

The Cliff House Lunch Menu

Appetizers

Crab Cake

Jumbo lump Crab Cake, Napa Slaw, Creole Remoulade
\$17.00

Garlic and Brie

Slowly Roasted Garlic, Wedge of Warm Brie Cheese
Grilled French Bread
\$11.00

Sweet Potato Gnocchi and Wild Mushroom Ragout

Roasted Wild Mushroom Ragout, Sweet Potato Gnocchi
Local Goat Cheese, Sage Brown Butter
\$14.00

Soup and Salads

French Onion Soup

Swiss and Gruyere Cheese, Baguette Crostini
\$9.00

Fresh Mozzarella and Tomato Caprese

Vine Ripe Tomatoes, Fresh Mozzarella, Fresh Basil
Balsamic Drizzle, Grilled Bread
\$13.00

Cliff House Salad †

Arcadian Harvest Spring Greens, Blue Cheese
Grape Tomatoes, Tarragon Vinaigrette
\$9.00

Spinach Salad †

Fresh Baby Spinach, Strawberries, Goat Cheese
Candied Pecans, White Balsamic Vinaigrette
\$10.00

Caesar Salad *

Chopped Hearts of Romaine, Parmesan Crisp, Anchovy
Parmesan Dressing, Grilled Crouton
\$11.00

Add to any salad

Grilled Chicken \$6.00, Seared Salmon \$10.00, Grilled Shrimp \$9.00

*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.*

Sandwiches

Sandwiches are served with House Made Fries

Add a Side House Salad \$4.00

Smoked Turkey Sandwich

House Smoked Turkey Breast, Gruyere Cheese
Lingonberry Jam, Fresh Sliced Avocado, Grilled Sourdough
\$14.00

Grilled Rueben Sandwich

Corned Beef, Swiss Cheese, Sauerkraut
Thousand Island Dressing, Grilled Rye Bread
\$15.00

Beef Brisket Sandwich

House Smoked Beef Brisket, Cheddar Cheese
Chipotle Molasses Barbeque Sauce, Coleslaw, Dill Pickles, Kaiser Roll
\$15.00

The Cliff House Burger *

House Ground Beef and Buffalo Burger, Chipotle Molasses Barbeque Sauce
Smoked Bacon, Aged Cheddar, Red Onion Marmalade, Kaiser Roll
\$16.00

Entrees

Petite Salmon * †

Pan Seared, Emperor's Black Rice, Achiote Butter Sauce
\$24.00

Petite Filet Mignon * †

Grilled Beef Tenderloin, Sautéed Asparagus, Baby Carrots
French Fries, Port Wine Demi-Glace
\$26.00

Colorado Chicken Breast †

Sautéed Natural Chicken Breast , Goat Cheese Potato Cake
Sautéed Asparagus, Green Chili Cream
\$25.00

Pasta Primavera

Angel Hair Pasta, Asparagus Tips, Baby Carrots, Cherry Tomatoes
Red Peppers, Artichoke Hearts, Garlic, Fresh Herbs, Beurre Blanc
\$20.00

Add Grilled Chicken \$6.00, Seared Salmon \$10.00, Grilled Shrimp \$9.00

Poutine

House Smoked BBQ Beef Brisket, House Made Fries
Wisconsin Cheese Curds, Brown Gravy
\$15.00

† 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