

# "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.

