



THE CLIFF HOUSE
AT PIKES PEAK

DINNER MENU



○ Appetizers

SWEET POTATO GNOCCHI (GF)	\$16.00
<i>Wild mushroom mix, goat cheese cream + pancetta</i>	
CRAB CAKE	\$18.00
<i>Jumbo lump crab cake, Napa slaw, remoulade sauce + lemon</i>	
TRUMPET MUSHROOM (GF)	\$18.00
<i>Grilled with herb marinade, served with parsnip puree, arugula + cherry tomato Provençal</i>	
SHRIMP COCKTAIL (GF)	\$16.00
<i>Three jumbo shrimp, served with tostones, cocktail sauce, lemon, cucumber, red onions + parsley</i>	
GARLIC & BRIE	\$16.00
<i>Gratin brie cheese, served with whole garlic confit with thyme and rosemary, cherry tomatoes + baguette crostini</i>	
TUNA TOSTADA (GF)	\$22.00
<i>Seared red tuna crusted with dark chili powder, avocado, pickled red onions, sliced jalapeños, cotija cheese, cilantro + chipotle dressing on yellow corn tortilla</i>	
BUCATINI A PESTO E POMODORO	\$18.00
<i>Bucatini pasta with a creamy tomato sauce, pesto + tomatoes</i>	

○ Soup + Salad

HOUSE SALAD	\$12.00
<i>Iceberg lettuce, served with mango vinaigrette, raspberries, pickled red onion, Feta crumbles, cherry tomatoes + crispy bacon</i>	
FRENCH ONION SOUP	\$12.00
<i>Traditional french onion with Swiss, Gruyère, + provolone cheeses, served with a crostini</i>	
CAESAR SALAD*	\$12.00
<i>Hearts of romaine served with an herb + garlic puff pastry, Parmesan, white anchovies, crispy pancetta, roasted garlic + house-made Caesar dressing</i>	
CAPRESE SALAD	\$14.00
<i>Fresh mozzarella, tomatoes, basil, smoked salt, Balsamic reduction + herbed crostini</i>	
LOCRO DE PAPA	\$12.00
<i>Traditional Ecuadorian creamy potato soup, served with feta cheese, chicharon, fresh avocado + green onion</i>	

○ Entrées

SALMON (GF)	\$38.00
<i>Served with parsnip puree, eel sauce, asparagus, charred lemon and pickled warm radish + fennel</i>	
ELK CHOP (GF)	\$52.00
<i>Raspberry-demi sauce, navy beans cassoulet with Andouille sausage + cognac-glazed carrots</i>	
FILET MIGNON (GF)	\$48.00
<i>Rosemary demi-sauce, roasted potatoes, green pea puree + glazed carrots</i>	
CHICKEN COQ AU VIN (GF)	\$34.00
<i>Chicken leg and thigh, traditional Porto sauce, carrots, shallots + mushrooms, served with mashed potatoes</i>	
NORTH ATLANTIC SEA SCALLOPS	\$56.00
<i>Served with tomato risotto, fresh basil, crispy pancetta + charred lemon</i>	
ROCKY MOUNTAIN TROUT (GF)	\$38.00
<i>Grilled Rainbow Trout a la meuniere, served with sautéed diced sweet potato + kale</i>	
RIB EYE (GF)	\$42.00
<i>10oz served with chipotle chimichurri, fingerling potatoes + asparagus</i>	

○ Dessert

BAILEY'S CREME BRULEE	\$12.00
<i>Bailey's infused custard with caramelized sugar, garnished with fresh berries + a tuille</i>	
LIME TART	\$12.00
<i>Zesty lime curd in a buttery tart shell, topped with whipped cream + candied lime</i>	
BASQUE CHEESECAKE	\$12.00
<i>Velvety cheesecake with whipped cream, caramel, + graham cracker crumble</i>	
MANGO-PEACH MILLE FEUILLE	\$12.00
<i>Crisp puff pastry layered with pastry cream, topped with diced mango + peach</i>	
PISTACHIO CHOCOLATE CAKE	\$12.00
<i>Chocolate cake with pistachio mousseline, kataifi crunch, glazed with chocolate</i>	

EXECUTIVE CHEF MARCELO BACA • PASTRY CHEF JANINE ARMENTA

*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.

