



## 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*

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## 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 82**

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

### **Captain's Platter 40**

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

### **Fettuccini Neptune 49**

*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\* 48**

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

### **Northwest Cioppino\* 43**

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

### **Alaskan Cod Fish & Chips\* 33**

*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*

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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\* 65**

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

### **8oz USDA Choice Filet Mignon\* 68**

*Chef's choice potato / seasonal vegetables*

### **Rib Eye & Lobster Tail\* 92**

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

### **Filet Mignon & Lobster Tail\* 96**

*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*

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## 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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