

Cliff House Starters

Fried Calamari 13
Caper aioli

Blackened Ahi Tuna* 16
Seared rare / soy glaze / wasabi / dressed greens

Steamed Local Clams 18*
1 lb / garlic white wine broth

Thai Chili Prawns 14
Spicy sweet chili sauce

Sautéed Beef Tender Tips 17*
Ponzu Sauce / spicy sliced cherry peppers

French Dip Sliders & Fries 14
2 sliders / horseradish mayo on brioche

By Land and Sea

All our steaks are dry aged for a minimum of 28 days and hand cut in house.

14oz USDA Prime Rib Eye 45*
Chef's choice potatoes / local seasonal vegetables

Grilled Fresh Salmon 36*
Citrus gremolata / Chef's choice potatoes / seasonal vegetables

Prawns & Scallops 42*
Saffron risotto / lobster cream sauce

6oz Maine Lobster Tail / 8oz USDA Choice Centercut Filet 59*
Chef's choice potatoes / seasonal vegetables

Steakhouse Chicken Marsala 27
Boneless chicken breast / mushroom Marsala sauce / Chef's choice potatoes / local seasonal vegetables

1/2 lb USDA Prime Burger 19*
Lettuce / tomato / red onion / brioche bun / fries - Add cheese or bacon \$1.50

French Dip* 19
Slow roasted beef piled high / horseradish mayo / fresh baguette / Swiss / au jus / fries

8oz USDA Choice Centercut Filet 48*
Chef's choice potatoes / local seasonal vegetables

8oz Centercut Filet & Garlic Prawns 49*
Chef's choice potatoes / seasonal vegetables

Northwest Cioppino 32*
Clams / shrimp / scallops / tomato broth / toast points

Maine Lobster Tails 58
Two 6oz Lobster Tails / drawn butter / Chef's choice potato / local seasonal vegetables

Fettucini Neptune 36
Prawns / large scallops / clams / Alfredo sauce

Fish & Chips 25
Three pieces microbrew battered Alaskan cod

Shrimp Scampi 29
Prawns / lemon garlic butter sauce / linguini pasta

Entrée Complements

Add to any entrée

Bleu Cheese Cream Sauce 5

6 oz Maine Lobster Tail 25

Saffron Risotto 9

Sautéed Mushrooms 5

Garlic & Cracked Pepper Jumbo Scallop (2) 10

Wild Garlic Prawns (6) 13

Soup, Salads & Bread

Salad Complements - Grilled Chicken 7.50 Wild Prawns 10.50

Fresh Grilled Salmon Salad 29
Red onions / tomato / balsamic dressing / mixed greens

Balsamic Vinaigrette 7 / 14
Mixed greens / cucumber / tomato / red onions / balsamic dressing

Clam Chowder 9 / 12

Shrimp Louis 29*
Large shrimp / romaine / tomato / black olives / red onions / egg / 1000 Island dressing

Caesar Salad 7 / 14
Romaine / parmesan / croutons

Artisan Organic Sour Dough Boule 3.5

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.

A 5% SERVICE CHARGE IS ADDED TO EVERY GUEST CHECK,

**PARTIES OF 6 OR MORE THE SERVICE CHARGE IS 20%
15% GOING TO THE STAFF THAT SERVED YOU THE CLIFF HOUSE
RETAINS THIS 5% OF ALL SERVICE CHARGES TO PROVIDE EQUITABLE COMPENSATION
TO THE CULINARY STAFF AND HOUSE.**