

The Cliff House Dinner Menu

Appetizers

Ahi Tuna Poke *

Ahi Tuna Sashimi, Sweet Chili Sauce, Scallions, Sesame and Soy Sauce
Fresh Avocado, Crisp Won Ton Chips
\$15.00

Crab Cake

Jumbo lump Crab Cake, Napa Slaw, Remoulade Sauce
\$15.00

Shrimp Escabeche

Poached Shrimp, Onions, Garlic, Vinegar and Spices
Green Plantain Tostones
\$15.00

Mushroom Tar Tare

Roasted Wild Mushrooms, Dijon Dressing
Caper Berries, Pickled Shallots Grilled Bread
\$11.00

Buffalo Short Rib Taco

Braised Short Ribs, Michoacán Cotija Cheese, Shredded Cabbage
Pico de Gallo, Roasted Jalapeño, Lime Crema, Grilled Corn Tortillas
\$12.00

Soup

French Onion

Provolone, Swiss and Gruyere Cheese, Baguette Crostini
\$8.00

New England Clam Chowder

Tender Clams, Onions, Potatoes, Sherry Cream
\$8.00

Salads

Spinach Salad †

Spinach, Roasted Pickled Beets, Jumpin Chevre Cheese
Dried Cranberries, Roasted Red Pepper, White Balsamic Vinaigrette
\$9.00

Caesar Salad *

Chopped Hearts of Romaine, Parmesan Crisp, Anchovy
Parmesan Dressing, Grilled Crouton
\$10.00

Cliff House †

Arcadian Harvest Spring Greens, Blue Cheese, English Cucumbers
Carrots, Grape Tomatoes, Candied Pecans, Tarragon Vinaigrette
\$8.00

We also have a vegetarian menu available, please ask your server

† Indicates Gluten Free

** Items are cooked to order or contain raw, undercooked meats, poultry
Seafood, eggs or shellfish, which may contain harmful bacteria and
May increase your risk of food borne illness*

Executive Chef Chris Lynch

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Entrees

Halibut †

Blackened Halibut in Cast Iron, Saffron Cream
Fresh Blueberries, Creamy Grits, Sautéed Broccolini
\$34.00

Rocky Mountain Trout †

Grilled Trout, Stuffed with Lemon and Dill, Cranberry Butter
Fingerling Potatoes, Grilled Asparagus
\$28.00

Vancouver Skuna Bay Salmon Oscar †

Pan Seared Salmon, Lump Crab Meat, Asparagus
Sauce Béarnaise, Emperor's Black Rice
\$32.00

Sautéed Scallops Risotto †

Georges Bank Sea Scallops, Herb Risotto, Scampi Butter
Roasted Baby Fennel, Sun Dried Tomato
\$31.00

Broiled Lobster Tail †

Cold Water Atlantic Lobster Tail, Drawn Butter, Lemon Crown
Potato Dauphinois, Butter Poached Asparagus, Sautéed Baby Carrots
Market Price

Maple Leaf Farms Duck Duet †

Sautéed Duck Breast and Leg Confit, Sun-Dried Cherry Glaze
Brie Cheese Heirloom Grits, Bacon Braised Brussels Sprouts
\$28.00

Colorado Chicken Breast

Sautéed Natural Chicken Breast, Apricot and Shallot Compote
Goat Cheese Potato Dumpling, Sautéed Broccolini
\$21.00

Grilled Wapiti Elk Chop * †

Grilled Elk Chop, Lingonberry Demi-Glace
Rosemary Roasted Fingerling Potatoes, Butter Poached Asparagus
\$32.00

Colorado Lamb Chops * †

Roasted Lamb Chops, Persillade, Lamb Jus
Cannellini Bean Cassoulet, Sautéed Baby Carrots
\$38.00

Kobe Burger *

8 Ounce American Wagyu Beef Burger, Applewood Smoked Bacon
Aged Cheddar, Red Onion Marmalade, House Made Fries
\$20.00

Filet Mignon * †

Grilled Tenderloin of Beef, Potato Dauphinois, Sautéed Asparagus
Baby Carrots, Port Wine Demi-Glace
\$36.00