

## 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

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**\*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.**