

## The Cliff House Dinner Menu

### Appetizers

#### **Ahi Tuna Poke \***

Ahi Tuna Sashimi, Sweet Chili Sauce, Fresh Avocado  
Soy Sauce, Crisp Won Ton Chips  
\$15.00

#### **Crab Cake**

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

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

Roasted Wild Mushroom Ragout, Sweet Potato Gnocchi  
Local Goat Cheese, Sage Brown Butter  
\$12.00

### Soup and Salad

#### **French Onion Soup**

Swiss and Gruyere Cheese, Baguette Crostini  
\$8.00

#### **Fresh Mozzarella and Tomato Caprese**

Vine Ripe Tomatoes, Fresh Mozzarella, Fresh Basil  
Balsamic Drizzle, Grilled Bread  
\$12.00

#### **Spinach Salad †**

Fresh Spinach, Strawberries, Goat Cheese  
Candied Pecans, 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  
Grape Tomatoes, Tarragon Vinaigrette  
\$8.00

† 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 and Dill Gremolata, Cranberry Butter  
Fingerling Potatoes, Grilled Asparagus  
\$32.00

### **Vancouver Skuna Bay Salmon †**

Pan Seared Salmon, Sautéed Asparagus  
Emperors Forbidden Rice, Achiote Butter Sauce  
\$32.00

### **Sautéed Sea Scallops**

Georges Bank Sea Scallops, House Made Farfalle Pasta  
Tasso Ham Lardon, Castelvetrano Olives, Preserved Orange Butter  
\$34.00

### **Colorado Chicken Breast †**

Sautéed Natural Chicken Breast , Goat Cheese Potato Cake  
Sautéed Asparagus, Green Chili Cream  
\$24.00

### **Pasta Primavera**

Angel Hair Pasta, Asparagus Tips, Baby Carrots, Cherry Tomatoes  
Red Peppers, Artichoke Hearts, Garlic, Fresh Herbs, Beurre Blanc  
\$18.00

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  
\$34.00

### **Filet Mignon \* †**

Grilled Tenderloin of Beef, Potato Dauphinois  
Sautéed Asparagus, Baby Carrots, Port Wine Demi-Glace  
\$39.00

### **Grilled Wapiti Elk Chop \* †**

Grilled Elk Chop, Lingonberry Galze  
Fingerling Potatoes, Butter Poached Asparagus  
\$34.00

*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*