

# The Cliff House Dinner Menu

## Appetizers

### **Sesame Seared Ahi Tuna \***

Tempura Fried Sushi Rice, Spicy Cream Cheese  
Avocado, Wasabi, Pickled Ginger

\$15.00

### **Crab Cake**

Jumbo lump Crab Cake, Napa Slaw  
Remoulade Sauce

\$15.00

### **Beef Carpaccio**

Thinly Sliced Beef Tenderloin, Dijon Horseradish Mustard, Fried Capers  
Pickled Shallots, Shaved Parmesan, Goat Cheese Fritter, Crostini

\$14.00

### **Mushroom Tart**

Sautéed Wild Mushrooms, Brandied Cream  
Goat Cheese, Tart Shell

\$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 †**

Fresh Spinach, Roasted Pickled Beets, Dried Cranberries  
Feta Cheese, White Balsamic Vinaigrette

\$8.00

### **Caesar Salad \***

Hearts of Romaine, Parmesan Tuille, Anchovy  
Parmesan Dressing, Grilled Crouton

\$9.00

### **Cliff House †**

Mixed Greens, Blue Cheese, English Cucumbers  
Grape Tomatoes, Vegetable Chips, Candied Pecans, Tarragon Vinaigrette

\$7.00

*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*

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### Entrees

#### **Scallops and Prawns Risotto †**

Sautéed Georges Bank Sea Scallops, Jumbo Shrimp  
House Dried Roma Tomatoes, Parmesan Risotto, Lemon Garlic Butter  
\$31.00

#### **Broiled Lobster Tail †**

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

#### **Rocky Mountain Trout †**

Creole Seasoned Trout, Cast Iron Seared, Maple Pecan Beurre Noisette  
Butter Poached Asparagus, Brie Cheese Heirloom Grits  
\$26.00

#### **Skuna Bay Salmon Oscar †**

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

#### **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 Chicken Breast, Wild Mushroom Stuffing  
Goat Cheese Potato Dumpling and Sautéed Baby Spinach  
\$21.00

#### **Grilled Wapiti Elk Chop \* †**

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

#### **Colorado Lamb Chops \* †**

Grilled Lamb Chops, Black Mission Fig Jam  
Roasted Shallot Brussels Sprouts, Potato Dauphinoise  
\$38.00

#### **Filet Mignon \* †**

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

***\*Add a Broiled Cold Water Lobster Tail to any entrée Market Price***

*Executive Chef Chris Lynch*