

# The Cliff House Dinner Menu

## Appetizers

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

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

### **Lobster Salad †**

Lobster Meat tossed in a Ginger Aioli  
Compressed Pineapple, Curry Oil  
\$19.00

### **Mushroom Tart**

Sautéed Wild Mushrooms, Brandy  
Creamy Goat Cheese, Puff Pastry Shell  
\$12.00

### **Crab Cakes**

Jumbo lump Crab Cake, Napa Slaw, Creole Remoulade  
\$15.00

### **Beef Carpaccio**

Thinly Sliced Beef Tenderloin, Dijon Horseradish Mustard  
Fried Capers, Shaved Parmesan, Goat Cheese Fritter  
\$14.00

## Soup

### **French Onion**

Swiss and Gruyere Cheese, Baguette Crostini  
\$8.00

### **New England Clam Chowder**

Tender Clams, Sherry Cream, Onions, Potatoes  
\$8.00

## Salads

### **Spinach Salad †**

Spinach, Roasted Pickled Beets, Dried Cranberries  
Feta Cheese, Lemon Oregano Vinaigrette  
\$8.00

### **Caesar Salad \***

Hearts of Romaine, Parmesan Tuille, Anchovy  
Parmesan Dressing, Bread Stick  
\$9.00

### **Cliff House †**

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

† 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

## **The Cliff House Dinner Menu**

### **Entrees**

#### **Scallop and Prawn Scampi**

Sautéed Georges Bank Sea Scallops and Jumbo Shrimp, Angel Hair Pasta  
Lemon Garlic Butter, House Dried Roma Tomatoes  
\$31.00

#### **Duck Duet †**

Sautéed Maple Leaf Farms Duck Breast and Duck Leg Confit, Brie Cheese  
Heirloom Grits, Bacon Braised Brussels Sprouts, Sun Dried Cherry Glaze  
\$27.00

#### **Rocky Mountain Trout Veronique †**

Sautéed Rainbow Trout, Compressed Grapes, Fresh Lemon  
Fingerling Potatoes, Baby Vegetable Confit  
\$26.00

#### **Skuna Bay Salmon †**

Herb Crusted Salmon, Cast Iron Seared  
Fennel and Orange Salad, Emperor's Black Rice  
\$28.00

#### **Colorado Chicken Breast**

Sautéed Chicken Breast, Wild Mushroom Stuffing  
Potato and Goat Cheese Dumpling  
\$21.00

#### **Grilled Waipiti Venison Chop \* †**

Grilled Chop, Rosemary Roasted Fingerling Potato  
Asparagus, Lingonberry Demi-Glace  
\$32.00

#### **Grilled New York Strip \***

10 oz New York Strip, Fried Parsley  
Shoestring Onions, Monte Carlo Butter  
\$30.00

#### **Colorado Lamb Chops \* †**

Potato Dauphinoise, Roasted Shallots, Brussel Sprouts  
Rosemary Scented Lamb Jus  
\$38.00

#### **Filet Mignon \* †**

Grilled Tenderloin of Beef, Potato Dauphinois, Sautéed Asparagus  
Baby Carrots, Port Wine Demi-Glace  
\$36.00

#### **Duroc Pork Rack \* †**

Roasted Heirloom Pork Rack, Peach Chutney  
Glazed Carrots and Roasted Potatoes  
\$28.00

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

*We also have a Vegetarian Menu available, Please ask your server*