

Clough Crossing

6892 Clough Pike 45244-4161 · +15136247800 · Updated: Jan 14, 2026

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APPETIZERS 6

Bowl Of Soup	\$4.95
Cup Of Soup	\$3.95
Loaded Potatoes	\$7.95
Shrimp Tempura	\$9.95
Chicken Quesadilla	\$9.95
Beer Battered Onion Rings	\$3.95

SPRING SELECTIONS 4

Blackened Shrimp Tacos	\$11.95
two flour torts, loaded with blackened shrimp, mixed cheese, avocado cream sauce, pico de gallo, lettuce, black beans, rice and salsa.	
Stuffed Portabella Mushroom	\$13.95
a portabella mushroom stuffed with shrimp and scallops over lightly fried polenta and a parsley cream sauce.	
Sierra Shrimp Salad	\$11.95
a combination of mixed greens, feta cheese, chinese noodles, roasted pecans, and shrimp with poppy seed dressing.	
Thai Filet And Shrimp Salad	\$15.95
a 4 ounce filet and lightly fried shrimp with peppers, onions, oriental noodles, water chestnuts, snow peas, baby corn, cashews, and our homemade peanut dressing.	

LITE BITES 16

Grilled Wings	\$7.95
choose from buffalo, chipotle barbeque, or teriyaki sauce.	
Fish Tacos	\$10.95
two flour torts, loaded with blackened tilapia, mixed cheese, avocado cream sauce, pico de gallo, lettuce, black beans, rice and salsa.	
Citrus Salmon Salad	\$15.95
a fresh 7oz piece of salmon grilled and served over iceberg lettuce tossed in a citrus cranberry vinaigrette topped with pistachios, mandarin oranges, raisins, dried cranberries, carrots, peppers and tomatoes.	
The Whaler	\$10.95
lightly breaded haddock filet fried golden brown, with cole slaw.	

Blackened Scallop Caesar Salad	\$13.95
lightly blackened sea scallops served over romaine lettuce tossed in caesar dressing and topped with red onions, roma tomatoes and parmesan cheese.	
Bacon Encrusted Scallops	\$13.95
sea scallops encrusted with bacon served with fried cheddar risotto topped with a sweet onion cream sauce.	
Chicken Club Salad	\$12.95
a chicken breast atop romaine lettuce, roma tomatoes and warm bacon bits tossed in ranch dressing and parmesan cheese.	
Southwestern Chicken Salad	\$11.95
blackened chicken on a bed of greens in a southwestern dressing laced with pico de gallo, mixed cheese, peppers, tomatoes, onions, sour cream and guacamole. youll love it if you love spicy.	
Grecian Chicken Pasta	\$12.95
a combination of grilled chicken, linguine, onion, tomatoes, green and black olives tossed in a herb olive oil dressing topped with feta cheese.	
Chicken Caesar Salad	\$10.95
fresh marinated breast of chicken grilled and served over romaine lettuce tossed in caesar dressing topped with red onion, roma tomatoes and parmesan cheese.	
Avocado Shrimp Wrap	\$9.95
sauteed shrimp, peppers and onions in a warm flour tortilla with mixed cheese, tomatoes and an avocado sour cream sauce.	
Classic Club	\$7.95
fresh roasted turkey breast sliced thin with bacon, lettuce tomato and mayonnaise.	
Clough Burger	\$8.95
charbroiled with topping choices of pepper jack, mixed cheese, swiss, american, mushrooms, sauteed onions, bacon, or banana peppers. have none or all of them.	
Grilled Chicken Pita Sandwich	\$9.95
grilled chicken breast sliced and stuffed in warm pita bread with spinach, artichokes, tomatoes, onions, swiss cheese and a lemon basil sour cream sauce.	
Cajun Seafood Fettuccine	\$13.95
a combination of shrimp, sea scallops, mussels, bell pepper and sun dried tomatoes sauteed in olive oil and tossed in a white wine cajun cream sauce, topped with green onions.	
Tilapia Sandwich	\$9.95
try it blackened, grilled, or fried with lemon pepper.	

PATRONS PICKS 6

Almond Crusted Salmon	\$18.95
a fresh filet of salmon dredged in almonds, sauteed and topped with a ginger saffron sauce. served with rice and steamed vegetables.	
Grilled Pork Chop	\$16.95
a grilled 10 ounce french cut pork chop with garlic mashed potatoes and fresh vegetables.	
Caramelized Salmon	\$18.95
caramelized salmon served over sweet potato mash, topped with julienne vegetables and a honey merlot glaze.	

Pan Roasted Chicken	\$16.95
a boneless chicken breast lightly breaded and pan roasted with artichoke hearts, mushrooms and fresh roma tomatoes in a white wine garlic sauce, served over rice and topped with parmesan cheese.	
Blackened Ribeye	\$24.95
a 14-ounce "prime hereford ribeye" corn fed for 140 days and aged 21 days, grilled to temperature and served with steamed vegetables and potatoes du jour.	
Cashew Encrusted Red Snapper	\$17.95
red snapper with an orange basil cream sauce over mandarin orange risotto and fresh vegetables.	