

CLIPPER CAFÉ MENU

@ Airtel Plaza Hotel



BITES AND SHAREABLES

CHICKEN POTSTICKERS	pan seared, soy lemon sauce	7
GOOEY MAC & CHEESE	gruyere, asiago, parmigiano reggiano, jack, cheddar	9
FILET MIGNON ENCHILADA	filet mignon, classic red sauce, sour cream, cilantro drizzle	9
CALAMARI FRITTI	served with marinara sauce	11
SWEET POTATO FRIES	served with sriracha ketchup	5
HUMMUS & GRILLED PITA	roasted garlic, olive oil, cucumber	9
CHIPS & SALSA	tri-colored tortilla chips, house made salsa	7 / guacamole add 4
BUFFALO WINGS	spicy/ bbq/cilantro lime sauce, ranch dressing, celery sticks	9
WARM GARLIC BREAD	fresh baked baguette, butter, fresh chopped garlic, shallots	4

SOUPS AND SALADS

SEAFOOD CHOWDER	rich tomato broth with shrimp, clams, calamari, bass, salmon	cup 7 / bowl 9
CHICKEN TORTILLA SOUP	grilled chicken breast, avocado, tortilla strips, cilantro	8
THAI CHICKEN	grilled chicken, napa cabbage, mango, bell pepper, cashews, sesame dressing	16
COBB	turkey, bacon, blue cheese, tomato, avocado, hardboiled egg	16
CAESAR SALAD	crisp romaine, parmesan, herb croutons	10 / with chicken 16
GREEK SALMON SALAD	baby spinach, cherry tomato, olives, artichokes, feta cheese, red onion house made red wine vinaigrette	18
AHI TUNA SALAD	avocado, edamame, carrots, miso dressing, mixed greens,	17
BBQ CHOPPED CHICKEN	grilled chicken, candied bacon, avocado, tomato, roasted corn, cheddar cheese, house made bbq sauce, chipotle onion crisp, ranch dressing	16
MIXED GREENS	organic mixed greens, heirloom tomatoes, cucumbers	8

SANDWICHES

(sandwiches enhanced with choice of french fries or coleslaw)

CALIFORNIA CLUB	bacon, turkey, avocado, cheese, lettuce, tomato, white or wheat	14
TUNA MELT	all white tuna, cheddar cheese, tomato on grilled sourdough	14
HAMBURGER	house ground blend, caramelized onions, tomato, brioche bun	15
CHICKEN WRAP	arugula, chipotle aioli, bacon, tomato, avocado	14
FRENCH DIP	slow roasted, caramelized onions, provolone, au jus, garlic baguette	16

PIZZA

MARGHERITA	fresh mozzarella, crispy garden basil, roasted tomatoes	13
PEPPERONI	mozzarella, pepperoni, fresh tomato sauce	13
BBQ CHICKEN	house made bbq sauce, mozzarella, grilled chicken, red onion	14

LAND + SEA

FISH AND CHIPS	premium orange roughy, house made tartar sauce, traditional french fries	16
CRISPY ROAST CHICKEN	boneless, garlic, basil, oregano, olive oil, lemon, sautéed potatoes	17
SALMON	grilled, roast tomatoes, capers, smokey tomato butter sauce	19
SPAGHETTI MARINARA	house made with locally grown roma tomato, basil	12
	Bolognese sauce +3 / add chicken +4 / add shrimp +6	
FILET MIGNON	8 oz, whiskey peppercorn sauce, seasonal veggies, mashed potatoes	27
SURF N' TURF	4 oz angus choice filet mignon and 4 oz Australian lobster tail, seasonal vegetable red wine sauce, drawn butter	35

Hours of Operation: Daily 6:00 am – 10:00 pm. Kitchen Orders accepted until 30 minutes prior to closing.



Everything is made to order from scratch the old fashioned way. Please allow the kitchen time to prepare your meal. We use the good stuff – local produce from family farms, organic ingredients when possible, sustainable meat and dairy. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Desi Szonntag, Executive Chef 3/19/2020

