

# The Cliff House Dinner Menu

## Appetizers

### **Shrimp Cocktail †**

Poached Jumbo Shrimp, House Made Cocktail Sauce, Lemon Crown  
\$15.00

### **Sesame Seared Ahi Tuna \***

Tempura Fried Sushi Rice, Spicy Cream Cheese  
Avocado Scallion Salsa, Wasabi, Pickled Ginger  
\$15.00

### **Pork Belly and Grits \***

Braised Berkshire Pork Belly, Poached Egg, Creamy Grits  
Frisee Salad, Sherry Vinaigrette  
\$13.00

### **Mushroom Vol au Vent**

Wild Mushroom and Goat Cheese Ragout, Puff Pastry Shell  
\$12.00

## Soup

### **French Onion**

Swiss and Gruyere Cheese, Baguette Crostini  
\$8.00

### **Atlantic Lobster Bisque**

Brandy, Cream, Chive Crème Fraiche  
\$10.00

## Salads

### **Spinach Salad †**

Spinach, Baby Kale, Roasted Beets, Fresh Strawberries  
Peppered Goat Cheese, White Balsamic Vinaigrette  
\$8.00

### **Caesar Salad \***

Hearts of Romaine, Shaved Parmesan, Anchovy  
Parmesan Dressing, Crostini  
\$9.00

### **Cliff House †**

Spring Mixed Greens, Maytag Blue Cheese, English Cucumbers  
Grape Tomatoes, Vegetable Chips, Candied Pecans, Tarragon Vinaigrette  
\$7.00

*We also have a Vegetarian Menu available, Please ask your server  
† Indicates Gluten Free*

*\* Items are cooked to order or contain raw, undercooked meats, poultry  
Seafood, eggs or shellfish, which may contain harmful bacteria and  
May increase your risk of food borne illness*

**Executive Chef Chris Lynch**

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## Entrees

### **Seafood Risotto**

Sautéed Georges Bank Sea Scallops, Atlantic Lobster, Shrimp, Arctic Cod  
Creamy Saffron Rice, Seafood Fumet, Grilled Crostini

\$31.00

### **Duck Duet †**

Sautéed Maple Leaf Farms Duck Breast and Duck Leg Confit, Brie Cheese Grits  
Bacon Braised Brussels Sprouts, Sun Dried Cherry Glaze

\$27.00

### **Rocky Mountain Trout**

Sautéed Rainbow Trout, Baby Vegetables  
Sweet Potato and Scallion Pancake, Lemon Butter Sauce

\$26.00

### **Skuna Bay Salmon †**

Seared British Columbia Salmon, Asparagus  
Emperor's Black Rice Pilaf, Maitaise Sauce

\$28.00

### **Alaskan Halibut Provencale**

Pan Seared Halibut, Couscous, Caper, Tomato, Basil Sauce

\$32.00

### **Buffalo Short Ribs †**

Braised Western Slope Buffalo Short Ribs, Mirepoix Vegetables  
St. Luis Valley Fingerling Potatoes

\$30.00

### **Colorado Chicken Breast**

Sautéed Chicken Breast, Artichokes and Sundried Tomatoes  
Butternut Squash and Goat Cheese Ravioli, Sautéed Spinach, Picatta Sauce

\$21.00

### **Bacon Wrapped Elk Ribeye \***

Grilled Free Herd Rocky Mountain Elk, Crisp Mustard Spaetzle  
Grilled Beefsteak Tomato, Lingonberry Demi-Glace

\$36.00

### **Colorado Lamb Chops \* †**

Potato Dauphinoise, Sautéed Roasted Bell Peppers  
Black Mission Fig Jam, Rosemary Lamb Demi-Glace

\$38.00

### **Filet Mignon \* †**

Grilled Tenderloin of Beef, Potato Dauphinoise, Sautéed Asparagus  
Baby Carrots, Port Wine Demi-Glace

\$36.00

*Add a Broiled Cold Water Lobster Tail to any entrée Market Price*