

The Cliff House Dinner Menu

Appetizers

Shrimp Cocktail †

Poached Shrimp, Chipotle Cocktail Sauce
Lemoncello Granite

\$13.00

Sesame Seared Ahi Tuna

**Tempura Fried Sushi Rice, Spicy Cream Cheese
Avocado Scallion Salsa, Wasabi and Pickled Ginger**

\$15.00

Lobster Spring Roll

Lobster Meat, Napa Cabbage, Carrot, Lemon Grass
Deep Fried in Wonton Skin, Sweet Chili Sauce

\$13.00

Beef Carpaccio

Achiote Rubbed Beef Tenderloin
Goat Cheese Green Chili Fritters, Lime Crema

\$13.00

Soup

French Onion

Swiss and Gruyere Cheese, Baguette Crostini

\$8.00

Lobster Bisque

Brandy, Cream, Chive Crème Fraiche

\$10.00

Salads

Spinach Salad †

**Roasted Beets, Peppered Goat Cheese, Dried Cranberries
Warm Pancetta, Hazelnut Vinaigrette**

\$8.00

Caesar Salad

**Hearts of Romaine, Parmesan Dressing
White Anchovy Crostini, Parmesan Crisp**

\$9.00

Cliff House †

Spring Mixed Greens, Maytag Blue Cheese, Grape Tomatoes
Crisp Vegetables, Candied Pecans, Tarragon Vinaigrette

\$7.00

† Indicates Gluten Free

We also have a Vegetarian Menu available

Please ask your server

Executive Chef Chris Lynch

Entrees

Seafood Risotto

Sautéed Sea Scallops, Lobster Tail, Shrimp, Arctic Cod
Cioppino Broth, Grilled Crostini
\$31.00

Rocky Mountain Trout Almandine

Sautéed Rainbow Trout, Toasted Almond Brown Butter Sauce
Baby Vegetables, Sweet Potato and Scallion Pancake
\$26.00

Atlantic Salmon Oscar †

Seared Salmon, Asparagus, Jumbo Crab Meat
Béarnaise Sauce, Emperor's Black Rice Pilaf
\$28.00

Alaskan Halibut †

Sautéed Halibut Filet, Citrus Salad
Red Quinoa, Sautéed Baby Spinach
\$28.00

Stuffed Chicken Breast

Sautéed Chicken Breast, Artichokes and Sundried Tomatoes
Sautéed Spinach, Butternut Squash Ravioli, Picatta Sauce
\$21.00

Colorado Lamb Chops †

Mission Fig Balsamic Glace, Potato Dauphinoise
Roasted Bell Pepper Salad
\$38.00

Filet Mignon †

Grilled Tenderloin of Beef, Stilton Cheese, Port Wine Demi-Glace
Potato Dauphinoise, Sautéed Asparagus, Baby Carrots
\$35.00

Grilled Bacon Wrapped Elk Ribeye

Lingonberry Demi-Glace, Crisp Mustard Spaetzle
Grilled Beefsteak Tomato
\$34.00

Grilled Heirloom Berkshire Pork Chop †

Brandied Peach Demi-Glace, Roasted Brussels Sprouts, Crispy Bacon Lardons
Aged Wisconsin Cheddar Cheese Grits
\$27.00