

The Cliff House Dinner Menu

Appetizers

Crab Cake

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

Fresh Mozzarella and Tomato Caprese

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

Sweet Potato Gnocchi and Wild Mushroom Ragout

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

French Onion Soup

Swiss and Gruyere Cheese, Baguette Crostini
\$8.00

Salads

Cliff House †

Arcadian Harvest Spring Greens, Blue Cheese
Grape Tomatoes, Tarragon Vinaigrette
\$8.00

Spinach Salad †

Fresh Baby 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

† 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

\$28.00

Vancouver Skuna Bay Salmon

Pan Seared Salmon, Asparagus
Emperors Forbidden Rice

\$32.00

Maple Leaf Farms Duck Duet * †

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

\$28.00

Colorado Chicken Breast †

Sautéed Natural Chicken Breast
Goat Cheese Potato Cake, Green Chili Cream, Sautéed Broccolini

\$24.00

Colorado Lamb * †

Roast Colorado Lamb Rack, Broccolini
Confit Fingerling Potatoes, Black Mission Fig Demi-Glace

\$38.00

Filet Mignon * †

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

\$36.00

Pasta Primavera

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

\$18.00

*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*