS

**Bone-in Salmon Steak**  
*brown butter and capers* 34  
**Snake River Farms  
American Wagyu Skirt Steak**  
10 oz.\* 66  
**Prime NY Strip**  
14 oz.\* 68

## MAIN COURSES

**Halibut**  
*chanterelle,  
sunchokes, caviar* 47  
**Dry Aged Burger\***  
*bacon, cheddar, churchill sauce,  
red onion, chips* 32  
**Tandoori Chicken**  
*coconut basmati rice, almond, pistachio,  
raisins, cucumber cilantro yogurt* 33  
**Shepherd's Pie**  
*montgomery cheddar,  
parsley and lemon breadcrumbs* 36  
**Long Island Duck**  
*caraflex cabbage, cherries, sorrel* 45  
**Corn Risotto**  
*chanterelle mushroom,  
pecorino romano, polenta crisp* 29  
**Fish & Chips**  
*ale battered cod, mushy peas,  
triple-cooked chips, seaweed tartar sauce* 33

## SIDES

**Creamed Spinach** 12  
**Whipped Potatoes** 11  
**Triple-Cooked Chips** 13  
**Blistered Shishito**  
*sumac aioli, sea salt* 12  
**Macaroni & Cheese**  
*wild mushrooms, slow-cooked ox cheek* 19

**Wellington For 2\***  
*whipped potatoes, seasonal roasted  
vegetables, sauce bordelaise*  
128