

Starters

- Thai Chili Prawns 14**
Spicy sweet chili sauce
- Fried Calamari 13**
Caper aioli
- Sautéed Beef Tender Tips 16***
Balsamic soy reduction
- Bacon Wrapped Jumbo Scallops 19***
Garlic spinach / soy ginger glaze
- Oyster Shooter 4**
Bloody Mary cocktail sauce
- Steamed Local Clams 15***
1 lb / garlic white wine broth
- Blackened Wild Ahi 16***
Soy glaze / wasabi cream
- Crab & Artichoke Dip 17**
Artisan crostini
- Pan Fried Oysters 17***
House made cocktail sauce / caper aioli

Sea

- Fish & Chips 25**
Three pieces local microbrew battered Alaskan cod / coleslaw / tartar sauce
- Lobster & Shrimp Fettuccini 41**
Gulf prawns / lobster / creamy Alfredo sauce
- Jumbo Prawns & Bacon-Wrapped Scallops 39***
Saffron risotto / gremolata
- 1LB Alaskan King Crab Legs 58**
Drawn butter
- Grilled Fresh Salmon with Citrus Gremolata 34***
Chef's choice potatoes / seasonal vegetables
- Northwest Cioppino 30***
Scallops / clams / fin fish / shrimp / calamari / mussels toast points
- 10oz Maine Lobster Tail 55***
Drawn butter
- Pan Fried Oysters* 27***
House made cocktail sauce / coleslaw / fries

Land

We serve USDA Prime, dry aged steaks. All steaks, chops and chicken are served with Chef's choice potatoes and local seasonal vegetables.

- 10oz Centercut Filet 48***
- 10oz Maine Lobster Tail & 10oz Centercut Filet 66***
- 12oz Top Sirloin 32***
- Lamb Chop Drunken Fig & Port Sauce 39***
- Spinach & Chicken Cannelloni 29**
Pasta roulade with ricotta / mozzarella / pomodoro cream sauce
- 14oz New York Steak 40***
- 14oz Rib Eye 41***
- Steakhouse Chicken Marsala 28**
Boneless chicken breast / mushroom Marsala sauce
- USDA Prime Burger 19***
Lettuce / tomato / red onion / Cliff House sauce / brioche bun / fries - Add Cheese or Bacon \$1.50



Entrée Complements

Add to any entrée

- Creamed Garlic Spinach 6**
- Saffron Risotto 9**
- Sautéed Mushrooms 5.50**
- 1/2lb Alaskan King Crab Legs 27**
- Bleu Cheese Cream Sauce 4**
- Seared Cracked Pepper & Garlic Jumbo Scallop (2) 10**
- Wild Garlic Prawns (5) 13**

Soup, Salads & Bread

Salad Complements - Grilled Chicken 7.50 Wild Prawns 10.50

- Chimichurri Steak Salad 27***
8oz USDA Prime sirloin cooked to medium rare / bleu cheese crumbles / tomatoes / red onions / peppercorn ranch
- Seafood Louis 32***
Shrimp / seared scallops / grilled salmon / romaine / tomato / black olives / red onions / egg / 1000 Island dressing
- Iceberg Wedge 10 / 15**
Bacon / candied walnuts / bleu cheese / tomato / egg / red onions
- Balsamic Vinaigrette 7 / 14**
Mixed greens / cucumber / tomato / red onions / balsamic dressing
- Caesar Salad 7 / 14**
Romaine / parmesan / croutons
- Clam Chowder 9 / 12**
- Artesan Organic Sour Dough Boule 3**
Whipped butter

20% gratuity on parties of 6 or more guests. 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.