



APPETIZERS

FRIED CALAMARI 15

Buttermilk / house dredged / caper aioli

SAUTÉED TENDER TIPS* 19

Ponzu glaze / spicy sliced cherry peppers

THAI CHILI PRAWNS 15

Sweet Thai chili curry glaze

OYSTER SHOOTER 4

Mignonette

STEAMED CLAMS 17*

1 lb / garlic white wine broth

SPINACH ARTICHOKE DIP 16

Herbed toast points

BACON JAM SEA SCALLOPS* 22

Jumbo seared scallops / bacon jam / Chef's greens / apple agrodolce

PRAWNS COCKTAIL 16

Bloody Mary cocktail sauce / poached prawns

BLACKENED AHI TUNA* 17

Seared rare / soy glaze / wasabi / dressed greens

OYSTER FRITTERS & FRIES 18

Remoulade

SALADS & BREAD

HOUSE SALAD 8 / 15

Chef's choice greens / cucumber / tomato / balsamic onions / balsamic dressing

CAESAR SALAD 8 / 15

Romaine / garlic croutons

WEDGE SALAD 9 / 16

Iceberg / house bleu cheese / bacon / candied walnuts / tomatoes / red onion

ARTESAN ORGANIC SOURDOUGH BOULE 4

SOUPS

STEAK SALAD 28

Garlic pan seared tenderloin tips / bleu cheese / Chef's greens / cherry peppers / crisp onions

CLAM CHOWDER 9 / 14

CHOWDER SOURDOUGH BREAD BOWL 15

OFF THE HOOK

LOBSTER TAIL 59*

8oz Lobster Tails / drawn butter / Chef's choice potato / seasonal vegetables

FETTUCCINI NEPTUNE 37*

Prawns / scallops / salmon / clams / Alfredo sauce

GRILLED FRESH SALMON 39*

Citrus gremolata / Chef's choice potatoes / seasonal vegetables

PRAWNS & SCALLOPS 43*

Saffron risotto / lobster beurre blanc

NORTHWEST CIOPPINO 36*

Clams / shrimp / mussels / calamari / salmon / cod / tomato broth / toast points

ALASKAN COD FISH & CHIPS 27

Three pieces microbrew battered Alaskan cod / coleslaw / tartar / fries

FRESH ALASKAN HALIBUT & CHIPS 34

Three pieces halibut / fries / coleslaw / tartar / fries

PARTIES OF 6 OR MORE THE SERVICE CHARGE IS 20%, 15% GOING TO THE STAFF THAT SERVED YOU. THE CLIFF HOUSE RETAINS 5% OF ALL SERVICE CHARGES TO PROVIDE EQUITABLE COMPENSATION TO THE CULINARY STAFF AND HOUSE.

PLEASE ADD 4.00 TO SPLIT ENTRÉES.

BY LAND

ALL OUR STEAKS ARE DRY AGED FOR A MINIMUM OF 28 DAYS AND HAND CUT IN HOUSE.

8OZ USDA CHOICE CENTERCUT FILET 50*

Chef's choice potatoes / seasonal vegetables

14OZ RIBEYE 49*

Grilled USDA Choice Dry Aged Ribeye, Chef's choice potatoes / seasonal vegetables

SURF N TURF 69*

8oz Lobster Tail / 8oz USDA Choice Centercut Filet / Chef's choice potatoes / seasonal vegetables

POLLO POMODORO 28

Boneless chicken breast / white wine fresh tomato & garlic sauce / basil / Chef's choice potatoes / seasonal vegetables

FRENCH DIP 20

Slow roasted beef piled high / horseradish aioli / fresh baguette / Swiss / au jus / fries

BACON JAM BURGER 20*

Half pound prime burger / bacon jam / herbed aioli / arugula / tomato / balsamic onions / fries / add cheese or bacon \$1.50 each

SALAD & ENTRÉE ADDITIONS

8OZ LOBSTER TAIL 32

SAUTÉED MUSHROOMS 6

BLEU CHEESE CREAM SAUCE 6

GARLIC PRAWNS (6) 14

GRILLED CHICKEN 9

FRESH GRILLED OR BLACKENED SALMON 19

RED WINE DEMI GLACE 5

SAUTÉED VEGETABLES 6

SEARED TENDERLOIN TIPS 15

SAFFRON RISOTTO 9

*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.

A 5% SERVICE CHARGE IS ADDED TO EVERY GUEST CHECK.