

The Cliff House Lunch Menu

Appetizers

Sesame Seared Ahi Tuna *

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

\$15.00

Crab Cakes

Jumbo lump Crab Cake, Napa Slaw, Creole Remoulade

\$15.00

Mushroom Tart

Sautéed Wild Mushrooms, Brandy
Creamy Goat Cheese, Puff Pastry Shell

\$12.00

Soup

French Onion

Swiss and Gruyere Cheese, Baguette Crostini

\$8.00

New England Clam Chowder

Tender Clams, Sherry Cream with Onion and Potatoes

\$8.00

Salads

Spinach Salad †

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

\$8.00

Caesar Salad *

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

\$9.00

Cliff House †

Mixed Greens, Blue Cheese, English Cucumbers, Carrots
Grape Tomatoes, Vegetable Chips, Candied Pecans, Tarragon Vinaigrette

\$7.00

Add to any salad

Grilled Chicken \$6.00, Seared Salmon \$9.00, Grilled Shrimp \$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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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,
Lettuce, Tomato, Avocado, Grilled Sourdough
\$11.00

Mulligatawny Curried Chicken Salad †

Fuji Apples, Grapes, Pecans, Celery, Curried Mayonnaise on Pita Bread
\$11.00

Manitou Portobello Sandwich

Marinated Grilled Portobello Mushroom, Goat Cheese
Roasted Red Peppers, Pesto Mayonnaise, Grilled Telera Roll
\$12.00

Grilled Rueben

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

Smoked Beef Brisket

House Smoked Beef Brisket, Chipotle Molasses Barbeque Sauce
Fried Onion, Coleslaw, 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

Add a Side House Salad \$4.00

Petite Salmon †

Cast Iron Seared, Fennel and Orange Salad, Emperor's Black Rice
\$20.00

Petite Filet Mignon * †

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

Fish and Chips

Ale Battered Alaskan Cod, Bistro Fries, Coleslaw, Remoulade Sauce
\$12.00

Quiche

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

Flank Steak Lettuce Wraps

Grilled Flank Steak, Bibb Lettuce, Cucumber, Carrot
Grape Tomato, Rice Wine Vinaigrette
\$14.00