

# *The Cliff House Valentine's Day Menu*

## *Appetizers*

### *Fritto Misto*

*Shrimp, Scallops, Clams, Artichoke, Seasoned and Deep Fried, Tartar Sauce*

**\$16.00**

### *Trumpet Mushroom*

*Grilled King Trumpet Mushroom, Sauce Grenobloise and Remesco*

**\$14.00**

### *Crab Cakes*

*Jumbo lump Crab Cake, Napa Slaw, Remoulade*

**\$17.00**

## *Three Course Prix Fixe Menu \$65.00*

### *Salad*

*Heirloom Mixed Greens, Buffalo Mozzarella Cheese  
Grape Tomatoes, Fresh Basil, Balsamic Vinaigrette, Grilled Bread*

### *Entrée*

#### *Skuna Bay Salmon Oscar †*

*Pan Roasted Northwest Salmon, with Jumbo Lump Crab  
Asparagus, Béarnaise Sauce*

#### *Colorado Chicken Breast †*

*Sautéed Organic Chicken Breast  
Baby Carrots, Heirloom white corn Grits and Shrimp Etouffee*

#### *Sea Scallop †*

*Seared Georges Bank Sea Scallops, Risotto Cake  
Asparagus, Saffron Beurre Blanc*

#### *Duck Breast †*

*Seared Duck Breast, Port and Sun Dried Cherry Glace  
Wild Rice Pilaf, Maple Bacon Brussel Sprouts*

#### *Half Lobster Thermidor*

*Lobster Baked with Mushroom and Aromatics  
Dijon cream, Asparagus*

#### *Filet of Beef †*

*Grilled Filet Mignon, Asparagus, Whipped Potato, Sauce Au Poivre*

*† Indicates Gluten Free*

*Vegetarian option available*

*Executive Chef Chris Lynch*