

THE CLOCK TOWER

Vegan, Vegetarian,
and Gluten-Free Menu

RAW BAR

East Coast Oysters*
passion fruit mignonette (gf)

1/2 dozen 24
1 dozen 48

Tuna Tartare
*gooseberries, nasturtium,
smoked paprika (gf) 24*

Shellfish Platter

1/2 Chilled Maine Lobster,
Oysters, Shrimp, Tuna (gf)
89

1/2 Chilled Maine Lobster
lemon aioli (gf) 28

Shrimp Cocktail
marie rose sauce (gf) 23

STARTERS

Salad of Red Gem Lettuces
*sheep's milk cheese, champignon de
paris, rye melba (v, gfm, vgm) 19*

Seared Scallops
grape, aji dulce, caulilini (gf) 26

Roasted Beetroot Salad
*goat cheese, petite
chicories, dill (v, gf, vgm) 23*

Celeriac "Velouté"
celery, leeks, truffles (v, gf) 22

Steak Tartare*
*egg yolk jam, melba toast,
horseradish (gfm) 24*

STEAKS (gf)

Bone-in Salmon Steak
*brown butter, capers
10 oz. 34*

Veal Chop
*spigarello, broccoli di ciccio,
zante currant
14 oz. 58*

**Snake River Farms
American Wagyu Skirt Steak***
10 oz. 66

Prime NY Strip*
14 oz. 68

MAIN COURSES

Dry Aged Burger*
*bacon, cheddar, churchill sauce,
red onion, pickles, chips (gfm) 32*

Tandoori Chicken
*coconut basmati rice, almond, pistachio,
raisins, cucumber-cilantro yogurt (gf) 33*

Agnolotti
*honeynut squash, chestnut,
black truffle (v) 32*

SIDES

Creamed Spinach (v, gf) 12

Whipped Potatoes (v, gf) 11

Triple-Cooked Chips (v) 13

Brussels Sprouts (vm)
bacon, dates, hazelnuts 12

Macaroni & Cheese
*wild mushrooms,
slow-cooked ox cheek (vm) 19*

*Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness. 010825

vg-vegan | v-vegetarian | gf-gluten-free
m-can be modified to be vg, v, or gf