



Appetizers & Starters

Fried Calamari 21

Tubes and tentacles / caper aioli

Steamed Clams* 23

1lb clams / white wine broth / toast points

Blackened Ahi Tuna* 24

Seared Ahi / blackened seasoning / soy reduction / wasabi / pickled ginger

Smoked Salmon Mousse 20

Creamy salmon mousse / cucumbers / pita bread

Ponzu Glazed Tender Tips* 23

Soy glazed beef tenderloin tips / sesame seeds / scallions

Curried Mussels* 23

Curry coconut broth (grilled bread \$3)

Spicy Garlic Prawns 21

Sautéed prawns / cajun spices / garlic / roasted red pepper aioli / arugula

Oyster Shooter* 6

Bloody Mary cocktail sauce

Fried Oysters 22

Bloody Mary cocktail sauce

Mozzarella Caprese 20

Tomato / fresh mozzarella / extra virgin olive oil / balsamic reduction / basil

Thai Chili Prawns 21

Sweet Thai chili glaze

Prawns Cocktail 20

Bloody Mary cocktail sauce / 6 poached prawns

Mediterranean Beet Salad 24

Beets / pickled red onion / Chef's choice greens / fetas / cucumbers / tomatoes / balsamic vinaigrette / almonds

Pasta & Sandwiches

Wagyu Burger* 27

Half pound Wagyu burger / bacon jam / herbed aioli / arugula / tomato / red onions / fries / add cheese or bacon \$3 each

Pesto Chicken Pasta 35

Fresh fettuccini pasta / creamy pesto / cherry tomatoes

Smoked Salmon Fettuccini 39

Smoked salmon / creamy Alfredo / fettuccini pasta / sun-dried tomatoes

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Off the Hook

Maine Lobster Tail 81

Two 6oz lobster tails / drawn butter / Chef's choice potato / seasonal vegetables

Captain's Platter 38

House made Mac N Jack battered cod / prawns / scallops / fries / coleslaw / tartar sauce

Fettuccini Neptune 48

Prawns / scallops / salmon / clams / lobster cream sauce

Tuscan Salmon* 49

Fresh salmon / sun-dried tomato butter / Chef's choice potato / seasonal vegetables

Prawns and Scallop Risotto* 47

Seared prawns / seared deep sea scallops / saffron risotto / lobster cream sauce / tomato / lemon

Northwest Cioppino* 42

Clams / shrimp / mussels / calamari / salmon / cod / tomato broth / grilled toast

Alaskan Cod Fish & Chips* 32

House made Mac N Jack battered cod / coleslaw / house made tartar sauce / fries

Lobster Prawn Fettuccini 49

Lobster morsels / prawns / fresh fettuccine pasta / velvety lobster cream sauce / tomato / basil

From the Ranch

All our steaks are dry aged for a minimum of 28 days and hand cut in house.

14oz Ribeye* 60

Grilled USDA Choice Dry Aged Ribeye / Chef's choice potato / seasonal vegetables

8oz USDA Choice Filet Mignon* 63

Chef's choice potato / seasonal vegetables

Rib Eye & Lobster Tail* 86

Grilled USDA Choice Dry Aged Ribeye / 6oz lobster tail / Chef's choice potato / seasonal vegetables

Filet Mignon & Lobster Tail* 88

8oz Centercut Filet / 6oz lobster tail / Chef's choice potato / seasonal vegetables

Chicken Marsala 37

Pan-seared chicken scallopini / sweet Marsala mushroom sauce / garlic / Chef's Choice Potato / seasonal vegetables

STEAK ADD-ONS

*Grilled Salmon 30**

Bleu Cheese Cream Sauce 8

Red Wine Demi-Glaze 8

Grilled Mushrooms 7

Grilled Mushrooms and Onions 9

Garlic Prawns 17

A mandatory gratuity of 20% will be added to all parties of 6 or more. 87% of this gratuity is retained by the staff that served you, the remainder is retained by the house for the culinary staff.

Parties of 8 or more are presented with one check.

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Salads & Soup

Add Seared Chicken 12 Add 6 Garlic Prawns 16

Wedge Salad 12 / 24

Iceberg / bleu cheese dressing / bacon / candied walnuts / tomatoes / red onions

House Salad 9 / 20

Chef's choice greens / cucumber / tomato / parmesan / balsamic vinaigrette

Caesar Salad 9 / 20

Romaine / house made Caesar dressing / parmesan / croutons

Seafood Caesar 39

Smoked salmon / poached prawns / romaine / house made Caesar dressing / parmesan / croutons

Mediterranean Beet Salad 24

Beets / pickled red onion / Chef's choice greens / fetas / cucumbers / tomatoes / balsamic vinaigrette / almonds

Grilled Salmon Salad* 41

Mixed greens / pickled red onion / almonds / tomato / cucumber / balsamic vinaigrette

Chowder Sourdough Bread Bowl 19

Clam Chowder 10 / 16

Warm Artesan Sourdough Boule 8

Add Blue Cheese Cream Sauce \$8

Cocktails

Jameson Old Fashion 16

Jameson whiskey / simple syrup / bitters / muddled orange

Raspberry Splash 15

Raspberry vodka / pineapple juice / cranberry juice

Alto's Scratch Margarita 16

Scratch margarita muddled with lime & orange / rocks / salted rim

Cliff House Mai Tai 16

Cptn Morgans Spiced Rum, Amaretto, pineapple juice, orange juice and a dark rum float

French Mimosa 16

Chambord / La Marca Prosecco

Woodford Reserve Manhattan 17

Woodford Reserve / sweet vermouth / bitters

Cranberry Mule 15

Vodka / ginger beer / cranberry juice / lime

Watermelon Fizz 15

Watermelon infused vodka / lime juice / simple syrup / soda

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By the Glass

Brut Moet Imperial, France 28 split
Sauvignon Blanc Brancott, NZ 12
Chardonnay Browne Heritage, WA 13
Cabernet Browne Heritage, WA 14
Red Blend Conundrum by Caymus, WA 14
Merlot H3, WA 13
Taylor's 20 year Tawny 19
Rose "The Beach" by Whispering Angel,
France 13

Pinot Grigio, Baron Fini, Italy 13
Riesling Nine Hats, WA 11
La Marca Prosecco, Italy 13
Malbec Dona Paula, Argentina 14
Pinot Noir Grower's Guild Wine Co, OR 14
Cockburn's 10yr Tawny 20gl
Graham's Six Grape Port 13

Reds - Cabernet

Cabernet Browne- Heritage, Wa 54
Cabernet Duckhorn Napa CA 105
Cabernet DeLille Cellars "Four Flags", WA
115
Cabernet BV George De Latour, CA 190
Cabernet Joseph Phelps, Napa, CA 185
Cabernet Caymus Special Selection, CA 355

Cabernet Toscana Santa Cristina, Italy 42
Cabernet Chateau St Michelle, WA 78
Cabernet Jordan, Alexander Valley, CA 123
Cabernet Browne, Columbia Valley, WA 90
Cabernet Leonetti, Walla Walla, WA 195
Cabernet Quilceda Creek 310

Other Reds

Pinot Noir Grower's Guild Wine Co OR 58
Meomi Pinot Noir "Bright", CA 34
Malbec Dona Paula Argentina 56
Red Blend Goose Ridge G3, WA 49
Red Blend D2 Delille Cellars, WA 84
Red Blend Prisoner Wine, CA 89

Merlot H3, WA 52
Pinot Noir King's Estate, OR 67
Petite Sirah Stag's Leap Winery, CA 89
Maryhill Winemaker's Red, A 49
Red Blend Conundrum by Caymus, CA 58

Whites

Riesling Nine Hats, WA 44
Sauvignon Blanc Brancott, NZ 48
Chardonnay Browne CA 82
Chardonnay Josh Cellars, CA 49
Chardonnay Jordan, CA 89

Pinot Grigio Baron Fini, Italy 52
Chardonnay Napa, CA 59
Chardonnay The Calling, Sonoma Valley,
CA 55
Chardonnay Browne Heritage, WA 52
Rose "The Beach" by Whispering Angel,
France 47

Bubbles

Dom Pérignon, France
320
Spumanti Martini &
Rossi, Italy 49

Moet Brut Imperial,
France 115
Veuve Clicquot, France
130

Domain Chandon Brut,
CA 68
La Marca Prosecco, Italy
52

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