

THE CLIFF DINNER

STARTERS

Scallops Wasabi	Per Piece	3.00	Bruschetta	12.00
Raw scallops on the 1/2 shell topped with seaweed salad, pickled ginger and wasabi cream sauce			Baguette slices topped with fresh tomato and garlic salsa and fresh mozzarella, drizzled with balsamic reduction	
Cheese Quesadilla		8.50	Fried Calamari Steak	12.50
	With Chicken	12.50	Served with house made tartar sauce	
	With Crab	17.50	Coconut Shrimp	15.50
Have-A-Chips with Salsa and Avocado		9.00	Served with tropical dipping sauce	
Nachos		9.00	The Cliff Crab Dip	18.50
Have-A-Chips with fresh salsa and cheese			Hot crab, cheese and artichoke dip served with toasted baguette rounds	
	With Chicken	13.00	Petite Crab Dip	12.00
	With Crab	17.50		
Sampler Trio		11.00		
Corn fritters, macaroni & cheese bites and zucchini sticks, all deep fried				

SALADS

Classic Caesar Salad	11.00	Spinach Salad	13.00	
Romaine lettuce with parmesan cheese, fresh croutons, and creamy caesar dressing		Baby spinach with candied pecans, crumbled feta and sliced strawberries tossed with raspberry vinaigrette		
	With Grilled Chicken	15.00	Grilled Shrimp Salad	15.50
	With Shrimp	16.00	Fresh greens topped with grilled shrimp, corn, grilled onions and avocado, served with choice of dressing	
	With Crab	18.00		
Pear Salad	13.00			
Butter lettuce, fresh sliced pear, candied pecans, dried cranberries and crumbled gorgonzola cheese tossed with balsamic dressing				

PASTA

Angel Hair Pasta

Angel hair pasta tossed with olive oil, chopped garlic, fresh tomatoes and basil
16

Fettucini Alfredo

Fettucini pasta with house made alfredo sauce
16

Sundried Tomato Pasta

Penne pasta mixed with sundried tomatoes in pink cream sauce
16

To any pasta, add:	Chicken	\$4.00
	Shrimp	\$7.00

TO ANY DINNER ENTREE, ADD:

Dinner Salad	5.50	Caesar Dinner Salad	5.50	Cup of Soup	3.50
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THE CLIFF BURGER

Choice of ground beef, veggie patty or grilled chicken breast
Served with dinner salad or cup of soup and french fries

16.00

Add Cheese 1.00

Add Bacon 2.00

Add Avocado 2.00

FRESH SEAFOOD

Fish & Shrimp*

Tempura battered white fish and shrimp
served with fries and house made tartar sauce

20

Fish & Chips*

Tempura battered white fish served with
fries and house made tartar sauce

19

*Substitute halibut
Market Price

Following items served with garlic mashed potatoes, baked potato or rice pilaf and seasonal vegetables

Fried Calamari Steak

Calamari steak dipped in egg wash and fried,
served with house made tartar sauce

21

Fish Tacos

Three corn tortillas filled with white fish, shredded
cabbage, red cabbage, red onion, cilantro and
roasted salsa, served with rice and mixed greens

16

Pacific Salmon

Fresh salmon pan seared and topped with
balsamic reduction and fresh strawberries

24

Halibut Laguna

Fresh grilled halibut filet topped with mango
and papaya tropical salsa

26

CHEF'S SPECIALTIES

Served with garlic mashed potatoes, baked potato or rice pilaf and seasonal vegetables

Pork Rack

Roasted pork rack with porcini mushroom sauce

22

Kung Pao Chicken

White meat chicken sauteed with red, yellow and green
bell pepper, red Chinese hot pepper, green onion,
peanuts and spicy Asian sauce served over white rice

22

The Cliff Grilled Chicken

Bone-in served with lemon caper butter sauce

21

Grilled Ribeye

Grilled and topped with choice of herb butter
or cognac cream sauce

27

Chicken Roulade

Chicken breast stuffed with spinach, sundried
tomatoes, pine nuts and feta cheese
served with champagne cream sauce

21

New York Steak

Grilled and glazed with gorgonzola cheese

32

Macadamia Crusted Chicken

Chicken breast breaded with macadamia nuts
topped with champagne cream sauce and
tropical salsa

22

DESSERTS

Dessert Tray Specials

Market

A gratuity of 18% will be added to all checks on parties of eight or more