

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 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

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
Cranberries, 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

Sea Scallops †

Blackened Georges Bank Sea Scallops, Butternut Squash, Saffron Risotto
Roasted Baby Fennel, Sun Dried Tomato, Beurre Blanc
\$34.00

Rocky Mountain Trout †

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

Vancouver Skuna Bay Salmon Oscar †

Pan Seared Salmon, Lump Crab, Asparagus
Emperors Forbidden Rice, Béarnaise Sauce
\$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 †

Achiote Glazed Sautéed Natural Chicken Breast
Goat Cheese Potato Cake, Green Chili Cream, Sautéed Broccolini
\$24.00

Grilled Wapiti Elk Chop * †

Grilled Elk Chop, Lingonberry Drizzle, Forestiere Sauce
Garganelli Pasta, Butter Poached Asparagus
\$34.00

Colorado Lamb * †

Roast Colorado Lamb Rack, Broccolini
Confit Fingerling Potatoes, Black Mission Fig Jam
\$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-Glace
Fingerlings Potatoes, Fried Onions, Sautéed Asparagus
\$34.00

American Kobe Burger *

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

*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.*