

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 17***
1 lb / garlic white wine broth
- Blackened Wild Ahi 17***
Soy glaze / wasabi cream
- Crab & Artichoke Dip 18**
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 43**
Gulf prawns / lobster tail / creamy Alfredo sauce
- 12oz Maine Lobster Tail 58***
Drawn butter / seasonal vegetables / potatoes
- Fried Oysters & Chips* 29***
House made cocktail sauce / coleslaw / fries

- Grilled Fresh Salmon with Citrus Gremolata 36***
Chef's choice potatoes / seasonal vegetables
- Northwest Cioppino 34***
Scallops / clams / fin fish / shrimp / calamari / mussels / toast points
- Jumbo Prawns & Bacon-Wrapped Scallops 42***
Saffron risotto / gremolata
- Shrimp Scampi 36**
Large prawns / garlic lemon caper sauce / fettuccini pasta

Land

All our steaks are dry aged for 28 days and handcut in house. All steaks, chops and chicken are served with Chef's choice potatoes and local seasonal vegetables.

- 9oz Centercut Filet 49***
- 12oz Maine Lobster Tail & 9oz Choice Centercut Filet 69***
- Steakhouse Chicken Marsala 26**
Boneless chicken breast / mushroom Marsala sauce
- Lamb Chop Drunken Fig & Port Sauce 39***
- USDA Prime Burger 19***
Lettuce / tomato / red onion / Cliff House sauce / brioche bun / fries - Add Cheese or Bacon \$1.50

- 14oz New York Steak 49***
- 14oz Rib Eye 49***
- 12oz Top Sirloin 38***
- Chicken Parmigiana 26**
Breaded chicken breast / marinara / melted mozzarella / pasta
- Spinach & Chicken Cannelloni 27**
Pasta roulade with ricotta / mozzarella / pomodoro cream sauce
- Fettuccini Bolognese 25**
Braised ground veal & Prime beef / red wine & herb simmered

Entrée Complements

Add to any entrée

- Creamed Garlic Spinach 6**
- Saffron Risotto 9**
- Sautéed Mushrooms 5.50**

- Bleu Cheese Cream Sauce 4**
- Garlic & Cracked Pepper 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 32***
8oz USDA Prime sirloin cooked to medium rare / bleu cheese crumbles / tomatoes / red onions / peppercorn ranch
- Seafood Louis 35***
Shrimp / seared scallops / smoked 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
- Smoked Salmon & Prawn Caesar 29**
- Caesar Salad 7 / 14**
Romaine / parmesan / croutons
- Clam Chowder 9 / 12**
- Artesan Organic Sour Dough Boule 3.5**
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.

Free Banquet Rooms Available.
Ask your server for more details.

We are not the same Company as, and are not affiliated with the Cliff House Restaurant, San Francisco, CA