

Red Mountain Bar and Grill Menu

Starters

Sesame Seared Ahi Tuna * †

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

Fritto Misto

Batter Fried Shrimp, Scallops, Artichoke Hearts, Sun Dried Tomatoes, Lemon Aioli
\$13.00

Garlic and Brie

Slowly Roasted Garlic, Wedge of Warm Brie Cheese, Toasted French Bread
\$9.00

Truffle Fries †

House made French Fries, Parmesan Cheese, Black Pepper, Truffle Oil
\$8.00

Nachos †

Pork Green Chile, House Made Tortilla Chips, Cheddar Cheese
Jalapenos, Diced Tomato, Sour Cream
\$9.00

Salads

Caesar Salad *

Hearts of Romaine, Parmesan Dressing, Anchovy, Crostini, Shaved Parmesan
\$9.00
Add Grilled Chicken \$5.00 Grilled Shrimp \$7.00

Cliff House †

Spring Mixed Greens, Maytag Blue Cheese, Shaved Carrots, Grape Tomatoes
Crisp Vegetable, Candied Pecans, Tarragon Vinaigrette
\$7.00
Add Grilled Chicken \$5.00 Grilled Shrimp \$7.00

Burgers and Sandwiches

All Burgers and Sandwiches are served with House Made Fries

The Cliff House Burger *

House Ground Buffalo and Beef, Applewood Smoked Bacon
Wisconsin Aged Cheddar, Chipotle Molasses BBQ Sauce, Red Onion Marmalade
\$13.00

Smoked Beef Brisket

Chipotle Molasses Barbeque Sauce, Brioche Bun, Cole Slaw, Dill Pickles
\$13.00

Cliff House Reuben

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

Italian Grinder

Sopressata, Genoa Salami, Ham, Provolone Cheese, Giardiniera Spread
Olive Oil, Lettuce, Tomato, Toasted Ciabatta Roll
\$12.00

Manitou Portobello Grill

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

Entrees

Fish and Chips

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

Stuffed Chicken Breast

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

Petite Filet Mignon * †

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

† 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*