

# Veranda 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

### **Mushroom Vol au Vent**

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

## Salads

### **Spinach Salad †**

Spinach, Baby Kale, Roasted Beets, Fresh Strawberries, 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

## Sandwiches

*All Sandwiches are served with a House Made Fries, Add a Side House Salad \$4.00*

### **House Smoked Turkey Sandwich**

Smoked Bacon, Pepper Jack Cheese, Avocado, Lettuce, Tomato, Grilled Sourdough  
\$11.00

### **Reuben Sandwich**

Corned Beef, Sauerkraut, Swiss Cheese, Thousand Island Dressing, Grilled Rye  
\$12.00

### **Manitou Portobello Grill**

Marinated Grilled Portobello Mushroom, Goat Cheese, Roasted Red Peppers  
Red Onion Marmalade, Grilled Sourdough  
\$12.00

### **Smoked Beef Brisket Sandwich**

House Smoked Beef Brisket, Chipotle Molasses Barbeque Sauce, Cole Slaw, Dill Pickles, Brioche Bun  
\$13.00

### **The Cliff House Burger \***

House Ground Beef and Buffalo Burger, Chipolte Molasses Barbeque Sauce  
Applewood Smoked Bacon, Aged Cheddar, Red Onion Marmalade  
\$13.00

## Entrees

### **Chicken Waldorf Salad \* †**

Grilled Chicken, Fuji Apples, Pecans, Celery, Honey Poppy Seed Mayonnaise  
\$10.00

### **Fish and Chips**

Ale Battered Alaskan Cod, Bistro Fries, Coleslaw, Remoulade Sauce  
\$11.00

### **Quiche**

Boar Bacon, Gruyere, Spinach, Caramelized Onions, Seasonal Fruit, Side House Salad  
\$12.00

### **Stuffed Chicken Breast**

Sautéed Chicken Breast, Artichokes, Sundried Tomatoes, Sautéed Spinach  
Butternut Squash and Goat Cheese Ravioli, Picatta Sauce  
\$21.00

### **Petite Salmon †**

Pan Seared Salmon, Emperors Black Rice, Asparagus, Hollandaise Sauce  
\$20.00

### **Petite Filet Mignon \* †**

Grilled Beef Tenderloin, Sautéed Asparagus, Baby Carrots, French Fries, Port Demi-Glace  
\$25.00

*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**