

The Cliff House Dinner Menu

Appetizers

Sesame Seared Ahi Tuna *

Tempura Fried Sushi Rice, Spicy Cream Cheese
Avocado, Wasabi, Pickled Ginger

\$15.00

Crab Cake

Jumbo lump Crab Cake, Napa Slaw
Remoulade Sauce

\$15.00

Beef Carpaccio

Thinly Sliced Beef Tenderloin, Dijon Horseradish Mustard, Fried Capers
Pickled Shallots, Shaved Parmesan, Goat Cheese Fritter, Crostini

\$14.00

Mushroom Tart

Sautéed Wild Mushrooms, Brandied Cream
Goat Cheese, Tart Shell

\$12.00

Soup

French Onion

Provolone, Swiss and Gruyere Cheese, Baguette Crostini

\$8.00

New England Clam Chowder

Tender Clams, Onions, Potatoes, Sherry Cream

\$8.00

Salads

Spinach Salad †

Spinach, Arugula, Roasted Pickled Beets, Dried Cranberries
Feta Cheese, White Balsamic Vinaigrette

\$8.00

Caesar Salad *

Hearts of Romaine, Parmesan Tuille, Anchovy
Parmesan Dressing, Grilled Crouton

\$9.00

Cliff House †

Mixed Greens, 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*

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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

Broiled Lobster Tail †

Cold Water Atlantic Lobster Tail, Drawn Butter, Lemon Crown
Potato Dauphinois, Butter Poached Asparagus, Sautéed Baby Carrots
Market Price

Alaskan Halibut †

Creole Seasoned Halibut, Cast Iron Seared, Maple Pecan Beurre Noisette
Butter Poached Asparagus, Heirloom Grits
\$30.00

Rocky Mountain Trout

Sautéed Rainbow Trout, Sun-Dried Cranberry Butter
Pretzel Spaetzle, Sautéed Root Vegetables
\$26.00

Skuna Bay Salmon †

Shallow Poached Salmon with Fennel, Leek and Saffron
Emperor's Black Rice
\$28.00

Maple Leaf Farms Duck Duet †

Sautéed Duck Breast and Leg Confit, Sun-Dried Cherry Glaze
Brie Cheese Heirloom Grits, Bacon Braised Brussels Sprouts
\$28.00

Colorado Chicken Breast

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

Grilled Wapiti Elk Chop * †

Grilled Elk Chop, Lingonberry Demi-Glace
Rosemary Roasted Fingerling Potatoes, Butter Poached Asparagus
\$32.00

Colorado Lamb Chops * †

Grilled Lamb Chops, Black Mission Fig Jam
Brussel Sprouts and Roasted Shallots, Potato Dauphinoise
\$38.00

Filet Mignon * †

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

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

Executive Chef Chris Lynch