

The Cliff House Dinner Menu

Appetizers

Ahi Tuna Tostada *

Searched Ahi Tuna, served on a house made corn tortilla,
Black Bean Smear, Avocado Relish, Pickled Onion
Cotija Cheese, Ancho Lime Crema
\$16.00

Crab Cake

Jumbo lump Crab Cake, Napa Slaw, Creole Remoulade
\$17.00

Sweet Potato Gnocchi and Wild Mushroom Ragout

Roasted Wild Mushroom Ragout, Sweet Potato Gnocchi
Local Goat Cheese, Sage Brown Butter
\$14.00

Chevre

Goat Cheese, Caramelized Shallot, Garlic
Gratineed Bread Crumbs, Olive Tapenade
Strawberry Jam Conserva
\$14.00

Soup and Salad

French Onion Soup

Swiss and Gruyere Cheese, Baguette Crostini
\$9.00

Fresh Mozzarella and Tomato Caprese

Vine Ripe Tomatoes, Fresh Mozzarella, Fresh Basil
Balsamic Drizzle, Grilled Bread
\$13.00

Spinach Salad †

Fresh Spinach, Strawberries, Goat Cheese
Candied Pecans, White Balsamic Vinaigrette
\$10.00

Caesar Salad *

Chopped Hearts of Romaine, Parmesan Crisp, Anchovy
Parmesan Dressing, Grilled Crouton
\$11.00

Cliff House †

Arcadian Harvest Spring Greens, Blue Cheese
Grape Tomatoes, Tarragon Vinaigrette
\$9.00

† Indicates Gluten Free

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

Executive Chef Chris Lynch

Entrees

Rocky Mountain Trout †

Grilled Trout, Lemon-Dill Gremolata, Cranberry Butter
Fingerling Potatoes, Poached Asparagus
\$34.00

Vancouver Skuna Bay Salmon * †

Pan Seared Salmon, Sautéed Asparagus
Emperors Forbidden Rice, Tarragon Butter Sauce
\$36.00

Sautéed Sea Scallops †

Georges Bank Sea Scallops, Saffron Risotto
Sun Dried Tomato, Fennel Cream, Preserved Orange
\$42.00

Colorado Chicken Breast †

Sautéed Natural Chicken Breast , Shrimp Etoufee
Heirloom Grits, Sautéed Baby Carrots
\$30.00

Pasta Primavera

House Pasta, Asparagus Tips, Baby Carrots, Cherry Tomatoes
Red Peppers, Artichoke Hearts, Garlic, Fresh Herbs, Beurre Blanc
\$22.00

Add Grilled Chicken \$6.00 Add Grilled Shrimp \$9.00

Maple Leaf Farms Duck Duet * †

Sautéed Duck Breast and Leg Confit, Sun-Dried Cherry Glaze
Brie Cheese Heirloom Grits, Bacon Braised Brussels Sprouts
\$38.00

Grilled Wapiti Elk Ribeye* †

Bacon Wrapped Elk Ribeye, Ancho Chili Mole
Poached Asparagus, Roasted Fingerling Potatoes
(contains nuts)
\$40.00

Filet Mignon * †

Grilled Tenderloin of Beef, Potato Dauphinois
Sautéed Asparagus, Baby Carrots, Port Wine Demi-Glace
\$43.00

Add Grilled Shrimp \$9.00

New York Strip * †

10 oz Grilled Strip Steak, Roasted Jalapeno Sauce
Sautéed Baby Carrots, Fingerling Potatoes
\$39.00

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