

Due to Covid-19 all menus are subject to change without notice

Dessert Menu

Chocolate Mousse Cake

Chocolate Cake, Chocolate Mousse
Raspberry and Chocolate Sauce
\$8.00

Bread Pudding

Danish Pastry Baked in a Sweet Custard
Whiskey Caramel Sauce , Whipped Cream
Strawberry Garnish, Contains Nuts
\$8.00

Vanilla Crème Brûlée ‡

Vanilla Crème Brûlée, Fresh Strawberry
Vanilla Almond Tuile
\$8.00

Peach Crumble

Baked Peaches with Cinnamon and Sugar, Oatmeal Streusel
Vanilla Ice Cream, Caramel Sauce, Served Warm
(Please allow ten minutes)
\$8.00

House Made Ice Creams and Sorbets †

Please ask your server for today's selections
\$8.00

Affogato

Espresso Shot, Sweet Cream Ice Cream
Vanilla Almond Biscotti
\$9.00

The Cliff House Soufflé †§

(Please allow twenty minutes)
Orange Soufflé, Vanilla Orange Anglaise
\$10.00

Only Available for Dinner Service

† Gluten Free

‡ Can be made Gluten Free

§ Contains Alcohol

Pastry Chef Whitney Symington

*All tips or gratuities given by any patron to an employee
are not the property of said employee but belong to the employer.
At this establishment, we distribute tips and gratuities evenly among
all people who help provide you with a great dining experience.*