

The Cliff House Dinner Menu

Appetizers

Ahi Tuna Poke *

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

Crab Cakes

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

Butternut Gnocchi and Wild Mushroom Ragout

Roasted Wild Mushroom Ragout, Butternut Squash
Local Goat Cheese, Yukon Gold Potato Gnocchi
Sage Brown Butter
\$12.00

Soups

French Onion Soup

Swiss and Gruyere Cheese, Baguette Crostini
\$8.00

New England Clam Chowder

Tender Clams, Onions, Potatoes, Sherry Cream
\$8.00

Salads

Fresh Mozzarella and Tomato Caprese

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

Cliff House †

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

Spinach Salad †

Spinach, Roasted Beets, Goat Cheese
Strawberries, White Balsamic Vinaigrette
\$9.00

Caesar Salad *

Chopped Hearts of Romaine, Parmesan Crisp, Anchovy
Parmesan Dressing, Grilled Crouton
\$10.00

*We also have a vegetarian menu available, please ask your server
† Indicates Gluten Free*

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

Executive Chef Chris Lynch

Entrees

Blackened Halibut

Blackened Halibut Filet, Chevre and Yukon Gold Potato Cake
Poached Broccolini, Saffron Aioli
\$32.00

Sea Scallops †

Georges Bank Sea Scallops, Herb Risotto
Roasted Baby Fennel, Butternut Squash, Sun Dried Tomato
\$31.00

Rocky Mountain Trout

Grilled Trout, Lemon and Dill Gremolata, Cranberry Butter
Fingerling Potatoes, Grilled Asparagus
\$28.00

Vancouver Skuna Bay Salmon

Achiote Glazed Salmon, Green Chili Cream, Charred Corn, Black Rice
\$30.00

Broiled Lobster Tail †

Cold Water Atlantic Lobster Tail, Drawn Butter, Lemon Crown
Potato Dauphinois, Butter Poached Asparagus, Sautéed Baby Carrots
Market Price

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 Chicken Breast, Sautéed Broccolini, Sweet Potato Gnocchi, Natural Jus
\$21.00

Grilled Wapiti Elk Chop * †

Grilled Elk Chop, Lingonberry Demi-Glace
Confit Fingerling Potatoes, Butter Poached Asparagus
\$32.00

Colorado Lamb

Grilled Colorado Lamb Chop, Potato Dauphinois
Poached Broccolini, Persillade and Lamb Jus
\$38.00

Filet Mignon * †

Grilled Tenderloin of Beef, Potato Dauphinois, Sautéed Asparagus
Baby Carrots, Port Wine Demi-Glace
\$36.00

Ribeye

Grilled Ribeye Steak, Ancho Chili Demi Gloss
Fingerlings, Charred Corn and Asparagus
\$34.00

American Kobe Burger *

8 Ounce American Wagyu Beef Burger, Applewood Smoked Bacon
Aged Cheddar, Red Onion Marmalade, House Made Fries
\$20.00