

Welcome to Clara's!

We celebrate the spirit of the past here at Clara's. Good friends, great food in beautiful surroundings reminiscent of a simpler time. Clara's is a place where you are always welcome to get together... celebrate a birthday, rendezvous with old friends or just to get away. We are honored that you have chosen Clara's as your meeting place. So let's raise a glass to our history, our family and our old friends.

Spirits

We offer a fine collection of spirits for your enjoyment. If you're interested in distinctive gin or perhaps a single malt scotch, chances are that we have it.

Ice Cream Drinks

Banana Nut Bread Frangelico, banana liquor, and French vanilla ice cream.

Burnt Almond Kahlua, amaretto, cream, and vanilla ice cream.

Dreamsicle Triple sec, white cream de cacao, orange juice, cream, and French vanilla ice cream.

Frozen Black Irish Bailey's Irish Cream, kahlua, vodka, and vanilla ice cream.

Mudslide Rum, kahlua, dark de cacao and ice cream. Look out below.

Nutty Buddy Frangelico, cream, chocolate syrup, and vanilla ice cream.

Razzbaretto Chambord, amaretto, cream, and French vanilla ice cream.

Strawberry Shortcake Vanilla extract, amaretto strawberries, and French vanilla ice cream.

Oreo Cookie White crème de cacao, vodka, Oreo Cookies®, cream, French vanilla ice cream, garnished with an Oreo Cookie.

Bailey's Belly Button Bailey's and buttershots blended with French vanilla ice cream.

Sunken Treasure Amaretto, kahlua, ice cream, and strawberries way down there.

Nutty Irishman Frangelico, Bailey's Irish Cream, and Ice Cream.



Margaritas



Margarita

A blend of tequila and triple sec served on the rocks (the best way) or frozen, if you must.

Golden Margarita

An extra smooth Margarita with Cuervo Gold tequila, Grand Marnier and lime cocktail mix.

Clara's Fruit Margarita

Refreshing **strawberry** or **raspberry** Margarita's. Parrot heads unite!

Martinis

Cosmopolitan

Vodka, Cointreau, Cranberry, Lime Juice.

Downtowner

Peach Schnapps. Stoli Vanilla, Amaretto, Cranberry, Sweet & Sour.

Tropitini

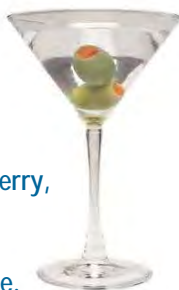
Bacardi Limon, Blue Curacao, Vodka, Pineapple.

Vanilla Twist

Stoli Vanilla, Cointreau, Vodka, Dry Vermouth.

Blue Lagoon

Blue Curacao, Vodka, Sweet & Sour, Lime Juice.



Purple People Eater

Bacardi Limon, Blue Curacao, Dry Vermouth, Cranberry.

After Dinner Mint

Bailey's, Kahlua, Crème De Menthe.

Appletini

Vodka & Apple Pucker.

Chocolatini

Vodka, Bailey's, Dark Crème De Cacao.

Emerald City

Melon Liqueur, Vodka, Sweet & Sour, Lime Juice.

Clara's Favorite Drink Features

Long Island Ice Tea

We make the best. Buhda bing, buhda boom.

Boston Tea Party

Revolutionary! A Long Island Ice Tea topped with Kahlua and Grand Marnier.

Bloody Mary

Choose from Mild or our own special recipe for Spicy Mix.

Island in the Sun

Special blend of light and dark rum, apricot brandy, fruit juices and Galliano.

Captain Cooler

Captain Morgan's, Chambord, Absolut Citron, Cranberry juice and lemonade



Rum Runner

Captain Morgan's spiced rum, blackberry brandy, cream de banana, strawberries and a float of 151 rum.

Lynchburg Lemonade

Jack Daniels, triple sec, sweet & sour and lemon lime soda.

Gilligan's Island

Malibu rum, Midori, Captain Morgan's spiced rum, cream de banana, Amaretto, orange and pineapple juice, sweet & sour and grenadine.

Jolly Rancher

Southern Comfort, Midori and sweet & sour.

One Night Stand

Captain Morgan's spiced rum, Chambord, Absolut Citron, Midori, crème de banana, orange and pineapple juice with a float of 151 rum.

Turn of the Century

Southern Comfort, orange and pineapple juices and piña colada mix.

By the Pool Stoli Razberi and lemonade.

Coffee Drinks

Keoke Coffee Kahlua, brandy, dark de cocoa, coffee and whipped cream

Burton's Coffee Kahlua, rum, dark de cocoa, coffee and whipped cream (One of our best customer's suggestions...hence the name. And it's good too!)

Café Gates Dark Crème de cocoa, Kahlua, Grand Marnier, coffee and whipped cream

Café Henry Kahlua, brandy, Galliano, Grand Marnier, sugar-rimmed, coffee and whipped cream.

Irish Coffee Old Bushmills, coffee, and whipped cream.

Café Reggae Rum, Kahlua, dark cream de cocoa, and hot coffee mon!

Spanish Coffee

Kahlua, coffee, and whipped cream

French Coffee

Grand Marnier, coffee and whipped cream

Italian Coffee

Amaretto, coffee and whipped cream

Café Toledo

Kahlua, Bailey's, Chocolate, Coffee and whipped cream.



CORK FINISHED WINES

We take pride in offering some of the world's most memorable wines.

WHITE WINES (From Sweet to Dry)

Canyon Road White Zinfandel

Crisp, with hints of strawberry, cherry, and watermelon.

Glass \$4.99 Bottle \$19.99

Schmitt Söhne Riesling

Smooth and semi-sweet taste.

Glass \$5.99 Bottle \$22.99

Ecco Domani Pinot Grigio

Dry, clean, with a trace of green apples.

Glass \$5.99 Bottle \$22.99

Mirassou Sauvignon Blanc

Crisp, tropical fruit flavors, balanced with grapefruit & pear.

Glass \$5.99 Bottle \$22.99

Canyon Road Chardonnay

Medium bodied with a hint of apples, citrus and cinnamon spice.

Glass \$4.99 Bottle \$19.99

Kendall Jackson Chardonnay

Crisp, intense, fruit flavor. Long lingering finish.

Glass \$8.29 Bottle \$29.99

RED WINES (From Light to Full Bodied)

Alamos Malbec

Ripe black fruits, black pepper spice, and floral notes.

Glass \$6.59 Bottle \$24.99

Robert Mondavi Pinot Noir

Hints of blackberry, Bing cherry, black pepper & licorice.

Glass \$7.59 Bottle \$28.99

Black Opal Shiraz

Big full bodied. Smooth tannins make this very enjoyable.

Glass \$5.99 Bottle \$22.99

Canyon Road Merlot

Complex, medium dry, full flavored fruit.

Glass \$4.99 Bottle \$19.99

Sterling Vintners Merlot

Blackberry, fruit, vanilla, nutmeg, dark chocolate, and oak.

Glass \$8.29 Bottle \$29.99

Canyon Road Cabernet Sauvignon

Smooth finish, medium-bodied, with hints of raspberry.

Glass \$4.99 Bottle \$19.99

Louis Martini Cabernet Sauvignon

Dry, with red cherry, blackberry, and fresh sage.

Glass \$8.29 Bottle \$29.99

SPARKLING WINES

Cooks Asti Spumante

Sweet sparkling wine.

Split \$7.49 Bottle \$21.99

Freixenet Cordon Negro Champagne

Bone dry, long lingering bubbles, clean light finish.

Split \$7.49 Bottle \$21.99

BOTTLE BEERS

A selection of Mega- and Micro-Brewery Crafted Beers for your enjoyment.

Blue Moon

Smooth and refreshing Belgian style wheat ale.

Arcadia Brewery IPA

An English-style India Pale Ale with a hoppy, malt character.

Bell's Porter

Kalamazoo's dark secret.

Budweiser

Full bodied American lager.

Bud Light

A light bodied American lager.

Coor's Light

Low calorie lager. Brewed with Rocky Mountain water

Corona

Light bodied lager, served with a lime

Dark Horse Amber Ale

Deep rich amber color. Buttery, rich, yet soft.

Heineken

A real Dutch treat. Full flavored, dry finish.

Michelob Ultra

A premium low calorie, low-carb brew.

Miller Lite

Classic pilsner style, very light bodied, low calorie.

New Castle Brown Ale

A rich brown ale brewed in Britain's finest brewery.

Guinness Draft

Dark, rich, and in the bottle ... Brilliant!

DRAFT BEER

By The Pint or by the Pitcher

George Killian's Irish Amber

Bud Light

Miller Light

Labatt Blue

Sam Adams Boston Lager

The Guest Tap

A changing selection of Micro, Craft, or Imported Brews. Please ask your server for current selection.

ALCOHOL FREE BEER

Buckler

Full bodied, clean taste Malt Beverage from Holland.

Starters



NINE LAYER DIP

Refried and black beans, Monterey jack and cheddar cheeses, guacamole, black olives, seasoned sour cream, more cheese, chives, tomatoes and parsley. Served with tortilla chips and salsa. \$7.29

FRIED MUSHROOMS

Button mushrooms lightly battered and fried. Served with horseradish sauce. \$6.99

STUFFED PORTOBELLO MUSHROOMS

Roasted Portobello mushrooms are stuffed with warm spinach, artichoke hearts, crabmeat, sautéed onions and cream cheese then topped with melted Monterey jack and parmesan cheese. \$8.79

BRUSCHETTA

A refreshing blend of diced Roma tomatoes, basil, and capers, tossed in olive oil and red wine vinegar, on top of baked sourdough bread crisps. Then we top it all with melted mozzarella cheese and black olives. \$7.99

RIB FINGERS

Six tender slow-cooked pork ribs covered with our special BBQ Sauce and served with French Fries \$9.99

SHRIMP COCKTAIL

Eight large steamed shrimp with cocktail sauce and lemon. \$10.99

Don't forget Clara's To-Go!

SPINACH, CRAB & ARTICHOKE DIP

Warm spinach, artichoke hearts, crabmeat, Monterey jack and cream cheeses, sautéed onion, and seasonings create this delectable dip. Tortilla chips are served on the side. \$8.29

ONION RING APPETIZER

Sweet Bermuda onion rings, delicately breaded and fried golden crisp. \$7.99

CHICKEN TENDERS

All white-meat chicken strips lightly coated in our special breading and fried. Served with BBQ sauce and ranch dressing for dipping. \$8.59

Make 'em buffalo style. Add 50 cents.

BUFFALO WINGS

Ten large chicken wings served the original style that began in Buffalo, New York. They are accompanied by celery and bleu cheese/ranch sauce. Watch it, they're **HOT!** \$9.59

GATOR WINGS

Eight large breaded chicken wings done like they do down Florida way. Celery with bleu cheese/ranch sauce are served on the side. \$9.59

Finished your way with one of the following sauces: hot • hotter • hot-with-garlic • barbecue • plain

FRIED MOZZARELLA

Six wedges of Mozzarella that have been uniquely breaded and seasoned, then fried golden brown. Served with marinara sauce and ranch. \$7.99

BACON & CHEDDAR POTATO SKINS

Baked potatoes, scooped and fried until crispy, piled high with cheddar cheese and bacon. Served with sour cream and chives. \$8.59



A 1908 postcard of Willard Library, the Ward Building and the Michigan Central Depot, now Clara's on the River.

Great for Sharing... or as a Meal

CHICKEN FAJITA QUESADILLA

Fajita-style grilled chicken, grilled green peppers and onions and melted jack and cheddar cheese in a grilled tortilla shell. Topped with diced tomatoes and black olives. Served with sour cream, guacamole, and salsa. Jalapeño peppers are served upon request. \$10.59

SPINACH AND CRAB QUESADILLA

Crabmeat, spinach, artichoke hearts, sautéed onions, Monterey jack and creamed cheeses are grilled in a flour tortilla and topped with diced tomato and black olives. Served with sour cream, guacamole, and salsa. Jalapeño peppers are served upon request. \$8.79

COMBO FRIED APPETIZER

- Jumbo Onion Rings &
- Bacon & Cheese Potato Skins &
- Fried Mozzarella Sticks.

... served with sour cream and marinara sauce. \$10.59

NACHOS GRANDE

A mountain of tortilla chips, cheese, lettuce, tomato and your choice of one of the styles listed below. Guacamole, salsa, and sour cream are served on the side. Jalapeño peppers are served upon request. Full \$9.99 – Small \$8.29 Extra Sour Cream or Salsa \$.59

Chipotle Beef Nachos – Cheddar cheese, refried and black beans, chipotle spiced beef and onions.

Chipotle Chicken Nachos – Jack cheese, chipotle spiced chicken, black olives, and sour cream.

Smokey Garden Nachos – Fajita spiced green peppers and onions, vegetarian black beans, Cheddar & Jack cheese, fresh mushrooms, black olives.

MOZZARELLA STUFFED BREAD STICKS

A basket of four of our delicious cheesy breadsticks with marinara sauce for dipping. \$6.99

Noon Day mess at Camp Custer.



Soups

FRENCH ONION SOUP

Sautéed onions simmered in a rich homemade broth, topped with croutons, Swiss cheese and Parmesan cheese.
Cup \$3.99 Bowl. \$4.99

BROCCOLI CHEESE SOUP

Broccoli, cheddar cheese in a thick creamy soup.
Cup \$3.99 Bowl. \$4.99



BLACK BEAN SOUP

Jamaican style bean soup, topped with a hint of sour cream.
Cup \$3.99 Bowl. \$4.99

SOUP OF THE DAY

Each day we prepare a different soup. Please ask your server for our special.
Cup \$3.99 Bowl. \$4.99

Entrée Salads



Crisp, cold greens and vegetables served in large portions. Salad dressings include: raspberry vinaigrette, ranch, French, thousand island, Parmesan peppercorn, bleu cheese, balsamic vinaigrette, Honey-Mustard-Ranch, and creamy bacon dressing. Fat free dressings are: Italian, French, thousand island, honey Dijon and ranch. All salads are served with a fresh-baked multi-grain roll and butter.

CLARA'S HOUSE SALAD

A favorite around here! Tossed greens with diced pepperoni, provolone, croutons and red onion. Served with your choice of dressing. \$4.99

SPINACH SALAD

A bowl of fresh spinach greens, sunflower nuts, provolone cheese, bacon bits, fresh mushrooms, eggs, croutons and creamy bacon dressing.
Full \$9.99 - Small \$7.99

CLARA'S CHEF SALAD

A mound of tossed greens topped with crumbled bacon, turkey, ham, cheddar, provolone, black olives, croutons, egg and tomato. Served with your choice of dressing. Full \$9.99 - Small \$7.99

FRIED CHICKEN SALAD

Southern fried chicken strips and bacon pieces on top of tossed greens, cheddar cheese, diced egg and diced tomato with a sweet honey mustard ranch dressing.
Full \$9.99 - Small \$8.29

SANTA FE CHICKEN SALAD

Grilled chicken breast atop crisp lettuce tossed with a spicy ranch dressing. Topped with red peppers, corn, black beans, pico de gallo, crisp corn tortilla strips and cheddar cheese. Full \$9.99 - Small \$8.29

CHICKEN FAJITA SALAD

Marinated charbroiled breast of chicken atop greens with rice tossed in a special dressing, Monterey jack cheese, grilled onions and bell peppers, avocado, tomatoes and crisp tortilla strips. Served with ranch, sour cream, and salsa. Full \$9.99 - Small \$8.29

MICHIGAN CHERRY & CHICKEN SALAD WITH CANDIED WALNUTS

Romaine and spinach tossed in raspberry vinaigrette, topped with dried Michigan cherries, bleu cheese crumbles, candied walnuts, and sweet char-broiled chicken. Full \$9.99 - Small \$8.29

COBB SALAD

A San Francisco salad with bands of crumbled bacon, diced chicken breast, cheddar cheese, diced boiled egg, black olives, tomato, diced avocado and crumbled bleu cheese. Served with your choice of dressing.
Full \$9.99 - Small \$7.99

CHICKEN WALNUT SALAD

Our delightful mixture of poached chicken, seedless grapes, celery, red onion, walnuts, fat-free sour cream and light mayonnaise, on top of fresh greens.
Full \$8.59 - Small \$6.59

Caesar Salads



CHICKEN CAESAR

A bowl of fresh romaine tossed with Parmesan cheese and creamy Caesar dressing, then topped with red onions, croutons, and a charbroiled Hawaiian marinated chicken breast. Full \$9.99 - Small \$8.29

SALMON CAESAR

Cold water Norwegian salmon, charbroiled, on top of a large Caesar salad. Full \$11.99 - Small \$10.29

SHRIMP CAESAR

Eight large shrimp marinated in lemon garlic butter and charbroiled, on our Caesar salad.
Full \$12.99 - Small \$10.29

CLASSIC CAESAR

Fresh romaine tossed with Parmesan cheese and creamy Caesar dressing Topped with croutons, red onions, more Parmesan, and lemon wedges.
Full \$6.59 - Small \$4.99

Clara's Pizza

Our secret recipe thin and crisp pizza dough is topped with only the freshest ingredients. We use fresh provolone cheese for a richer taste and creamier consistency you won't find in mozzarella. Clara's has a list of toppings to please everyone...prepared in a style all our own, and evenly distributed for more consistent flavor.



Banquet at the Post Tavern

SPECIALTY PIZZAS

Pizza with pizzazz!

YOUR CHOICE OF THE FOLLOWING COMBINATIONS:

ROYAL FEAST

A special blend of pepperoni, sausage, mushrooms, onions and green peppers smothered on melted provolone cheese.

VEGETARIAN PIZZA

Broccoli, sun-dried tomatoes, roasted red peppers, mushrooms, red onions, green bell peppers and black olives in marinara sauce and melted provolone.

TOSTADA PIZZA

Our crisp pizza dough covered with black beans, cheddar and Monterey jack cheeses, shredded lettuce and tomato tossed lightly in ranch dressing, and then topped with tortilla strips.

BUILD YOUR OWN PIZZA

Make it your creation.

CHEESE PIZZA

EXTRA ITEMS

TOPPINGS:

- | | | |
|-------------------|------------------------|------------------|
| • diced pepperoni | • fresh diced tomatoes | • green olives |
| • spiced sausage | • fresh green pepper | • black olives |
| • baked ham | • fresh mushrooms | • pineapple |
| • hamburger | • fresh diced onions | • banana peppers |
| • bacon | • fresh broccoli | • jalapeno |
| • poached chicken | • sun-dried tomatoes | • extra cheese |

8"

\$8.49

12"

\$13.59

14"

\$18.59

TACO PIZZA

Chipotle spiced beef, shredded cheddar, shredded lettuce, diced tomatoes, salsa, and tortilla strips.

BAR-B-Q CHICKEN PIZZA

Smoky BBQ sauce, poached chicken, sliced red onion, provolone cheese, and boursin cheese.



BLT PIZZA

Lots of bacon and provolone. Topped with shredded lettuce and tomato that have been lightly coated with mayonnaise. Extraordinarily enjoyable!

8"

\$6.49

12"

\$9.99

14"

\$12.99

\$.99

\$1.79

\$2.39



Sandwiches and...

All sandwiches (except Soup & Half-Sandwiches, and Calzone) are served with a choice of: French fries • black beans & rice • fresh fruit medley • Clara's Chips • homemade coleslaw. Substitute a cup of soup for the side dish for \$ 1.49

CHICKEN HAWAIIAN SANDWICH

Our famous, specially marinated chicken breast, charbroiled and served on an onion roll with lettuce, tomato and mayonnaise. \$8.59

CHICKEN HAWAIIAN DELUXE

Same as above only better! Premium smoked bacon strips, and melted Swiss cheese make it great! \$9.59

FRIED CHICKEN SANDWICH

Southern fried chicken breast, premium bacon, American cheese, lettuce, tomato, and mayo on a grilled ciabatta roll. \$9.59

CAJUN CHICKEN SANDWICH

Breast of chicken blackened in Cajun spices on a bakery fresh sub bun with cheddar cheese, lettuce, tomato and mayonnaise. \$9.59

CALIFORNIA CHICKEN SANDWICH

A fajita marinated charbroiled chicken breast, roasted red bell peppers, shredded lettuce, sautéed mushrooms, ranch dressing, two avocado slices and melted pepper jack cheese. Served on grilled rosemary sourdough bread. \$9.99

CHICKEN FAJITA WRAP

Fajita style charbroiled chicken breast, marinated grilled onions and bell peppers, pepper jack cheese, lettuce, tomato, mayo, wrapped in a lightly grilled flour tortilla. \$9.99

REUBEN SANDWICH

Roasted corned beef, sauerkraut, Thousand Island dressing and Swiss cheese on grilled deli rye. One of Clara's favorites. \$9.59

TURKEY REUBEN

Grilled smoked turkey, Swiss cheese and homemade coleslaw on grilled rosemary sourdough bread. \$9.59

TURKEY CLUB CROISSANT

Oven roasted turkey, Swiss cheese, premium smoked bacon, lettuce, tomato and mayonnaise on a flaky croissant. \$9.99

PRIME CONNECTION

Tender sliced prime rib, served on a bakery sub bun with sautéed mushrooms, melted pepper jack cheese, mayonnaise on the side, and au jus for dipping. \$12.99

C.E.O. - B.L.T.

The Boss's choice. Premium smoked bacon, iceberg lettuce, sliced tomato, mayonnaise on grilled rosemary sourdough bread. \$9.59

YELLOWFIN TUNA CLUB

Pacific Yellowfin tuna cut thick, marinated and charbroiled. Served on a grilled egg sesame bun with premium smoked bacon, pepper jack cheese, lettuce, tomato and lemon mayonnaise. \$12.99

LAKE PERCH SANDWICH

Fried battered lake perch filets served on a bakery sub bun with lettuce, tomato, cheddar and tartar sauce \$8.99

POLYNESIAN TUNA MELT

Flaky albacore tuna (dolphin-safe) tossed with pineapple, mayonnaise, onions, and celery on toasted English muffin halves. Topped with melted cheddar and grilled pineapple rings. \$8.29

Italian Calzone



A **CALZONE** is a pocket pizza made with fresh homemade dough stuffed with ricotta cheese, provolone, tomato sauce and your choice of two of the listed items, then baked golden brown. \$9.59

Pick Two:

- diced pepperoni •sausage •smoked ham
- chicken •bacon •hamburger •pineapple
- roasted red peppers •pepperoncini •jalapenos
- green olives •black olives •mushrooms
- sun-dried tomatoes •fresh tomatoes
- diced onion •broccoli •green peppers
- extra cheese

(Extra Items are 99 cents each)

... More Sandwiches

CHICKEN WALNUT SALAD SANDWICH ~ LowCarb**

Poached chicken, grapes, celery, red onion and walnuts, blended with fat-free sour cream and light mayonnaise, served open-faced with lettuce and tomato, on two pieces of multi-grain toast, and a side of fruit salad (**Lower carbohydrate menu item based on net carbs). \$7.29

THE HEALTH CLUB ~ LowCarb**

Roast turkey, bacon, lettuce, tomato, mozzarella cheese and light mayonnaise, on multi-grain toast. Served with a dish of fruit salad (**Lower carbohydrate menu item based on net carbs). \$7.29

PORTOBELLO SANDWICH

A large marinated Portobello mushroom on toasted onion roll with roasted red peppers, fresh spinach, tomatoes, boursin cheese, and mayonnaise. \$8.99

VEGETARIAN SANDWICH

Swiss, American and cheddar cheeses, shredded lettuce, mushrooms, tomato, red onions, cucumber and ranch dressing on grilled rosemary sourdough bread. \$8.29

...with fresh homemade guacamole, add \$1.79

SOUP AND HALF-SANDWICH

Have a cup of soup and your choice of a half:

- Reuben
- Turkey Reuben
- C.E.O. - B.L.T
- Polynesian Tuna Melt
- Chicken Walnut Sandwich
- Vegetarian Sandwich

Soup choices are: Soup of the Day, Broccoli Cheese Soup, French Onion or Black Bean Soup. \$8.79

*Notice: Can be cooked to order. Consuming raw or undercooked meat, poultry, eggs or seafood may increase your risk of foodborne illness.

Burgers*

One half pound of charbroiled fresh (never frozen) ground beef served on a fresh egg sesame bun we ship in from Franklin Street Bakery in Minneapolis, exclusive to Clara's. Served with lettuce, tomato, pickles. All burgers are cooked to medium-well. We include one choice of: French fries • fresh fruit medley • black beans & rice • Clara's Chips (baked, sliced, & fried) • homemade coleslaw.

HAMBURGER

This is a BIG burger! \$7.99

CHEESEBURGER

Our great burger, joined with your choice of:

Swiss, American, cheddar, provolone, pepper jack, mozzarella or Monterey jack cheeses. \$8.79

BACON CHEESEBURGER

Cheddar cheese and premium smoked bacon strips. \$8.99

COWCATCHER BURGER

Smoked ham, premium smoked bacon, and cheddar cheese. \$8.99

KING BURGER

HUGE!!! One full pound of flame-broiled ground beef, lettuce, tomato, pickle, onion, American and Swiss cheese with 1,000 island dressing on an egg sesame bun. \$11.99



PHILLY BURGER

Sautéed mushrooms, Swiss cheese, sautéed onions and green peppers, with mayonnaise on the side. \$8.99

BLACK & BLEU BURGER

A Cajun seasoned and blackened burger, topped with bleu cheese dressing & crumbles, and premium smoked bacon strips, on a grilled ciabatta roll. \$8.99

MUSHROOM SWISS BURGER

Mushrooms, brown gravy and melted Swiss cheese. \$8.99

OLIVE BURGER

Mayonnaise, green olives and American cheese \$8.99

UN-BURGER

Back by popular demand. Charbroiled and Mediterranean spiced ground turkey on an egg sesame bun. \$7.99

Tex-Mex



FAJITAS Choice of marinated beef, chicken or a combination of the two on a bed of grilled onions, and bell peppers. Served with shredded lettuce, guacamole, sour cream, pico de gallo, salsa, cheddar cheese, and warm flour tortillas.

Beef, Chicken, or Combo \$14.99

... And look for our Quesadillas, Nachos, and other Tex-Mex items are in the "Starter" section.

Baskets

Add a House Salad, half Caesar Salad, or Bowl of Soup for just an additional \$2.59

CHICKEN TENDER BASKET Four battered and fried white meat chicken tenders. Served with fries, coleslaw, BBQ and ranch sauces. \$9.99

FRIED SHRIMP BASKET Ten battered shrimp, fried crisp. Served with coleslaw, cocktail sauce, and French fries. \$12.99

LAKE PERCH BASKET Five lake perch filets lightly battered and fried. Served with fries, coleslaw and tartar sauce. \$9.99

Slow-Cooked Bar-B-Q Ribs

BABY BACK RIBS The finest pork ribs that we can find are coated with our secret recipe barbecue sauce and slow cooked overnight. These babies are tasty! Served with French fries, and coleslaw. **Full Rack \$19.99 Half Rack \$13.99**

RIBS AND CHICKEN A half rack of our slow roasted ribs joined with our famed Hawaiian chicken. French fries and coleslaw are on the side. \$18.99

RIBS AND SHRIMP A half rack of our slow roasted ribs teamed with five charbroiled shrimp. French fries and coleslaw are served on the side. \$18.99



CLARA'S BURRITO EL GRANDE (Chipotle Chicken or Spicy Beef)

A hearty burrito stuffed with your choice of tender chipotle chicken with black olives or with seasoned ground beef. Then we add cheese, tomatoes, sour cream, lettuce, and onions, all smothered in a spicy picante sauce, loads of cheese, and bands of guacamole, pico de gallo and sour cream. Served with black beans and rice. \$9.99

CHICKEN AND SOUR CREAM ENCHILADAS

Two corn tortilla enchiladas stuffed with spiced poached chicken and green chilies. Smothered in a rich sour cream and cheese sauce. Served with black beans and rice, shredded lettuce, pico de gallo, guacamole, salsa and jalapeños (upon request). \$9.59

CHIPOTLE-LIME TILAPIA TACOS

Grilled chipotle-lime Tilapia in three flour tortillas with pineapple coleslaw, mango-corn salsa, avocado, and cilantro. Served with black beans and rice. \$9.99

Quiche

A pastry shell filled with rich cream and cheese custard combined with fresh ingredients. Served with fresh fruit. \$8.99

Your choice of:

QUICHE LORRAINE - bacon, sautéed onions and mixed cheeses or...

SEAFOOD QUICHE - crabmeat, shrimp, onions and jack cheese.

Add a House Salad, half Caesar Salad, or Bowl of Soup for just an additional \$2.59

Club Car Classics

Classic railway fare prepared with a little of today's flair for those with smaller appetites. Add a House Salad, half Caesar Salad, or Bowl of Soup for just \$2.59

CLUB CAR TOP SIRLOIN*

A sensible six-ounce top sirloin steak, charbroiled to your request. Served with choice of side. \$11.99

CLUB CAR CHICKEN HAWAIIAN

A six-ounce boneless chicken breast marinated in pineapple juice, soy sauce and white wine, charbroiled to perfection. Served with choice of side. \$8.99

Pasta



All our pasta dishes are served with a mozzarella stuffed breadstick. Add a House Salad, half Caesar Salad, or Bowl of Soup for just an additional \$2.59.



FETTUCCINE ALFREDO

Fettuccine egg noodles tossed lightly in cream, Parmesan, and spices. Full \$8.99 - Small \$6.79

Add on top:

Chicken Hawaiian breast. \$4.59

Five Charbroiled Shrimp. \$6.59

Roasted Vegetables. \$2.59

MANICOTTI

Baked egg pasta stuffed with a delicately seasoned ricotta and Parmesan cheese filling, covered with marinara sauce and fresh grated Parmesan cheese. \$9.99

MEAT LASAGNA

Tender lasagna noodles stacked high between ricotta, cottage, provolone and parmesan cheeses, tomato sauce, sausage, mushrooms and onions. \$11.99

CLUB CAR PORK CHOP

One eight-ounce center cut pork chop, charbroiled. Served with apple sauce, and your choice of side dish. \$9.99

CLUB CAR BAKED TILAPIA

Delightfully mild and sweet. Seasoned with Old Bay spice. Served with choice of side. \$9.99

CAJUN MEATLOAF

A zesty twist on the traditional. Spiced homemade meatloaf smothered in Cajun mushroom gravy, topped with onion crisps, beside mashed potatoes. \$9.99

*Notice: Can be cooked to order. Consuming raw or undercooked meat, poultry or seafood may increase your risk of foodborne illness.

CHIPOTLE CHICKEN PASTA

Cajun grilled chicken breast in a spicy chipotle pepper cream sauce with red and green pepper, mushrooms, onions, and garlic. Topped with a corn & black bean salsa, and fresh parmesan cheese.

Full \$13.99 - Small \$10.99

MISSISSIPPI SHRIMP PASTA

Spicy Cajun shrimp with mushrooms, roasted red peppers, and garlic tossed with fettuccine and olive oil. Topped with fresh Parmesan cheese.

Full \$13.99 - Small \$10.99

PENNE PASTA IN VODKA SAUCE

Italian sausage in a tomato-cream sauce, with a hint of vodka, smoky bacon, and crushed red pepper over penne pasta. Full \$12.99 - Small \$9.99

CHICKEN TORTELLINI WITH PROSCIUTTO IN BASIL CREAM SAUCE

Chicken stuffed pasta and prosciutto ham simmered in a delicate basil cream sauce. Topped with bacon, sun-dried tomatoes, and sunflower nuts.

Full \$13.99 - Small \$10.99

FETTUCCINE BANDITO

Fettuccine in a salsa style sauce, with diced fajita chicken, sliced sautéed red and green bell peppers, jalapeños, tomato, black olives, onions, mushrooms and topped with shredded jack and cheddar cheese.

Full \$13.99 - Small \$10.99

MARSALA-BELLA

Pasta and mushrooms in Marsala wine cream sauce with a large grilled marinated Portobello mushroom on top. Full \$12.99 - Small \$9.99

Entrées

Clara's Dinner Entrees include your choice of: Garden Rice, Fresh Fruit Medley, Roasted Vegetables, French Fries, Black Beans and Rice, Mashed Potatoes and Mushroom Gravy, Faux-tatoes (made with cauliflower), Steamed Broccoli, Clara's Chips or Baked Potato. Add a House Salad, half Caesar Salad, or Bowl of Soup for just an additional \$2.59

Beef & Pork

FILET MIGNON BÉARNAISE* Our most popular steak. An eight ounce tenderloin, hand-cut very thick, seasoned, then charbroiled the way you like it, with béarnaise sauce and served with choice of side. \$22.99

NEW YORK STRIP STEAK* Twelve ounce strip steak, hand-cut. Served with choice of side. \$19.99

PETE'S PRIDE* A ten-ounce center-cut top sirloin, juicy and flavorful, charbroiled to your choice. Served with choice of side. \$17.99

CAJUN SIRLOIN* A ten-ounce center-cut top sirloin, seasoned with Cajun spices and blackened on a hot skillet. Served with choice of side. \$18.29

CHARBROILED PORK CHOP

DINNER Two eight-ounce charbroiled center cut pork chops. Served with apple sauce and choice of side. \$14.99

PRIME RIB* Slow roasted and seasoned. A twelve-ounce cut served with au-jus, horseradish sauce, and choice of side.
\$-Market Price

Add a little something to your steak for \$1.49 Sautéed Onions, Mushrooms, Béarnaise Sauce, or Bleu Cheese Crumbles.

Dressing Choices

Salad dressings include: Raspberry Vinaigrette, Ranch, French, Thousand Island, Parmesan Peppercorn, Bleu Cheese, Honey-Mustard-Ranch, Balsamic Vinaigrette, and Creamy Bacon dressing. Fat free dressings are: Italian, French, Thousand Island, Honey Dijon and Ranch.



Banquet Room at the Kellogg Co.
with W.K. Kellogg seated right-front.

Chicken

CHICKEN HAWAIIAN DINNER

Two six-ounce boneless chicken breasts that has been cold marinating since yesterday in pineapple juice, soy sauce and white wine, charbroiled to perfection. Served with choice of side. \$13.59

GRILLED CHICKEN CORDON

BLEU MORNAY Another specialty of the house. Breast of chicken marinated in soy sauce and white wine, char-broiled and topped with bacon, ham, melted Swiss and mornay sauce. Served with choice of side. \$13.99

CHICKEN MARSALA Breaded chicken breasts, sautéed mushrooms in a sweet Marsala wine and cream sauce. Served with choice of side. \$15.99

CHICKEN PARMESAN Breaded chicken breast, covered in marinara sauce, mozzarella and parmesan cheeses. Served with Fettuccini Marinara. \$15.99

* Notice: Can be cooked to order. Consuming raw or undercooked meat, poultry or seafood may increase your risk of foodborne illness.

Seafood

TILAPIA DINNER Delightfully mild and sweet. Seasoned with Old Bay Spice. Served with choice of side. \$14.99

BAKED SALMON DIJONAISE Eight ounces of baked cold-water Norwegian salmon topped with a dill dijonaise sauce. Served with choice of side. \$16.99

CHAR-BROILED HONEY MUSTARD SALMON A charbroiled salmon fillet basted with a honey and stone ground mustard glaze and topped with a grilled pineapple ring. Served with choice of side. \$16.99

CHARBROILED SHRIMP Ten large shrimp marinated in lemon garlic butter and charbroiled. Served with choice of side dish, cocktail sauce and lemon. \$14.99

MAUI MAHI-MAHI Mahi-Mahi spiced with lime and ginger, then char-broiled. Topped with a jalapeño mango salsa. Served with choice of side. \$15.99

SOUTHWESTERN YELLOWFIN TUNA* Six ounces of Yellowfin tuna steak, cut thick, marinated and charbroiled and topped with fresh salsa. Served with choice of side. \$12.99

Combination Platters

TOP SIRLOIN* & SHRIMP A six-ounce top sirloin, char-broiled to your request, paired with five large shrimp, either char-broiled or fried. Served with choice of side. \$16.99

TOP SIRLOIN* & CHICKEN HAWAIIAN Our sweet marinated six-ounce boneless chicken breast char-broiled, along with our six-ounce top sirloin. Served with choice of side. \$15.99

CHICKEN HAWAIIAN & SHRIMP Our sweet marinated six-ounce boneless chicken breast char-broiled, along with five large shrimp, either char-broiled or fried. Served with choice of side. \$15.99

SEAFOOD PLATTER Baked Tilapia, five char-broiled shrimp, and five fried shrimp. Served with choice of side. \$17.99



B.C. Sanitarium exercise class in the gymnasium, 1903.

* Notice: Can be cooked to order. Consuming raw or undercooked meat, poultry or seafood may increase your risk of food born illness.

Side Dishes

Mashed Potatoes with Mushroom Gravy
\$2.59

Jumbo Onion Rings \$3.99

Baked Potato \$2.59

Garden Rice \$2.59

Clara's Chips \$2.59

Coleslaw \$2.59

French Fries \$2.59

Fruit Medley \$2.59

Fettuccine Alfredo \$4.99

Roasted Vegetables \$2.59

Black Beans and Rice \$2.59

Faux-Tatoes (Cauliflower) \$2.59

Mozzarella Stuffed Breadstick \$1.79



Clara's Sunday Breakfast Buffet

Voted our city's best! A bountiful feast of freshly made omelets, Belgian waffles, hot and cold specialties, fresh fruits, pastries and other delights. Join us this Sunday from 10:00 a.m. to 2:00 pm. Reservations welcome!

[Please visit us at: claras.com](http://claras.com)

Clara's accepts reservations. If you have a special occasion coming up, we would be glad to assist you. Your server will promptly escort a manager to you to prepare for your event. Due to the complexity of serving large parties, groups of ten or more will be placed on one bill and an 18% gratuity will be included in the bill. We honor Visa, MasterCard, American Express, Diners Club and Discover Card. Sorry, we don't accept personal checks.

Please don't forget that you can take Clara's items To-Go!

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Beverages

Shakes and Malts

Thick and delicious, chocolate, strawberry or vanilla.

Juices

Tropicana Pure Premium Orange Juice, or Pineapple, Cranberry, Apple, Tomato or Grapefruit juices.

Fountain Drinks * Free refills



Sierra Mist,
Lemonade,
Raspberry Iced Tea,
Cherry Pepsi,
Ginger Ale

Colombian Coffee

Fresh brewed regular and decaffeinated.

Milk

Small or large, regular or chocolate.

Iced Tea

Regular and raspberry flavored.

Hot Tea

Bigelow Teas, Decaf, and Green Tea

Ask your server for our selections.



Clara's Desserts

We are proud to offer this fine selection of tantalizing treats, prepared using only premium ingredients. Whole cakes, cheesecakes and pies are available for take-home.



Gourmet Turtle Cheesecake

A generous wedge of New York style cheesecake resting on a thick layer of fudge, covered with a caramel sauce, garnished with chopped pecans and placed on a graham cracker butter crust. \$5.29

Mile High Chocolate Mousse Pie

Dark chocolate crumb crust filled with homemade velvety chocolate Mousse, crunchy chocolate wafer chunks, and bittersweet milk chocolate bits. Then we decorate the top with whipped cream, and chocolate syrup. \$4.99

Lovin' Spoonful Cake

Moist, chocolate cake, layered with chocolate pudding, finished with dark chocolate chunks, chocolate icing and a drizzle of chocolate, for good measure.

\$4.99

... ala mode add \$1.99



Chicago Style Cheesecake

Creamy cheesecake rests on top of a butter shortbread cookie crust, topped with strawberries in syrup. \$4.59

Nellie and Joe's® Key Lime Pie

Drive from Marathon to Key Largo, and you won't find better. Nellie and Joe ship us their homegrown key limejuice straight from Key West. We do the rest. Hemingway would be proud! \$4.29



Brownie Buster

A moist, hot brownie covered with French vanilla ice cream, and topped with hot fudge chocolate syrup. \$5.29

Clara's Colossal Carrot Cake

Classic carrot cake, covered in a cream cheese confection, creating copious cravings and causing the constant clamor of consummate connoisseurs crossing Cleveland to Corpus Christi. \$4.99

Deep Dish Caramel Apple Pie

A Clara's signature dessert. Homemade apple filling baked in an oven crock topped with a cinnamon crust, served a la mode then drizzled with hot caramel. \$ 5.79

Clara's Sundae

A scoop of French vanilla with hot fudge or caramel, whipped cream, M&M's™, nuts and a cherry.

One Scoop Sundae- \$3.99

Two Scoop Sundae- \$4.99



Old Fashioned Milkshakes

Vanilla, chocolate or strawberry. \$4.99

Clara's Chocolate Malt

A blend of ice cream, chocolate and sweet malt. A taste that takes you back to the good old days. \$4.99

Welcome to Clara's on the River!

Relax and enjoy yourself while we take you on a trip through time to the 19th century. Ready? All Aboard!

The Michigan Central Railroad Depot was built in 1888 to support the growing transportation needs of Battle Creek and the U.S. Army training center at Fort Custer. It was heavily used by soldiers departing for overseas duty in World War II.

The Depot is on the National Register of Historic Places for its age and architectural significance. Masonry of Lake Superior red sandstone, noted for its distinctive patterns, provides one of the most striking aspects of the Depot's exterior. Another prominent feature of the Depot is its clock tower. The tower clocks have been replicated to look exactly as they once did over 100 years ago.

Step inside the Depot and turn back the clock. A walk through Clara's on the River is a walk through the history of Battle Creek. The two signed Bradley Hubbard brass lanterns hanging in the foyer were part of the Depot's original decor. In the foyer you will also find a glass display case, which holds many of the first cereal boxes ever printed in Battle Creek. Atop this display case sits a beautiful period rocking horse generously donated by the Martich family.

As you pass through the original oak doors, the grand Fireplace Room is on your left. Imagine yourself sitting on one of the benches located near the fireplace trying to stay warm while waiting for the train! That's what passengers used to do during the harsh Michigan winters. The rocking horse seen above the mantel was originally donated to the pediatric ward of the Leila Post Hospital in 1930. Notice the original white oak ceilings and red oak wainscoting and trim which have been painstakingly restored to their turn-of-the-century elegance.

Returning to the lobby, you will see two chandeliers which are from the original Bill Knapp's restaurant in downtown Battle Creek. The double oak doors leading into the Tower Room once adorned the music building at Michigan State University.

The Tower Room, illuminated by a backlit stained glass ceiling, was originally the ticket agent's office. This room is where you will find railroad memorabilia, the restored ticket counter, and a hand-carved floor lamp brought back from abroad by Mr. and Mrs. Post.

As we leave the Tower Room, you will see an oil portrait of Leila Post. As you wander down the hall you will notice many artifacts from the Kellogg Company. In particular, you will find two pictures titled, "The Sweetheart of the Corn." These are reproductions of the original artwork used in Kellogg advertisements in the early 1900's. You will also come across a picture of the very first factory that W.K. Kellogg built in 1909.



Further down the hall you will find the bar and Sparky's Lounge. This cozy lounge area holds many interesting antiques, such as the Carousel horse that came from Michigan's Upper Peninsula. The iron door between Sparky's lounge and the fabric Ceiling Room was donated by the Sisters of the Leila Post Hospital. This door was designed by Marion Lahr, who worked at the hospital in 1939.

Passing through the Fabric Ceiling Room you will come to an elegant little room called Nora's Room. Nora's Room is filled with pictures of early downtown Battle Creek. This room was formerly part of the Depot's Baggage Building. Although the Michigan Central Railroad Depot stopped serving passengers in the early 1980's, today the Depot continues to serve customers making stops from all over the country as Clara's on the River.

Clara's staff would like to thank Karen's Keepsakes of Battle Creek for helping us acquire many of the antiques on display in the restaurant. And Special thanks are due to Penny DeGarmo and the Junior Women's League, Friends of the Depot, and the City of Battle Creek, who saved this unique building from being destroyed. Thanks to their efforts and the efforts of many others, too numerous to name, we were able to take a historic landmark and convert it into a place where people can enjoy a "Good Old Time."

Thank you for joining us at Clara's on the River, and stop in again soon! We invite you to visit our Clara's Train Station in Lansing. This 1903 Michigan Central Depot is every bit as charming, and is another delightful destination.