

## 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  
\$18.00

#### **Crab Cake**

Jumbo lump Crab Cake, Napa Slaw, Creole Remoulade  
\$20.00

#### **Sweet Potato Gnocchi and Wild Mushroom Ragout**

Roasted Wild Mushroom Ragout, Sweet Potato Gnocchi  
Local Goat Cheese, Sage Brown Butter  
\$15.00

#### **Chevre**

Goat Cheese, Caramelized Shallot, Garlic  
Gratineed Bread Crumbs, Olive Tapenade  
Strawberry Jam Conserve  
\$15.00

### Soup and Salad

#### **French Onion Soup**

Swiss and Gruyere Cheese, Baguette Crostini  
\$10.00

#### **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  
\$12.00

#### **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  
\$36.00

### **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  
\$52.00

### **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  
\$42.00

### **Grilled Wapiti Elk Ribeye\* †**

Bacon Wrapped Elk Ribeye, Ancho Chili Mole  
Poached Asparagus, Roasted Fingerling Potatoes  
(contains nuts)  
\$52.00

### **Filet Mignon \* †**

Grilled Tenderloin of Beef, Potato Dauphinois  
Sautéed Asparagus, Baby Carrots, Port Wine Demi-Glace  
\$45.00

Add Grilled Shrimp \$9.00

### **New York Strip \* †**

10 oz Grilled Strip Steak, Roasted Jalapeno Sauce  
Sautéed Baby Carrots, Fingerling Potatoes  
\$42.00

*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*