

Starters


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| Thai Chili Prawns 14
Spicy sweet chili sauce | Steamed Local Clams 17*
1 lb / garlic white wine broth |
| Fried Calamari 13
Caper aioli | Blackened Wild Ahi 17*
Soy glaze / wasabi cream |
| Sautéed Beef Tender Tips 16*
Balsamic soy reduction | Crab & Artichoke Dip 18
Artisan crostini |
| Bacon Wrapped Jumbo Scallops 19*
Garlic spinach / soy ginger glaze | Pan Fried Oysters 17*
House made cocktail sauce / caper aioli |
| Oyster Shooter 4
Bloody Mary cocktail sauce | |

Sea

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| Fish & Chips 25
Three pieces local microbrew battered Alaskan cod / coleslaw / tartar sauce | Grilled Fresh Salmon with Citrus Gremolata 36*
Chef's choice potatoes / seasonal vegetables |
| Lobster & Shrimp Fettuccini 43
Gulf prawns / lobster tail / creamy Alfredo sauce | Northwest Cioppino 34*
Scallops / clams / fin fish / shrimp / calamari / mussels / toast points |
| 10oz Maine Lobster Tail 58*
Drawn butter / seasonal vegetables / potatoes | Jumbo Prawns & Bacon-Wrapped Scallops 42*
Saffron risotto / gremolata |
| Fried Oysters & Chips* 29*
House made cocktail sauce / coleslaw / fries | Shrimp Scampi 36
Large prawns / garlic lemon caper sauce / fettuccini pasta |

Land

We serve USDA Prime, dry aged steaks. All steaks, chops and chicken are served with Chef's choice potatoes and local seasonal vegetables.

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| 9oz Centercut Filet 49* |  | 14oz New York Steak 47* |
| 10oz Maine Lobster Tail & 9oz Centercut Filet 66* | | 14oz Rib Eye 49* |
| 12oz Top Sirloin 38* | | Steakhouse Chicken Marsala 26
Boneless chicken breast / mushroom Marsala sauce |
| Chicken Parmigiana 26
Breaded chicken breast / marinara / melted mozzarella / pasta | | Lamb Chop Drunken Fig & Port Sauce 39* |
| Spinach & Chicken Cannelloni 27
Pasta roulade with ricotta / mozzarella / pomodoro cream sauce | | USDA Prime Burger 19*
Lettuce / tomato / red onion / Cliff House sauce / brioche bun / fries - Add Cheese or Bacon \$1.50 |
| Fettuccini Bolognese 25
Braised ground veal & Prime beef / red wine & herb simmered | | |

Entrée Complements

Add to any entrée

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| Creamed Garlic Spinach 6 | Bleu Cheese Cream Sauce 4 |
| Saffron Risotto 9 | Garlic & Cracked Pepper Jumbo Scallop (2) 10 |
| Sautéed Mushrooms 5.50 | Wild Garlic Prawns (5) 13 |

Soup, Salads & Bread

Salad Complements - Grilled Chicken 7.50 Wild Prawns 10.50

- Chimichurri Steak Salad 32***
8oz USDA Prime sirloin cooked to medium rare / bleu cheese crumbles / tomatoes / red onions / peppercorn ranch
- Seafood Louis 35***
Shrimp / seared scallops / smoked salmon / romaine / tomato / black olives / red onions / egg / 1000 Island dressing
- Iceberg Wedge 10 / 15**
Bacon / candied walnuts / bleu cheese / tomato / egg / red onions
- Balsamic Vinaigrette 7 / 14**
Mixed greens / cucumber / tomato / red onions / balsamic dressing
- Smoked Salmon & Prawn Caesar 29**
- Caesar Salad 7 / 14**
Romaine / parmesan / croutons
- Clam Chowder 9 / 12**
- Artesan Organic Sour Dough Boule 3.5**
Whipped butter

20% gratuity on parties of 6 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.

Free Banquet Rooms Available.
Ask your server for more details.

We are not the same Company as, and are not affiliated with the Cliff House Restaurant, San Francisco, CA