

Cliff House 2019

A 20% Gratuity will be added automatically to every bill

Salads and Starters

Mixed Green Salad 7

Mixed greens, red onions, cucumbers, tomatoes, balsamic vinaigrette

Wedge Salad 9

Gorgonzola, bacon, red onion, bleu cheese dressing

Caesar Salad 7

Hearts of romaine tossed with our signature Caesar dressing

Beef Tenderloin Tips 15

Soy ginger glaze

Crab and Prawn Cocktail 21

Served with a bloody mary cocktail sauce

Clam Chowder 9

Chef's Features

14oz USDA Prime Roasted Prime Rib 45

Served with au jus, horseradish, garlic potatoes and fresh seasonal vegetables

Herb Crusted Alaskan Halibut 45

Pan seared with a lime butter, served over spinach with garlic potatoes

Chicken Saltimbocca 29

Sautéed chicken topped with smoked imported prosciutto, mozzarella cheese, over a bed of spinach with sherry cream sauce, served with garlic potatoes

Crab and Lobster Ravioli 39

Lobster ravioli topped with fresh crab in a lemon dill cream sauce

9oz Beef Tenderloin Oscar 50

Pan seared tenderloin with crab meat and bearnaise sauce, served with garlic potatoes and fresh seasonal vegetables

12oz Lobster Tail 52

Served with drawn butter, garlic potatoes and fresh seasonal vegetables

Drunken Fig Lamb Chop 42

Grilled Australian Lamb with port wine and fig reduction, served with garlic potatoes and fresh seasonal vegetables

1lb Alaskan King Crab Legs 55

Served with drawn butter, garlic potatoes and vegetables

Surf N Turf 58

8oz Prime Roasted Prime Rib and 1/2lb Alaskan King Crab Legs served with garlic potatoes and fresh seasonal vegetables