

"Cliff House Valentines 2020"

20% gratuity added to every check presented

Starters

Jumbo Prawn Cocktail

Chilled with zesty cocktail sauce 18

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 Rib

14 oz USDA Prime Rib slow roasted to perfection 55

Lobster Tail

12oz Maine Lobster tail steamed in a champagne butter 65

Surf N Turf

6oz Beef Tenderloin & 6oz Maine Lobster tail steamed in a champagne butter
65

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

Lamb Chop

Herb crusted with a chimichurri sauce 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

