



## Appetizers & Starters

### **Fried Calamari 19**

*Buttermilk dredged / caper aioli*

### **Steamed Clams 21**

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

### **Fried Sweet Chili Chicken 17**

*Sweet Thai chili glaze / cucumber slaw / scallions / sesame seeds*

### **Spicy Garlic Prawns 19**

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

### **Ponzu Glazed Tender Tips\* 22**

*Cilantro / scallions*

### **Bacon Jam Scallops\* 25**

*Pan-Seared Scallops / Arugula Bacon-Jam Salad / Balsamic Reduction*

### **Blackened Ahi Tuna\* 23**

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

### **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 glaze*

### **Curried Mussels 21**

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

### **Prawns Cocktail 19**

*Bloody Mary cocktail sauce / 6 poached prawns*

### **Oyster Shooter\* 6**

*Bloody Mary cocktail sauce*

## 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*

### **Clam Fettuccini 35**

*Clams / smoked guanciale / peppadew peppers / fresh fettuccini pasta*

### **Pesto Chicken Pasta 33**

*Fresh fettuccini pasta / creamy pesto / cherry tomatoes*

### **Blackened Chicken Mushroom Risotto 34**

*Creamy cheesy mushroom saffron risotto / blackened chicken breast*

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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*

### **Grilled Fresh Salmon\* 47**

*Gremolata / Chef's choice potato / seasonal vegetable*

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

*Prawns / scallops / salmon / clams / lobster cream sauce / fresh fettuccini pasta*

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

*Microbrew beer battered cod, prawns, and oysters / fries / coleslaw / tartar sauce*

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

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

### **Lobster Prawn Fettucini 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 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**

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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 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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