

"Cliff House Valentines 2025"

20% gratuity added to every check presented



Starters

Prawn & Cocktail 23

Chilled with zesty cocktail sauce

Fried Calamari 24

Tubes & tentacles with a sweet honey
horseradish drizzle

Ponzu Glazed Tips of Filet Mignon 25

Clam Chowder 12

Wedge Salad 13

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

Organic House Mix Green Salad with Balsamic Vinaigrette 10

Artesan Organic Sourdough Boule Bread 8.00

Entrees

All entrees include fresh seasonal vegetables and potatoes

USDA Prime Rib 65

14 oz USDA Choice Prime Rib slow roasted to perfection

Maine Lobster Tails 87

Twin 6oz Maine Lobster tail steamed in Champagne butter

Surf N Turf 83

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

King Salmon & Prawns 61

Pan seared salmon and jumbo prawns with a Beurre Blanc sauce

Chicken Portofino 47

Chicken breast topped with a prosciutto, spinach sherry cream sauce

Beef Tenderloin Oscar MP

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

Truffle Butternut Squash Ravioli* 43

Fresh spinach raviolis topped with mushroom and asparagus with a
truffle cream sauce

Add a 6oz lobster tail to any entrée 38

Desserts

New York Cheesecake with a Strawberry Compote 12

Chocolate Decadent Cake 12

Limoncello Cake 12

Chef's Choice Sorbet 11

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

