

The Cliff House Dinner Menu

Appetizers

Shrimp Cocktail †

Poached Jumbo Shrimp, 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 Sea Scallops, Lobster, Shrimp, Arctic Cod
Creamy Saffron Rice, Seafood Fumet, Grilled Crostini
\$31.00

Duck Duet †

Sauteed 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 Alaskan Salmon, Asparagus
Emperor's Black Rice Pilaf, Maltaise Sauce
\$28.00

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

Grilled Elk Ribeye *

Free Herd Rocky Mt. Elk, Crisp Mustard Spaetzle
Grilled Beefsteak Tomato, Lingonberry Demi-Glace
\$36.00

Colorado Lamb Chops * †

Potato Dauphinoise, Sauteed Roasted Bell Peppers
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