



STARTERS

Crispy Curry Chicken » Crispy chicken tenders, cabbage, house curry sauce and green onions. 20

Curried Mussels* » Sautéed in a coconut curry sauce. Add toast points for \$3. 24

Sweet Thai Chili Prawns » Prawns sautéed with a sweet Thai chili glaze. 22

Prawns Cocktails » Old Bay poached with a bloody Mary cocktail sauce. 22

Ponzu Glazed Tips » Soy glazed beef tips topped with scallions and sesame seeds. 24

Oyster Shooters* » Served in a shot glass with cocktail sauce. 7

Fried Calamari » Tubes and tentacles with a garlic aioli dipping sauce. 22

Steamed Clams* » One pound steamed clams sautéed with spices, red pepper flake and garlic, served with toast points. 24

Smoked Salmon Mousse » Creamy salmon mousse served with warm crostini and cucumbers. 20

Spicy Garlic Prawns » Sautéed in Cajun spices, garlic, roasted red pepper aioli over arugula. 21

Blackened Ahi Tuna* » Ahi tuna blackened and seared, served with a soy reduction, wasabi and pickled ginger. 21

SALADS

Caesar Salad » Romaine tossed in a creamy Caesar dressing, parmesan and croutons. 9 / 20

House Salad » Chef's choice greens, cucumber, tomato and parmesan tossed in a balsamic vinaigrette dressing. 9 / 20

Wedge Salad » Iceberg, bleu cheese dressing, bacon, candied walnuts, tomatoes and red onion. 12 / 24

Mediterranean Beet Salad » Pickled beets, pickled red onion, Chef's choice greens, feta, cucumber, tomato and almonds tossed in a balsamic vinaigrette dressing. 12 / 24

Salad Accompaniments**



Grilled Chicken 12

Sautéed Garlic Prawns 16

Poached Old Bay Prawns 16

Grilled Salmon 24

Ponzu Glazed Tendertips 22

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Certain meats and seafood are cooked to order.**

**** Not served Ala Carte**



LAND AND SEA

Lobster Tails » Two 6oz lobster tails, served with drawn butter, Chef's choice potato and seasonal vegetables. 82

Captain's Platter » Mac N Jack beer battered cod, prawns and scallops; served with coleslaw, tartar sauce and fries. 40

Curried Salmon » Fresh salmon grilled served with a curry sauce, served with Chef's choice potato and seasonal vegetables. 49

Salmon Beurre Blanc » Grilled salmon topped with a creamy lemon Beurre Blanc, served with Chef's choice potato and seasonal vegetables. 49

Fish and Chips » Mac N Jack battered Alaskan cod, served with coleslaw, tartar sauce and fries. 33

Northwest Cioppino » Clams, shrimp, mussels, calamari, salmon and cod simmered in a tomato broth with crostini. 43

Prawns and Scallop Risotto » Seared prawns and deep sea scallops, over saffron risotto and a lobster cream sauce, topped with cherry tomatoes. 49

All steaks are served with Chef's choice potato and seasonal vegetables.

14oz USDA Choice Grilled Ribeye* 65

8oz USDA Choice Grilled Filet Mignon* 68

14oz USDA Choice Rib Eye & 6oz Lobster Tail* 93

8oz USDA Choice Filet Mignon & 6oz Lobster Tail* 96

Steak and Entrée Accompaniments**

Red Wine Demi Glaze » 7

Grilled Mushrooms » 7

Sautéed Mushrooms & Onions » 8

Garlic Prawns » 16

Grilled Salmon » 24

Bleu Cheese Cream Sauce » 8

Bleu Cheese Crumbles » 3

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FROM THE RANCH

Chicken Marsala » Pan-seared chicken breast with a sweet Marsala mushroom sauce and garlic, served with Chef's choice potato and seasonal vegetables. 37

Chicken Piccata » Pan-seared chicken breast topped with a lemon caper, scallion and sun-dried tomato sauce, served with Chef's choice potato and seasonal vegetables. 37

Cliff House Burger* » Half pound burger, bacon jam, herbed aioli, arugula, tomato and red onions served with fries. 27 Add bacon or cheese for \$3 each. Substitute gluten free bun \$2.

PASTA

Lobster and Prawn Fettuccini » Lobster morsels and prawns tossed in a velvety lobster cream sauce and fettuccini pasta, topped with cherry tomatoes and basil. 49

Fettuccini Neptune » Prawns, scallops, salmon and clams tossed in a velvety lobster cream sauce with fettuccini pasta. 49

Pesto Chicken Pasta » Fresh fettuccini pasta tossed in a creamy pesto sauce with artichokes, sun-dried tomatoes, topped with parmesan. 35

Smoked Salmon Fettuccini » Smoked salmon tossed in a creamy Alfredo sauce and sun-dried tomatoes with fettuccini pasta. 39

Tortellini Panna » Cheese tortellini tossed in a creamy Alfredo sauce with prosciutto, mushrooms and sun-dried tomatoes. 36

Diablo Seafood Pasta » Shrimp and salmon sautéed in a sweet Thai chili cream sauce, with red chili flake tossed with fettuccini pasta and topped with parmesan. Choose your spice level mild, medium, or diablo. 39

Tortellini Judea » Cheese tortellini tossed with capers, artichokes, sun-dried tomatoes tossed in a garlic pesto wine sauce over house made red sauce, topped with feta cheese. 37

Host Your Next Event With Us

Our beautifully appointed banquet facility is perfect for weddings, corporate events and special celebrations.

Ask your server for details.

*Parties of 6 or more guests will be presented with one check and an automatic 20% gratuity. 90% of this tip goes to the staff that served you, with the remainder going to the culinary staff.