

# "Cliff House Valentines 2019"

20% gratuity added to every check presented

## Starters

Jumbo Prawns & Dungeness Crab Cocktail

Chilled with zesty cocktail sauce 20

Tenderloin Tips

Soy ginger, sesame seed, green onion 16

Lobster Bisque 9



Caesar Salad 8

Organic House Mix Green Salad with Balsamic Vinaigrette 8

## Entrees

*All entrees include fresh seasonal vegetables and potatoes*

"USDA Prime" Prime Rib

14 oz "USDA Prime" Prime Rib slow roasted to perfection 57

Lobster Tail

12oz Lobster tail steamed in a champagne butter 59

Surf N Turf

Prime Rib & Lobster tail steamed in a champagne butter 69

Crab Stuffed King Salmon

Finished with a light velvety lobster cream sauce 49

Chicken Portofino

Boneless chicken breast layered with smoked mozzarella, prosciutto & sage finished with a sherry cream sauce 34

Rack of Lamb

Herb crusted with a drunken fig and port reduction 47

Center Cut Filet Oscar

10oz Filet served medium-rare topped with crab meat and bearnaise sauce served with asparagus and roasted garlic mashed potatoes 69

10oz Center Cut Filet

Finished with a gorgonzola cream sauce 59

Truffle Wild Mushroom Ravioli\*

Finished with a truffle butter sage sauce (ala carte) 35

## Desserts

New York Cheesecake with a Wild Berry Compote 9

Triple Chocolate Decadent Cake 9

Lemoncello Cake 9

