

# "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

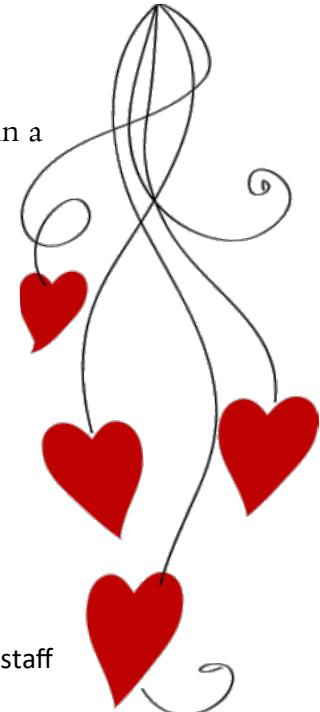
### Beef Tenderloin Oscar

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.