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*

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

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, warm crostini and cucumbers. 20*

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

Caprese » *Fresh mozzarella, tomatoes, basil, balsamic reduction and EVO drizzle 20*

Warm Artesan Sour Dough Boule 8

» Add Creamy Bleu Cheese Dipping Sauce 8 »

Salads and Soup

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, picked red onion, Chef's choice greens, feta, cucumber, tomato and almonds tossed in a balsamic vinaigrette dressing. 13 / 25*

Chowder 10 / 15 ***Chowder Bread Bowl 19***

Salad Accompaniments**

Grilled Chicken 12

Sautéed Garlic Prawns 16

Poached Old Bay Prawns 16

Grilled Salmon 24

**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.*

*** Entrée or Salad Purchase Required*

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*

Garlic Prawns » *16*

Bleu Cheese Crumbles » *3*

Grilled Mushrooms » *7*

Grilled Salmon » *24*

Sautéed Mushrooms & Onions » *8*

Bleu Cheese Cream Sauce » *8*

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*** Not served Ala Carte*

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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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.