

"Cliff House Mother's Day 2026"

20% gratuity added to every check presented

Starters & Salads

~Bacon Wrapped Scallops~
drizzled with a creamy Beurre Blanc and green onions 27

~Caramelized Pear and Goat Cheese Crostini~ 23

~Fried Calamari~ 24
with a house made sweet horseradish honey drizzle

~Ponzu Glazed Tips of Filet Mignon~ 25

~Clam Chowder~ 12

Mixed Green Salad

Mixed greens, parmesan, cucumber, tomato, and
balsamic vinaigrette dressing 12

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 67

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 90

8oz Beef Tenderloin Oscar

Beef Tenderloin medallions with lump crab meat, béarnaise sauce & asparagus 88

Shrimp and Lobster Risotto

Shrimp 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 62

Tenderloin Salad

Mixed greens, sliced beef tenderloin, balsamic vinaigrette, tomatoes,
caramelized onions, and bleu cheese crumbles 48

Mediterranean Chicken

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

Truffle Mushroom Ravioli (Ala Carte)

Fresh mushroom ravioli over spinach topped with asparagus in a truffle cream sauce 43

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 AND PRICING SUBJECT TO CHANGE