

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

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

Quinoa Bowl

Quinoa, Grilled Portobello, Roasted Red Peppers, Asparagus
Spinach, Avocado, White Balsamic Vinaigrette
\$12.00

Add to any salad

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

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
\$12.00

Manitou Portobello Burger

Marinated Grilled Portobello Mushroom, Goat Cheese
Roasted Red Peppers, Basil Mayonnaise, Kaiser Roll
\$13.00

Grilled Rueben 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

Nashville Hot Chicken Sandwich

Spicy Fried Chicken Breast, Pimento Cheese
Pickles, Hot Sauce, Grilled Kaiser Roll
\$13.00

The Cliff House Burger *

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

Entrees

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

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

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