

"Cliff House Valentines 2026"

20% gratuity added to every check presented

Starters

- Prawn Cocktail Chilled with zesty cocktail sauce 23
- Fried Calamari Tubes & tentacles with a honey horseradish drizzle 24
- Ponzu Glazed Tips of Filet Mignon 25



Cup Clam Chowder 12

Wedge Salad Iceberg lettuce, bleu cheese crumbles & dressing bacon, red onion, tomatoes, candied walnuts 13

Mixed Green Salad served with cucumbers, tomatoes, red onions with a balsamic vinaigrette 12

Artesan Organic Sourdough Boule Bread 8.00
Add Blue Cheese Cream Sauce 8.00

Entrees

All entrees include fresh seasonal vegetables and potatoes

USDA Prime Rib

14 oz USDA Choice Prime Rib slow roasted to perfection 67

Maine Lobster Tails

Twin 6oz Maine Lobster tail steamed in Champagne butter 87

Surf N Turf

8oz Prime Rib & 6oz Maine Lobster tail steamed in Champagne butter 83

King Salmon & Prawns

Pan seared salmon and jumbo prawns with a Beurre Blanc sauce 62

Chicken Portofino

Chicken breast topped with a prosciutto, spinach sherry cream sauce 47

Beef Tenderloin Oscar

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

Truffle Mushroom Ravioli (Ala Carte)

Fresh mushrooms raviolis over spinach topped with asparagus in a truffle cream sauce 43

Add a 6oz lobster tail to any entrée 38

Desserts

New York Cheesecake with a Strawberry Compote 12

Molten Lava Chocolate Cake 13

Limoncello Cake 12

Tripe Chocolate Decadent Cake 12

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

