

Appetizers

Shrimp Salpicon

Marinated shrimp, served with cucumber, mixed olives, cherry tomatoes, citrus and cocktail sauce

17

Crab Cake

Jumbo Lump Crab, Napa Slaw, served with aji Amarillo sauce, lemon crown, cilantro and arugula

20

Sweet Potato Gnocchi

Sautéed sweet potato gnocchi, with sage butter, served on a bed of creamy kale and goat cheese, grilled shitake, topped with smoked pancetta lardons

18

Spinach Artichoke Dip

Spinach and artichoke dip, gratin with parmesan cheese and fresh parsley, accompanied with baguette bread crostini

16

Soup and Salad

French Onion Soup

Swiss, Gruyere, and Provolone Cheese, Baguette Crostini

12

Spinach & Dried Fig Salad

Served with pickled onions, strawberries, dried black figs, crispy garlic, pancetta and goat cheese, accompanied by mustard and orange dressing

15

Caesar Salad *

Chopped Hearts of Romaine, Parmesan Crisp, Anchovy, House made Parmesan Dressing, Grilled Crouton

12

Greens & Poached Apples Salad

Organic mix greens, poached apples in red wine, radicchio, candy pecans, served with a pomegranate and blue cheese vinaigrette

15

** 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*

Sandwiches

*Sandwiches are served with House Made Fries
Add a Side House Salad \$4.00*

Smoked Turkey Sandwich

*House Smoked Turkey Breast, Smoked Bacon, Gruyere Cheese
Mayonnaise, Fresh Sliced Avocado, Lettuce, Tomato, Grilled Sourdough*
14

Grilled Rueben Sandwich

*Corned Beef, Swiss Cheese, Sauerkraut
Thousand Island Dressing, Grilled Rye Bread*
15

Beef Brisket Sandwich

*House Smoked Beef Brisket, Cheddar Cheese
Chipotle Molasses Barbeque Sauce, Coleslaw, Dill Pickles, Kaiser Roll*
15

The Cliff House Burger *

*Wagyu Burger, Chipotle Molasses Barbeque Sauce
Smoked Bacon, Aged Cheddar, Red Onion Marmalade, Kaiser Roll*
16

Entrees

Petite Salmon *

*Pan Seared Salmon, Couscous
Sautéed Asparagus, Mango Beurre Blanc*
26

Petite Filet Mignon *

*Grilled beef tenderloin, served with a red wine bleu cheese sauce,
French Fries, carrots,
broccolini and cilantro cream*
30

Fish and Chips

Beer Battered Cod, Napa Slaw, Remoulade Sauce
20

Pappardelle

*Served with a Beurre Blanc or pesto, sautéed vegetables, cherry tomatoes,
asparagus, artichoke hearts, Kalamata olives, arugula,
pine nuts and crispy parmesan*
30

Grilled Chicken 6 Grilled Shrimp 9

Seared Salmon 10

Poutine

*House Smoked BBQ Beef Brisket, House Made Fries
Wisconsin Cheese Curds, Brown Gravy*
15

Executive Chef: Marcelo Baca