



THE CLIFF HOUSE
AT PIKES PEAK

LUNCH MENU



○ Appetizers

- CRAB CAKE** **\$18.00**
Jumbo lump crab cake, Napa slaw, remoulade sauce + lemon
- TRUMPET MUSHROOM (GF)** **\$18.00**
Grilled with herb marinade, served with parsnip puree, arugula + cherry tomato Provençal
- GARLIC & BRIE** **\$16.00**
Gratin brie cheese, served with whole garlic confit with thyme and rosemary, cherry tomatoes + baguette crostini
- SWEET POTATO GNOCCHI (GF)** **\$16.00**
Wild mushroom mix, goat cheese cream + pancetta

○ Soup + Salad

- FRENCH ONION SOUP** **\$12.00**
Traditional french onion with Swiss, Gruyère, + provolone cheeses, served with a crostini
- CAESAR SALAD*** **\$12.00**
Hearts of romaine served with an herb + garlic puff pastry, Parmesan, white anchovies, crispy pancetta, roasted garlic + house-made Caesar dressing
- CAPRESE SALAD** **\$14.00**
Fresh mozzarella, tomatoes, basil, smoked salt, Balsamic reduction + herbed crostini
- HOUSE SALAD** **\$12.00**
Iceberg lettuce, served with mango vinaigrette, raspberries, pickled red onion, Feta crumbles, cherry tomatoes + crispy bacon

○ Sandwiches ○

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| <p>THE CLIFF HOUSE BURGER
\$22.00
Black Angus burger, chipotle smoked bacon jam, Aged cheddar, crispy yellow onions, lettuce, tomato + pickle.
Served on a Kaiser roll with fries.</p> | <p>SMOKED TURKEY
\$19.00
House smoked turkey breast, smoked bacon, avocado puree, fresh lettuce, pepper jack cheese, lingonberry marmalade, served on ciabatta bread</p> |
| <p>GRILLED CHICKEN
\$17.00
Grilled chicken breast, served with red onion, cucumber, Cilantro cream cheese, avocado + fresh arugula</p> | <p>REUBEN
\$19.00
Corned beef, Swiss cheese, sauerkraut, Thousand Island dressing, grilled rye bread</p> |

○ Entrées

- PETIT SALMON (GF)** **\$28.00**
Marinated with gremolata, emperor's black rice, lemon + broccolini, served with a Kalamata Greek sauce
- FISH + CHIPS (GF)** **\$22.00**
Beer battered cod, Napa slaw, French fries, + remoulade sauce
- PETIT FILET MIGNON** **\$32.00**
Grilled tenderloin, rosemary demi-glace, with French fries + broccolini
- PAPPARDELLE PECORINO** **\$30.00**
Wide pasta noodles with sautéed tomatoes, green peas, pearl onions, served with pecorino + black pepper sauce
- BEEF BRISKET** **\$28.00**
House smoked beef brisket, cheddar cheese, chipotle molasses barbeque sauce, coleslaw + pickled red onion

○ Dessert

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

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.

