



## Appetizers & Starters

### Fried Calamari 19

*Tubes and tentacles / caper aioli*

### Steamed Clams\* 21

*1lb clams / white wine broth / toast points*

### Prawns Cocktail 19

*Bloody Mary cocktail sauce / 6 poached prawns*

### Beet Avocado Salad 21

*Roasted beets / avocado / Chef's choice greens / blueberry goat cheese / toasted almonds*

### Ponzu Glazed Tender

#### Tips\* 22

*Soy glazed beef tenderloin tips / sesame seeds / scallions*

### Curried Mussels\* 21

*Curry coconut broth (grilled bread \$3)*

### Spicy Garlic Prawns 19

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

### Oyster Shooter\* 6

*Bloody Mary cocktail sauce*

### Caprese Crostini 19

*Tomato / fresh mozzarella / avocado / pesto / balsamic*

### Thai Chili Prawns 19

*Sweet Thai chili glaze*

### Blackened Ahi Tuna\* 23

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

### Smoked Salmon Mousse 19

*Creamy salmon mousse / cucumbers / pita bread*

## Pasta & Sandwiches

### Wagyu Burger Dip\* 23

*Half pound Wagyu burger / Swiss cheese / hoagie roll / au jus / fries / Add grilled onions or mushrooms \$2*

### Pesto Chicken Pasta 33

*Fresh fettuccini pasta / creamy pesto / cherry tomatoes*

### Wagyu Burger\* 25

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

### Seafood Fettuccini 39

*Salmon / prawns / cod / spicy red sauce*

### Smoked Salmon Fettuccini 38

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

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## Off the Hook

### **Maine Lobster Tail 79**

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

### **Prawns and Scallop Risotto\* 45**

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

### **Northwest Cioppino\* 41**

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

### **Tuscan Salmon\* 48**

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

### **Fettuccine Neptune\* 45**

*Prawns / Scallops / Smoked Salmon / Clams / House Alfredo Sauce / Fresh Fettuccini*

### **Captain's Platter 37**

*House made Mac N Jack battered cod, prawns, oysters / fries / coleslaw / tartar sauce*

### **Alaskan Cod Fish & Chips\* 31**

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

### **Lobster Prawn Fettuccini 48**

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

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## From the Ranch

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

### **14oz Ribeye\* 58**

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

### **8oz USDA Choice Filet Mignon\* 60**

*Chef's choice potato / seasonal vegetables*

### **Rib Eye & Lobster Tail\* 83**

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

### **Filet Mignon & Lobster Tail\* 85**

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

### **Chicken Marsala 34**

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

#### **STEAK ADD-ONS**

*Grilled Salmon 28\**

*Bleu Cheese Cream Sauce 8*

*Red Wine Demi-Glaze 8*

*Grilled Mushrooms 7*

*Grilled Mushrooms and Onions 9*

*Garlic Prawns 16*

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## Salads & Soup

*Add Seared Chicken 12    Add 6 Garlic Prawns 16*

### **Wedge Salad 10 / 20**

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

### **House Salad 9 / 18**

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

### **Caesar Salad 9 / 18**

*Romaine / house made Caesar dressing / parmesan / croutons*

### **Seafood Caesar 38**

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

### **Grilled Salmon Salad\* 39**

*Avocado / red onion / almonds / tomato / cucumber / balsamic vinaigrette / flat bread*

### **Chowder Sourdough Bread Bowl 18**

### **Clam Chowder 10 / 15**

### **Beet and Avocado Salad 21**

*Roasted beets / avocado / Chef's choice greens / blueberry goat cheese / toasted almonds*

### **Warm Artesan Sourdough Boule 7**

*Add Blue Cheese Cream Sauce \$8*

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## Cocktails

### **Cliff House Mai Tai 15**

*Captain Morgan's Spiced Rum / orange juice / pineapple juice / dark rum / grenadine*

### **Peach Tea 15**

*Peach vodka / simple syrup / iced tea*

### **Cranberry Mule 15**

*Vodka / ginger beer / cranberry juice / lime*

### **Gin Basil Gimlet 16**

*Henderick's Gin / lime / basil / sour*

### **Woodford Reserve Manhattan 17**

*Woodford Reserve / sweet vermouth / bitters*

### **Raspberry Splash 15**

*Raspberry vodka / pineapple juice / cranberry juice*

### **Alto's Scratch Margarita 16**

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

### **Negroni 15**

*Gin / sweet vermouth / campari*

### **Cranberry Mojito 15**

*Rum / sweet & sour / cranberry / mint / soda*

### **Jameson Old Fashion 16**

*Jameson whiskey / simple syrup / bitters / muddled orange*

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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 Boomtown by Dusted Valley, WA 13  
Taylor's 20 year Tawny 19

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 56  
Cabernet Chateau St Michelle, WA 78  
Cabernet Jordan, Alexander Valley, CA 123  
Cabernet BV George De Latour, CA 190  
Cabernet Leonetti Reserve, Walla Walla, WA  
210  
Cabernet Quilceda Creek 310

Cabernet Duckhorn Napa CA 105  
Cabernet DeLille Cellars "Four Flags", WA  
115  
Cabernet Browne, Columbia Valley, WA 90  
Cabernet Leonetti, Walla Walla, WA 195  
Cabernet Joseph Phelps, Napa, CA 185  
Cabernet Caymus Special Selection, CA 355

## Other Reds

Pinot Noir Grower's Guild Wine Co OR 58  
Pinot Noir King's Estate, OR 67  
Petite Sirah Stag's Leap Winery, CA 89  
Maryhill Winemaker's Red, A 49  
Red Blend D2 Delille Cellars, WA 84  
Red Blend Prisoner Wine, CA 89

Merlot Boomtown by Dusted Valley, WA 52  
Malbec Dona Paula Argentina 56  
Red Blend Goose Ridge G3, WA 49  
Rosso Toscana Santa Cristina, Italy 42  
Red Blend Conundrum by Caymus, CA 58

**Meomi Pinot Noir "Bright", CA 32**

A lower-alcohol, full-bodied Pinot Noir with a fruity character,  
silky texture, and balanced acidity. 90 calories per glass and 8% alcohol.

## 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

## 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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