

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

Colorado Lamb * †

Roast Colorado Lamb Rack, Sautéed Baby Carrots
Confit Fingerling Potatoes, Black Mission Fig Demi-Glace

\$48.00

*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*