

## Served Monday - Saturday 11am to 3pm

### Lunch

**Grilled Salmon Salad 22.99\***

Red onion / tomato / cucumber / balsamic dressing

**Shrimp Scampi 19.99**

Wild gulf prawns / garlic caper sauce / spaghetti pasta

**Fried Oysters & Chips 18.99\***

Horseradish cocktail sauce

**Northwest Cioppino 19.99\***

Clams / fin fish / shrimp / calamari / tomato broth / toast points

**French Dip 16.99**

Provolone / horseradish / au jus / fries

**CBLT 16.99**

Grilled chicken / bacon / Swiss / tomato / lettuce / mayo / brioche  
bun / fries

**BLT 14.99**

Bacon / lettuce / tomato / mayo / fries

**Cup of Chowder & Salad 12.99**

Caesar or choice of dressing

**Shrimp Louis Salad 23.99**

Poached wild gulf prawns / tomato / black olives / egg / red onion /  
1000 Island dressing

**Grilled Salmon with Citrus Gremolata 22.99\***

Chef's choice potatoes / seasonal vegetables

**Chicken Marsala 19.99**

Marsala mushroom wine sauce / potatoes / seasonal vegetables

**Fish & Chips 18.99**

Local microbrew battered Alaskan cod / coleslaw / house made  
tartar sauce

**USDA Prime Burger 18.99\***

Cheddar / bacon / lettuce / tomato / red onion / brioche bun / fries

**Homemade Spinach Ravioli 19.99**

Grilled chicken / sun dried tomatoes / pesto cream sauce

**Cliff House Club 15.99**

Turkey / ham / bacon / lettuce / tomato / mayo / fries

**Warm Artesian Organic Sour Dough Bread 2.50**

Whipped butter

20% gratuity on parties of 8 or more guests. Please add 4.00 to split entrées.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Certain meats and seafood are cooked to order.

