

Veranda 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

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
\$14.00

Grilled Rubeen 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

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 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

All gratuities given by any patron to an employee are not the property of said employee but belong to the tip pool. At this establishment, we distribute tips and gratuities evenly among all people who help provide you with a great dining experience.