

The Cliff House Valentine's Day Menu

Appetizers

Beef Carpaccio

*Thinly Sliced Seared Beef Tenderloin, Caper and Shallot Mignonette
Crostini, Dijon Horseradish Sauce*
\$15.00

Shrimp Cocktail †

Poached Jumbo Shrimp, Cocktail Sauce, Lemon Crown
\$15.00

Seafood Fritto Misto †

*Lobster, Bay Scallop, Shrimp, Asparagus, Sundried Tomato, Artichoke
Light Cornmeal Crust, Lemon Aioli*
\$15.00

Three Course Prix-Fixe Menu

Salad †

*Baby Iceburg Lettuce, Grape Tomatoes, Pickled Red Onion
Maytag Blue Cheese, Rosemary Buttermilk Dressing*

Entrée

(Please Select From)

Stuffed Organic Chicken Breast †

*Chicken Breast, Spinach, Shitake Mushrooms, Goat Cheese
Honey Glazed, Carrots, Yukon Potato Puree, Chicken Jus*

Grilled Atlantic Salmon

*Pan Seared Salmon Filet, Shrimp Scampi, Sautéed Asparagus, Orzo Pasta
Garlic Lemon Butter Sauce*

Sea Scallops †

Sautéed Sea Scallops, Sauce Newburg, Emperor's Black Rice, Sautéed Spinach

Colorado Lamb †

Grilled Lamb Chops, Pan Roasted Brussel Sprouts, Yukon Potato Puree, Fig Lamb Jus

New York †

Grilled New York Strip, Dauphinois Potatoes, Grilled Asparagus, Sauce Poivrade

Dessert Trio

*Red Velvet Macaron, Berries a'la Crème
White Chocolate Peppermint Truffle*

Happy Valentine's Day!

Three Course Prix Fixe Menu \$45.00 per person

*† Indicates Gluten Free
Executive Chef Chris Lynch
Pastry Chef Angela Ippolito*