



Cliff House Starters

Fried Calamari 13 <i>Caper aioli</i>	Steamed Local Clams 17* <i>1 lb / garlic white wine broth</i>	Sautéed Tender Tips* 17 <i>Ponzu Sauce / spicy sliced cherry peppers</i>
Blackened Ahi Tuna* 16 <i>Seared rare / soy glaze / wasabi / dressed greens</i>	French Dip Sliders & Fries 14 <i>2 sliders / horseradish mayo on brioche</i>	Thai Chili Prawns 14 <i>Spicy sweet chili sauce</i>
Organic Sour Dough Bread & Butter 3.50		

By Land and Sea

All our steaks are dry aged for a minimum of 28 days and hand cut in house.

14oz Rib Eye 43* <i>Grilled USDA Choice Dry Aged Rib Eye, Chef's choice potatoes / local seasonal vegetables</i>	8oz USDA Choice Centercut Filet 47* <i>Chef's choice potatoes / local seasonal vegetables</i>
8oz Centercut Filet & Garlic Prawns 55* <i>Chef's choice potatoes / seasonal vegetables</i>	Grilled Fresh Salmon 36* <i>Citrus gremolata / Chef's choice potatoes / seasonal vegetables</i>
Northwest Cioppino 32* <i>Clams / shrimp / mussels / calamari / salmon / cod / tomato broth / toast points</i>	Surf N Turf 65* <i>8oz Maine Lobster Tail / 8oz USDA Choice Centercut Filet / Chef's choice potatoes / seasonal vegetables</i>
Maine Lobster Tail 58* <i>8oz Lobster Tails / drawn butter / Chef's choice potato / local seasonal vegetables</i>	Fettuccini Neptune 36* <i>Prawns / large scallops / salmon / clams / Alfredo sauce</i>
Steakhouse Chicken Marsala 27 <i>Boneless chicken breast / mushroom Marsala sauce / Chef's choice potatoes / local seasonal vegetables</i>	Fish & Chips 25 <i>Three pieces microbrew battered Alaskan cod</i>
Shrimp Scampi 29 <i>Prawns / lemon garlic butter sauce / linguini pasta</i>	1/2 lb USDA Prime Burger 19* <i>Lettuce / tomato / red onion / brioche bun / fries - Add cheese or bacon \$1.50</i>
Prawns & Scallops 42* <i>Saffron risotto / lemon beurre blanc</i>	French Dip 20 <i>Slow roasted beef piled high / horseradish mayo / fresh baguette / Swiss / au just / fries</i>

Salad & Entrée Complements

Add to any entrée (Not available ala carte)

8oz Lobster Tail 29	Sautéed Mushrooms 5	Bleu Cheese Cream Sauce 6
Saffron Risotto 9	Garlic Prawns (6) 13	Grilled Chicken 7.50
Fresh Grilled Salmon 17		

Soup, Salads & Bread

Fresh Grilled Salmon Salad 29 <i>Red onions / tomato / balsamic dressing / mixed greens</i>	Shrimp Louis 29* <i>Large shrimp / romaine / tomato / black olives / red onions / egg / 1000 Island dressing</i>
Balsamic Vinaigrette 7 / 14 <i>Mixed greens / cucumber / tomato / red onions / balsamic dressing</i>	Caesar Salad 7 / 14 <i>Romaine / parmesan / croutons</i>
Wedge Salad 9 / 16 <i>Gorgonzola / bacon / red onion / candied walnuts / bleu cheese dressing</i>	Clam Chowder 8 / 11
	Chowder Sour Dough Bread Bowl 14
	Artisan Organic Sour Dough Boule 3.5

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.

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