

# "Cliff House Valentines 2019"

## Starters

Wild Gulf Prawn Cocktail  
Chilled with zesty cocktail sauce

Tenderloin Tips  
Soy ginger, sesame seed, green onion

Lobster Bisque

Caesar Salad  
House Mix Green Salad with Balsamic Vinaigrette

## Entrees

*All entrees include fresh seasonal vegetables and potatoes*

"USDA Choice Angus" Prime Rib  
"USDA Choice Angus" Prime Rib slow roasted to perfection

Lobster Tail  
12oz Lobster tail steamed in a champagne butter

Surf N Turf  
Prime Rib & Lobster tail steamed in a champagne butter

Crab Stuffed Salmon  
Finished with a light velvety lobster cream sauce

Chicken Portofino  
Boneless chicken breast layered with mozzarella, prosciutto & sage finished with a sherry cream sauce

Rack of Lamb  
Herb crusted with a drunken fig and port reduction

8oz Center Cut Filet  
Finished with a gorgonzola cream sauce

Wild Mushroom Ravioli\*  
Finished with a truffle butter sage sauce (ala carte)

## Desserts

New York Cheesecake with a Wild Berry Compote  
Triple Chocolate Decadent Cake

Lemoncello Cake

