

The Cliff House Lunch 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

Soup

French Onion

Swiss and Gruyere Cheese, Baguette Crostini
\$8.00

Atlantic Lobster Bisque

Brandy, Cream, Crème Fraiche, Chives
\$10.00

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

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

The Cliff House Lunch Menu

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, Chipotle Molasses Barbeque Sauce

Applewood Smoked Bacon, Aged Cheddar, Red Onion Marmalade

\$13.00

Entrees

Add a Side House Salad \$4.00

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