



Appetizers & Starters

Fried Calamari 19

Buttermilk dredged / caper aioli

Steamed Clams 21

1lb clams / white wine broth / toast points

Tuna Tartare* 23

Avocado / pickled ginger / cucumbers / spicy mayo / sesame ginger vinaigrette / wonton crisp / cilantro

Ponzu Glazed Tender

Tips* 22

Cilantro / scallions

Bacon Jam Scallops* 25

Jumbo seared sea scallops / bacon jam / Chef's greens / apple agrodolce

Oyster Shooter* 6

Bloody Mary cocktail sauce

Beet Avocado Salad 21

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

Caprese Crostini 19

Tomato / fresh mozzarella / avocado / pesto / balsamic

Thai Chili Prawns 19

Sweet Thai chili curry glaze

Curried Mussels 21

Curry coconut broth (Add grilled bread \$3)

Prawns Cocktail 19

Bloody Mary cocktail sauce / 6 poached prawns

Pasta & Sandwiches

French Dip 23

Horseradish aioli / fresh baguette / Swiss cheese / au jus / fries

Wagyu Burger* 25

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

Pesto Chicken Pasta 33

Linguini / creamy pesto / cherry tomatoes

Clam Linguini 35

Clams / smoked guanciale / peppadew peppers

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Off the Hook

Maine Lobster Tail 79

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

Fettuccine Neptune* 45

Prawns / scallops / salmon / clams / lobster cream sauce

Prawns and Scallop Risotto* 45

Sautéed prawns & scallops / saffron risotto / peas / asparagus

Deep Fried Oysters & Fries* 32

Caper aioli

Northwest Cioppino* 41

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

Alaska Cod Fish & Chips* 31

Microbrew beer battered / coleslaw / house made tartar sauce / fries

Grilled Fresh Salmon* 47

Gremolata / Chef's choice potato / seasonal vegetable

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

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 vinegar / EVOO

Caesar Salad 9 / 18

Romaine, parmesan, croutons

Grilled Salmon Salad* 39

Lemon herb Tahini dressing / avocado / red onion / almonds / tomato / cucumber / 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

For dipping - Bleu cheese cream sauce 8

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 N 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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