

The Cliff House Lunch 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

Shrimp Cocktail

Poached Shrimp, Lemon, Cocktail sauce

\$15.00

Soup

French Onion

Swiss and Gruyere Cheese, Baguette Crostini

\$8.00

New England Clam Chowder

Tender Clams, Sherry Cream with Onion and Potatoes

\$8.00

Salads

Spinach Salad †

Spinach, Roasted Pickled Beets, Goat Cheese
Dried Cranberries, 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, English Cucumbers
Carrots, Grape Tomatoes, Candied Pecans, Tarragon Vinaigrette

\$8.00

Add to any salad

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

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*

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Sandwiches

All Sandwiches are served with House Made Fries

Add a Side House Salad \$4.00

Smoked Turkey Sandwich

House Smoked Turkey Breast, Pepper Jack Cheese
Cranberry Mayonnaise, Lettuce, Tomato, Avocado, Grilled Sourdough
\$12.00

Manitou Portobello Sandwich

Marinated Grilled Portobello Mushroom, Goat Cheese
Roasted Red Peppers, Pesto, Grilled Ciabatta
\$13.00

Grilled Ryebein Sandwich

Corned Beef, Swiss Cheese, Sauerkraut
Thousand Island Dressing, Grilled Rye Bread
\$13.00

Beef Brisket Sandwich

House Smoked Beef Brisket, Pepper Jack Cheese, Fried Onions
Chipotle Molasses, Barbeque Sauce, Coleslaw, Dill Pickles, Kaiser Roll
\$14.00

Grilled Ham Sandwich

Grilled Maple Ham, Brie Cheese, Basil Pesto, Grilled Ciabatta Roll
\$13.00

The Cliff House Burger *

House Ground Beef and Buffalo Burger, Chipotle Molasses Barbeque Sauce
Applewood Smoked Bacon, Aged Cheddar, Red Onion Marmalade
\$14.00

Entrees

Add a Side House Salad \$4.00

Petite Salmon †

Pan Seared, Emperor's Black Rice, Lemon Butter Sauce
\$20.00

Petite Filet Mignon * †

Grilled Beef Tenderloin, Sautéed Asparagus, Baby Carrots
French Fries, Port Wine Demi-Glace
\$25.00

Beef Stroganoff

Grilled Tender Filet Mignon, Sautéed Mushrooms, Shallots
Brandy Demi-Glace, House Made Egg Pasta and Sour Cream
\$20.00

Fish and Chips

Ale Battered Alaskan Cod, Bistro Fries, Coleslaw, Remoulade Sauce
\$13.00

Quiche

Boar Bacon, Gruyere, Spinach, Caramelized Onions
Seasonal Fruit, Side House Salad
\$12.00