

THE CLIFF

RESTAURANT & BAR

DINNER

I STARTERS I

CALAMARI STEAK 13.75
panko breaded calamari,
tartar & cocktail sauce

AHI POKE 15.75
diced ahi tuna, soy, jalapeno,
onion, sesame, wonton bowl
& taro chips

SHRIMP CEVICHE 15.75
shrimp, avocado, lemon
red onion & cilantro

HUMMUS 12.75
pita bread & fresh vegetables

SCALLOPS WASABI
raw scallops on the half shell
seaweed salad, ginger, wasabi
cream **3ea/30doz**

COCONUT SHRIMP 16.75
coconut breaded shrimp, mango
& papaya dipping sauce

BLACKENED AHI TUNA 16.75
tuna seared rare
wasabi, soy & ginger

BRUSCHETTA 13.75
sliced baguettes, tomatoes
basil, garlic, mozzarella
& sweet balsamic

OYSTERS ON THE HALF SHELL
raw oysters, lemon
horseradish & cocktail sauce
3ea/30doz

CRAB CAKES 14.75
three handmade crab cakes
spicy remoulade

HAVE -A - CHIPS 9.75
locally made and served in the bag
pico de gallo & sliced avocado

SHRIMP COCKTAIL 18.75
6 chilled prawns
cocktail sauce & lemon

I STARTERS TO SHARE I

THE CLIFF CRAB DIP 18.25
blue crab, brie, parmesan, artichokes
cream cheese & toasted baguette

CHEESE & FRUIT PLATE 22.25
four cheese selections. pears
& berries, candied pecans,
marinated vegetables & crackers

CHICKEN NACHOS 15.75
grilled chicken, white cheddar,
hava-a-chips, pico de gallo
cheese nachos 10.75 | crab nachos 18.75
steak nachos 20.75

I BURGERS & HOT DOGS I

THE CLIFF BURGER 19.75
1/2 lb burger, lettuce, red onion,
tomato, brioche bun & fries
add cheese \$1
add bacon or avocado \$2

CHILI RELLENO BURGER 21.75
1/2 lb burger, chili relleno, jalapeno
bacon, red onion, brioche bun,
jalapeno aioli & sweet potato fries
add a fried egg \$1

AHI TUNA BURGER 22.75
6oz blackened Ahi filet, spicy
remoulade, mixed greens, brioche
bun & french fries

CALAMARI BURGER 15.75
panko breaded calamari steak.
lettuce, red onion, tomato,
remoulade, brioche bun and fries

TURKEY BURGER 15.75
turkey patty, lettuce, red onion,
tomato, brioche bun & french fries
sub a veggie patty-no additional charge

HOT DOG 6.75
add chili cheese & onion 8.75

I SALADS I

THE CLIFF BABY WEDGE 11.75
baby iceberg, tomato, red onion,
applewood bacon, Maytag blue cheese

PEAR GORGONZOLA 15.75
butter lettuce, pears, gorgonzola,
dried cranberries, candied pecans
& balsamic vinaigrette

CALIFORNIA SPINACH 15.75
baby spinach, feta, candied pecans,
strawberries & raspberry vinaigrette

CAESAR 11.75
romaine, parmesan, creamy caesar
dressing & croutons

*****ADDITIONS FOR SALADS*****
chicken or steak 6
ahi, salmon or grilled shrimp 7

CARNE ASADA STEAK TACO BOWL 19.75
sliced steak, black bean relish, white
cheddar, sour cream, guacamole, pico
de gallo, crispy wheat tortilla bowl

GRILLED SHRIMP SALAD 19.75
mixed greens, grilled shrimp,
roasted corn & onions, avocado

I PASTA I

PASTA ANGELICA 17.75
angel hair pasta, olive oil,
tomatoes & basil
with grilled shrimp 24.75

FETTUCCINI ALFREDO 17.75
fettuccini, cream, butter & garlic
with chicken 23.75

SUNDRIED TOMATO PENNE 17.75
penne pasta, sun dried tomatoes,
creamy tomato sauce
with chicken 23.75

SHORT RIB RAVIOLI 19.75
braised short rib ravioli,
porcini mushroom gravy

GARLIC PRAWNS 24.75
fettuccini, garlic and butter sauce

Consumer Advisory:
*Consumption of undercooked meat, poultry,
eggs or seafood may increase the risk of
foodborne illnesses. Alert your server if you have
special dietary requirements. We reserve the
right to refuse service to anyone. We are not
responsible for lost or stolen items
Please respect our two hour table limit.
\$15 per Bottle Corkage Fee.*

| MEXICAN STYLE |

PORK CARNITAS 17.75

slow roasted pork, spanish rice, refried beans, roasted tomato salsa. corn or flour tortillas

CHILE RELLENO 18.75

anaheim pepper [hand stuffed] with jack, cheddar and parmesan cheese. sour cream & tomatillo salsa. spanish rice & refried beans

CHICKEN ENCHILADAS 17.75

corn tortillas with marinated chicken & cheddar cheese. topped with guacamole, sour cream and red chili sauce. spanish rice and refried beans

***SHRIMPILADAS 20.00**

QUESADILLA ESPECIAL 13.75

flour tortilla, grilled chicken, white cheddar, grilled corn, onion, bacon & chili sauce. sour cream, guacamole & pico de gallo

***CARNITAS QUESADILLA 16.00**

***CARNE ASADA QUESADILLA 19.00**

CARNE ASADA BURRITO 19.00

carne asada, spanish rice, cheddar cheese, refried beans & pico de gallo, avocado

MAHI-MAHI FISH TACOS 19.00

grilled mahi, shredded cabbage, cilantro, red onion, roasted salsa. corn or flour tortillas. spanish rice & mixed greens

| CLIFF SPECIALTIES |

PRIME PORK CHOP 24.75

double cut, bone-in, prime pork chop porcini mushroom glaze

MACADAMIA CHICKEN 24.75

boneless chicken breast, macadamia nut, mango & papaya, champagne cream

LEMON CHICKEN 23.75

roasted-skin on breast, artichoke, lemon & caper sauce

FILET MIGNON 39.75

Double R Ranch, top choice, 8 oz center cut herb butter

RIBEYE STEAK 36.75

12 oz top choice grilled ribeye. herb butter or cognac pepper cream

SURF N TURF 39.75

prime Manhattan steak, petite Maine lobster tail, drawn butter & lemon

| SEAFOOD |

BALSAMIC SALMON 27.75

Norwegian salmon. fresh strawberries, sweet balsamic

HALIBUT LAGUNA 28.75

wild caught Alaskan halibut. mango & papaya salsa

SEARED AHI TUNA 27.75

blackened rare ahi tuna filet, wasabi soy

PAN SEARED SCALLOPS 28.75

jumbo scallops seared in garlic, butter, sea salt & pepper

CALAMARI STEAK 23.75

panko breaded calamari steak, tarter & cocktail sauce

FISH N CHIPS 19.00

*tempura cod, tartar sauce & fries

FISH & SHRIMP COMBO 22.75

*tempura cod & jumbo shrimp, tartar, cocktail & fries

**substitute for Alaskan halibut 6*

| SIDES |

BAKED POTATO

4

AVOCADO OR GUACAMOLE

2.5

CUP OF SOUP OR CHOWDER

3.5

FRENCH FRIES

4.5

ONION RINGS

5.5

SWEET POTATO FRIES

jalapeno aioli

6

| DESSERT |

ALL DESSERTS - 7

DOUBLE CHOCOLATE CAKE

thick cut with chocolate chunks & whipped cream

BERRIES & CREAM

vanilla ice cream, mixed berries & whipped cream

BROWN COW

vanilla ice cream floated with Guinness [21 & over]

BREAD PUDDING BITES

bite size pieces of bread pudding tossed in cinnamon & sugar. whiskey cream dipping sauce

BANANAS FOSTER BITES

battered and deep fried. chocolate & caramel dipping sauce

SIGNATURE DESSERT SAUCES

ask your server to top your dessert with a signature sauce.
chocolate | caramel | raspberry
white chocolate | lemon zest
kiwi lime | strawberry | mango

CARROT CAKE

traditional carrot cake. cream cheese icing

NEW YORK CHEESECAKE

graham cracker crust and fresh strawberries

ROOT BEER FLOAT

vanilla ice cream floated with Mug Root Beer