

# Veranda 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 Cakes \***

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

## 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

## Sandwiches

*All Sandwiches are served with a House Made Fries  
Add a Side House Salad \$4.00*

### **Smoked Turkey Sandwich**

House Smoked Turkey Breast, Swiss Cheese, Avocado  
Cranberry Mayonnaise, Lettuce, Tomato, Grilled Sourdough  
\$12.00

### **Manitou Portobello Sandwich**

Marinated Grilled Portobello Mushroom, Goat Cheese  
Roasted Red Peppers, Pesto Mayonnaise, Grilled Telera Roll  
\$13.00

### **Grilled Rubeen Sandwich**

Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing, Grilled Rye Bread  
\$13.00

### **Beef Brisket Sandwich**

House Smoked Beef Brisket, Pepper Jack Cheese, Fried Onions  
Chipotle Molasses, Barbeque Sauce, Coleslaw, Dill Pickles, Kaiser Roll  
\$14.00

### **Grilled Ham Sandwich**

Grilled Maple Ham, Brie Cheese, Basil Pesto, Grilled Ciabatta Roll  
\$13.00

### **The Cliff House Burger \***

House Ground Beef and Buffalo Burger, Chipotle Molasses, Barbeque Sauce  
Applewood Smoked Bacon, Aged Cheddar, Red Onion Marmalade  
\$14.00

## Entrees

### **Petite Skuna Bay Salmon †**

Pan Seared Salmon, Asparagus, Emperor's Black Rice, Lemon Buerre Blanc  
\$20.00

### **Petite Filet Mignon \* †**

Grilled Beef Tenderloin, Sautéed Asparagus, Baby Carrots, French Fries, Port Wine Demi-Glace  
\$25.00

## **Fish and Chips**

Ale Battered Alaskan Cod, Bistro Fries, Coleslaw, Remoulade Sauce  
\$12.00

## **Quiche**

Boar Bacon, Gruyere, Spinach, Caramelized Onions, Seasonal Fruit, Side House Salad  
\$12.00

*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**