

Room Service Menu

(Please dial ext 615 for room service)

Appetizers

Crab Cake

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

Garlic and Brie

Slowly Roasted Garlic, Wedge of Warm Brie Cheese, Grilled French Bread
\$9.00

Sweet Potato Gnocchi and Wild Mushroom Ragout

Roasted Wild Mushroom Ragout, Sweet Potato Gnocchi
Local Goat Cheese, Sage Brown Butter
\$12.00

Soup and Salads

French Onion Soup

Swiss and Gruyere Cheese, Baguette Crostini
\$8.00

Fresh Mozzarella and Tomato Caprese

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

Cliff House Salad †

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

Spinach Salad †

Fresh Baby Spinach, Strawberries, Goat Cheese
Candied Pecans, White Balsamic Vinaigrette
\$9.00

Caesar Salad *

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

Add to any salad

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

† Indicates Gluten Free

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

Executive Chef Chris Lynch

Sandwiches

All sandwiches 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

Grilled Rubeen Sandwich

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

Beef Brisket Sandwich

House Smoked Beef Brisket, Cheddar Cheese
Chipotle Molasses Barbeque Sauce, Coleslaw, Dill Pickles, Kaiser Roll
\$14.00

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

(Available after 5:00pm)

Vancouver Skuna Bay Salmon †

Pan Seared Salmon, Sautéed Asparagus
Emperors Forbidden Rice, Achiote Butter Sauce
\$32.00

Filet Mignon * †

Grilled Tenderloin of Beef, Potato Dauphinois
Sautéed Asparagus, Baby Carrots, Port Wine Demi-Glace
\$39.00

Colorado Chicken Breast †

Sautéed Natural Chicken Breast , Goat Cheese Potato Cake
Sautéed Asparagus, Green Chili Cream
\$24.00

Pasta Primavera

Angel Hair Pasta, Asparagus Tips, Baby Carrots, Cherry Tomatoes
Red Peppers, Artichoke Hearts, Garlic, Fresh Herbs, Beurre Blanc
\$18.00

Add Grilled Chicken \$6.00 Add Grilled Shrimp \$9.00

Poutine

House Smoked BBQ Beef Brisket, House Made Fries
Wisconsin Cheese Curds, Brown Gravy
\$14.00

Executive Chef Chris Lynch

A twenty percent service fee will be added to all room service orders