

# The Cliff House Dinner Menu

## Appetizers

### **Sesame Seared Ahi Tuna \***

Tempura Fried Sushi Rice, Spicy Cream Cheese  
Avocado Scallion Salsa, Wasabi, Pickled Ginger  
\$15.00

### **Mushroom Tart**

Sautéed Wild Mushrooms, Brandied Cream  
Goat Cheese, Tart Shell  
\$12.00

### **Crab Cake**

Jumbo lump Crab Cake, Napa Slaw  
Remoulade Sauce  
\$15.00

### **Beef Carpaccio**

Thinly Sliced Beef Tenderloin, Dijon Horseradish Mustard  
Fried Capers, Shaved Parmesan, Goat Cheese Fritter, Crostini  
\$14.00

## Soup

### **French Onion**

Provolone, Swiss and Gruyere Cheese, Baguette Crostini  
\$8.00

### **New England Clam Chowder**

Tender Clams, Sherry Cream, Onions, Potatoes  
\$8.00

## Salads

### **Spinach Salad †**

Spinach, Roasted Pickled Beets, Dried Cranberries  
Feta Cheese, Lemon Oregano Vinaigrette  
\$8.00

### **Caesar Salad \***

Hearts of Romaine, Parmesan Tuille, Anchovy  
Parmesan Dressing, Grilled Focaccia  
\$9.00

### **Cliff House †**

Mixed Greens, Blue Cheese, English Cucumbers  
Grape Tomatoes, Vegetable Chips, Candied Pecans, Tarragon Vinaigrette  
\$7.00

*We also have a Vegetarian Menu available, Please ask your server*

*† Indicates Gluten Free*

*\* Items are cooked to order or contain raw, undercooked meats, poultry  
Seafood, eggs or shellfish, which may contain harmful bacteria and  
May increase your risk of food borne illness*

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## Entrees

### **Rocky Mountain Trout Veronique †**

Sautéed Rainbow Trout, Compressed Grapes, Fresh Lemon  
Fingerling Potatoes, Baby Vegetable

\$26.00

### **Skuna Bay Salmon †**

Dijon and Herb Crusted Salmon, Cast Iron Seared  
Fennel and Orange Salad, Emperor's Black Rice

\$28.00

### **Scallop and Prawn Scampi**

Sautéed Georges Bank Sea Scallops and Jumbo Shrimp, Angel Hair Pasta  
Lemon Garlic Butter, House Dried Roma Tomatoes

\$31.00

### **Broiled Lobster Tail \* †**

Cold Water Atlantic Lobster Tail, Drawn Butter, Lemon Crown  
Potato Dauphinois, Sautéed Asparagus, Baby Carrots

\$49.00

### **Duck Duet †**

Sautéed Maple Leaf Farms Duck Breast and Duck Leg Confit, Brie Cheese  
Heirloom Grits, Bacon Braised Brussels Sprouts, Sun Dried Cherry Glaze

\$27.00

### **Colorado Chicken Breast**

Sautéed Chicken Breast, Wild Mushroom Stuffing  
Potato and Goat Cheese Dumpling

\$21.00

### **Grilled Wapiti Elk Chop \* †**

Grilled Chop, Rosemary Roasted Fingerling Potato  
Asparagus, Lingonberry Demi-Glace

\$32.00

### **Colorado Lamb Chops \* †**

Potato Dauphinoise, Roasted Shallots, Brussel Sprouts  
Rosemary Scented Lamb Jus

\$38.00

### **Filet Mignon \* †**

Grilled Tenderloin of Beef, Potato Dauphinois, Sautéed Asparagus  
Baby Carrots, Port Wine Demi-Glace

\$36.00

***Add a Broiled Cold Water Lobster Tail to any entrée Market Price***

*Executive Chef Chris Lynch*