



# *New Years at the Cliff House 2018*

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*20% service charge added to every check*

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## *Appetizers*

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### **Shrimp Cocktail**

*Housemade bloody Mary cocktail sauce 18*

### **Tender Tips Veneziana**

*Caramelized onions / balsamic reduction 19*

### **Patagonia Pink Prawns**

*Garlic sautéed / bed of arugula 23*

## *Starters*

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### **New England Clam Chowder 9**

### **Caesar Salad 8**

### **Balsamic Mixed Green Vinaigrette 8**

### **Wedge Salad 10**

*Bacon / candied walnuts / bleu cheese / tomato / egg / red onions*

## *Chef's Features*

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*All entrées are served with chef's choice potatoes and local seasonal accompaniment*

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### **10oz Centercut Filet and 12 oz Lobster Tail**

*Drawn butter 69*

### **1 lb USDA Prime Roasted Prime Rib**

*Au jus / horseradish 49*

### **Alaskan King Crab Legs**

*1 pound / steamed / drawn butter 63*

### **12oz Lobster Tail**

*Drawn butter 55*

### **Crab Stuffed King Salmon**

*Lemon caper Beurre Blanc 49*

### **Jumbo Gulf Prawns & Bacon-Wrapped Scallops**

*Saffron risotto / gremolata 47*

### **Dijon Herb Crusted Rack of Lamb**

*Drunken port fig sauce 49*

### **King Crab Louis Salad**

*King crab / seared scallops / jumbo prawns / romaine / tomato / black olives / red onions / egg / 1000 Island dressing 49*

### **Homemade Spinach Ravioli**

*Grilled chicken / sun dried tomatoes / pesto cream sauce / ala carte 35*