

"Cliff House Mother's Day 2024"

20% gratuity added to every check presented

Starters & Salads

Prawn & Crab Cocktail 25

Tomato & Feta Bruschetta

Fresh grilled peasant bread topped with tomatoes, kalamata olives, basil, EVOO and feta cheese 20

Fried Calamari 22

with a house made sweet horseradish aioli drizzle

Clam Chowder 9

Mixed Green Salad

Mixed greens, parmesan, cucumber, tomato, EVOO and balsamic vinegar 10

Wedge Salad

Iceberg, bleu cheese dressing, candied walnuts, tomatoes, red onions, bacon, bleu cheese crumbles 12

Entrees

All entrees include fresh seasonal vegetables and Chef's Choice potatoes

USDA Choice Slow Roasted Prime Rib

14oz USDA Choice Prime Rib slow roasted to perfection 62

Maine Lobster Tails

Twin 6oz Maine Lobster tails steamed in a champagne butter 88*

Surf N Turf

8oz USDA Choice Prime Rib & 6oz Maine Lobster tail steamed in a champagne butter 83*

8oz Filet Mignon Oscar

Beef Tenderloin medallions with lump crab meat, béarnaise sauce & asparagus MP

Shrimp and Lobster Risotto

Shrimp and lobster morsels over a bed of saffron risotto drizzled with a lobster cream sauce and cherry tomatoes 55

King Salmon Crab Oscar

Fresh grilled king salmon with lump crab meat, béarnaise sauce & asparagus 59

Tenderloin Salad

Mixed greens, sliced beef tenderloin, balsamic vinaigrette, tomato, caramelized onions, and bleu cheese crumbles 45

Chef's Choice Ravioli

Raviolis topped with mushroom and asparagus with a truffle sauce (Ala Carte) 41

Blackened Chicken Fresca

Blackened chicken with a tomato basil salsa and feta cheese crumbles 42

Artisan Organic Sourdough Boule Bread 9

Blue cheese cream sauce for dipping 8

*20% service charge on all guest checks of which 65% is retained by the staff that served you.

Menu subject to change