

Clawson Steak House

56 S Rochester Rd 48017-2531 · +12485885788 · Updated: Jan 14, 2026

[View online menu](#)



CHEF'S SPECIALS 9

Steak Paul	\$17.95
angus top sirloin steak, served with a grilled portabella mushroom and bearnaise sauce	
Swordfish Piccata	\$19.95
fresh florida swordfish steak sauteed with capers mushrooms, tomatoes & artichokes in a white wine and lemon sauce	
Chicken Saltimbocca	\$15.95
sauteed w/ mushrooms in a port wine sauce, served on fresh wilted spinach, topped with prosciutto ham & mozzarella cheese	
Sesame Ginger Salmon	\$17.95
fresh filet, encrusted with black & white sesame seeds, topped with a soy ginger glaze & chive oil	
Whitefish Almondine	\$17.95
fresh filet, oven broiled in butter and herbs topped with toasted almonds	
Pan Seared Sea Scallops Provencal	\$21.95
fresh sea scallops, sauteed with garlic, shallots & parsley in a white wine butter sauce, served with rice pilaf	
Seafood Marinara	\$22.95
fresh mussels, gulf shrimp, sea scallops & calamari sauteed with marinara and basil, served on a bed of angel hair	
Grilled Chicken Salad	\$12.95
grilled julliane breast of chicken atop fresh greens with strawberries, sundried cranberries, chopped pecans, red onion and crumbled bleu cheese, served with raspberry vinaigrette	
Fresh Steamed Asparagus With Hollandaise	\$3.50

STEAK & CHOPS 12

Prime Rib	AVAILABLE OPTIONS
"house speciality" slow roasted choice aged beef	Au Jus House Cut: \$23.95 Double Cut: \$34.95
The New Yorker	\$24.90
16 oz. center cut sirloin strip steak zip sauce	
Filet Mignon	\$25.95
tall and tender, served with mushrooms sauce chef jonathan's favorite	
"sizzler"	\$24.90
16 oz. delmonico steak, served on a sizzle platter and finished table side with au jus	

Bone In Wagyu New York**\$39.95**

18 oz. of organically fed dry aged american kobe beef, char grilled and served with drawn butter

Steer Liver And Onions**AVAILABLE OPTIONS**

smothered in sauteed onions

\$13.95

\$1.95

Lamb Chops**AVAILABLE OPTIONS**

rack cut chops, marinated with olive oil & herbs seasoning mix, char broiled, served with lemon and mint jelly

(3): \$23.95

(5): \$24.95

Pork Chops**\$14.95**

two thick 8 oz. center cut chops, served with applesauce broiled or fantastic blackened!

Baby Back Ribs**AVAILABLE OPTIONS**

tender and meaty, flavored with our own blend of bbq sauce

Full Slab: \$21.95

1/2 Slab: \$14.95

Porterhouse**\$35.95**

30 oz. signature steak, a steak eater's dream

Chopped Sirloin**\$12.95**

fresh ground sirloin char grilled and topped with sauteed onion and brown gravy

Filet & Perch**\$23.95**

our 6oz filet, accompanied with fresh pan fried perch

VEAL 4**Veal Di Clawson****\$19.95**

tender medallions of veal, saute with mushrooms artichoke hearts in a garlic, lemon white wine sauce

Veal Marsala**\$19.95**

medallions of veal and mushrooms and procuttio sauteed in a marsala wine sauce

Veal Parmesan**\$18.95**

lightly breaded, sauteed and topped with mozzarella and served with pasta

Veal Oscar**\$21.95**

tender sauteed milk fed veal, topped with asparagus crabmeat and bearnaise sauce

SEAFOOD 11**Lake Superior White Fish****\$17.95**

fresh filet, broiled and lightly seasoned

Pan Fried Lake Perch**\$18.95**

fresh filet, sauteed in butter & herbs

Frog Legs**\$14.95**

small ones, prepared road house style

Shrimp Scampi	\$19.95
large shrimp sauteed in white wine, garlic and cream, displayed with steamed rice	
Shrimp Orly	\$18.95
large beer battered dipped shrimp, fried golden brown	
Surf & Turf	\$44.95
the marqee entree, finest cold water tail and petite filet, served with hot drawn butter, lemon	
Lobster Tail	\$33.95
finest cold water tail, served with hot drawn butter, lemon	
New Yorker & Shrimp Orly	\$23.95
12 oz. new york strip steak with beer battered dipped shrimp	
King Crab Legs- Alaskan	\$32.95
1 lb. served with hot drawn butter and lemon	
Grilled Atlantic Salmon	\$17.95
fresh filet, char grilled, served with our dill sauce & lemon	
Land & Sea	\$23.95
fresh atlantic salmon, encrusted in sesame dijon presented with 2 rack cut lamb chops	

PASTA 4

Scallops Angel Hair	\$21.95
fresh sea scallops sauteed in garlic and olive oil with artichokes, red bell peppers mushrooms, tomatoes, tossed with angel hair pasta	
Pasta Du Jour	\$11.95
your choice - linguini - angel hair with meat sauce or marinara	
Ravioli	\$12.95
ravioli pillows stuffed with cheese or beef	
Vegetarian Angel Hair	\$12.95
fresh asparagus, mushrooms, red bell peppers and sun-dried tomatoes, sauteed in olive oil, basil and garlic tossed with angel hair pasta	

POULTRY 4

Chicken Di Angelo	\$14.95
breast sauteed with mushrooms and artichoke in a white wine sauce and displayed on a bed of angel hair pasta	
Chicken Stir Fry	\$14.95
boneless breast strips sauteed with oriental vegetables and displayed over rice	
Chicken Marsala	\$15.95
boneless breast sauteed with mushrooms in a marsala wine sauce	
Chicken Parmesan	\$14.95
lightly breaded, sauteed and topped with mozzarella and served with pasta	

Granny Apple Pie

fresh sliced apples baked in a cookie dough crust, then topped with carmel

AVAILABLE OPTIONS

\$3.95

Ala Mode French Vanilla Ice-cream:

\$4.75

Creme Brulee

with fresh berries

\$5.25**New York Cheese Cake**

rated one of the best of the bunch, with a light sour cream whip over the top

\$3.45**Key Lime Pie**

chef's house made pie, freshly baked

\$3.95**Chocolate Peanut Butter Mousse Pie**

the famous candy, turned into a pie, baked in a chocolate chip crust

\$3.95**Hot Carmel Brownie**

an extravaganza of taste, house baked brownie covered with french vanilla ice-cream, whipping cream, chopped pecans, and drizzled hot carmel over the top

\$5.95