

"Cliff House Mother's Day 2025"

20% gratuity added to every check presented

Starters & Salads

Prawn Cocktail 24

Antipasto Skewers

Prosciutto, salami, fresh mozzarella, tomatoes and basil, with a balsamic reduction and extra virgin olive oil 25

Fried Calamari 23

with a Sweet Thai Chili dipping sauce

Clam Chowder 11

Mixed Green Salad

Mixed greens, parmesan, cucumber, tomato, EVOO and balsamic vinegar 11

Wedge Salad

Iceberg, bleu cheese dressing, candied walnuts, tomatoes, red onions, bacon, bleu cheese crumbles 13

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 65

Maine Lobster Tails

Twin 6oz Maine Lobster tails steamed in a champagne butter 89*

Surf N Turf

8oz USDA Choice Prime Rib & 6oz Maine Lobster tail steamed in a champagne butter 90*

USDA Choice Center Cut Filet Oscar

Beef Tenderloin medallions with lump crab meat, béarnaise sauce & asparagus 79*

Prawn and Lobster Risotto

Prawns and lobster morsels over a bed of saffron risotto drizzled with a lobster cream sauce and cherry tomatoes 57

King Salmon and Prawns

Fresh grilled king salmon and prawns with a savory Beurre Blanc sauce 61

Tenderloin Salad

Mixed greens, sliced beef tenderloin, balsamic vinaigrette, tomatoes, caramelized onions and bleu cheese crumbles 46

Mediterranean Chicken

Sauteed chicken breast with artichokes, sundried tomatoes and kalamata olives in a savory lemon butter sauce 45

Wild Mushroom Ravioli

Raviolis topped with mushroom and asparagus with a brown butter sage sauce (Ala Carte) 43

Artisan Organic Sourdough Boule Bread 10

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 and Pricing Subject to Change