

Bistro Dinner Menu

∞ Featured Cocktails ∞

Cliff House Sangria – Seasonal Concoction	10.50
Ocean Beach Cocktail – Skyy Vodka, Peach Schnapps, Pineapple & Cranberry	10.50

∞ STARTERS ∞

Radicchio & Endive Salad Comice Pears, Gorgonzola Cheese, Caramelized Walnuts, White Balsamic Vinaigrette	10.95
Sonoma Baby Greens Fresh Herb Vinaigrette, Goat Cheese Crostini	10.25
Classic Caesar Salad* Anchovy-Lemon Dressing, Reggiano Parmesan	12.50
Half Dozen Local Oysters* Lemon and Cocktail Sauce	17.50
Half Dozen Poached Prawns House-Made Cocktail Sauce with Horseradish	18.00
Bay Shrimp Cocktail	12.95
Dungeness Crab Cocktail	17.50
Cliff House Potstickers Pork, Shrimp, Spicy Chili-Soy Dipping Sauce	14.50
Spicy Fried Calamari House-Made Cocktail and Tartar Sauce	15.95
Steamed Clams Thyme, Garlic, Butter and White Wine Broth	17.50
Dungeness Crab Cakes Roasted Red Pepper Aioli	18.00
Traditional French Onion Soup Topped with Melted Gruyere Cheese	11.00
Famous Cliff House Clam Chowder	Cup 8.95 Bowl 11.75

∞ LARGE ENTRÉE SALADS ∞

Large Caesar Salad*	with Grilled Chicken	19.95
Anchovy-Lemon Dressing, Reggiano Parmesan	with Grilled Salmon or Bay Shrimp	21.50
Cliff House Louis – Classic Cliff House Favorite	with Dungeness Crab	33.00
Dungeness Crab or Bay Shrimp, Seasonal Fruit, Louis Dressing	with Bay Shrimp	27.00

*Thank you in advance for helping during the present drought.
Water will be gladly given by request only.*

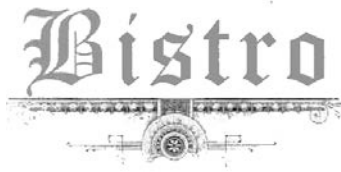
∞ MAIN COURSES ∞

Pan Roasted Salmon Filet*	29.95
French Lentils and Sautéed Brussels Sprouts with Warm Pancetta Vinaigrette	
Grilled Kurobuta Pork Chop*	27.00
Andouille Sausage and Cornbread, Bourbon Demi-Glaze, Broccolini, Yukon Gold Potatoes	
Cliff House Cioppino – Traditional San Francisco Fish Stew	33.00
Dungeness Crab, Fresh Fish and Garlic in a Tomato-Shellfish Broth	
Pan Seared Alaskan Halibut Filet	32.00
Clams, Gigante Beans, Asparagus and Pesto	
Fourteen-Ounce New York Steak*	39.00
Bordelaise Sauce, Broccolini and Mashed Red Potatoes, Garlic-Herb Compound Butter	
Frutti de Mare	32.50
Sautéed Rock Shrimp, Scallops, Crab Meat, Mussels, Clams, Organic Linguini with Tomato Butter Sauce	
Vegan Fava Bean and Asparagus Ravioli	22.00
Grilled Asparagus, Pine Nuts and Meyer Lemon Extra Virgin Olive Oil	
Cliff House Bistro Cheese Burger*	16.50
Half-Pound Beef Burger, Cheddar Cheese and Garlic Fries	
Oven Roasted Chicken Breast	25.50
Gigante Beans, Italian Sausage, Bloomsdale Spinach	
Fish & Chips	22.50
Anchor Steam Beer Battered Cod, House-Made Tartar Sauce, Malt Vinegar	
Braised Lamb Shank	31.00
Mashed Red Potatoes, Roasted Cauliflower and Shiitake Mushrooms	

\$25.00 minimum when necessary. No personal checks accepted. We are not responsible for lost or stolen articles.

All services provided by Peanut Wagon Inc., a concessionaire under contract with the United States Government and administered by the National Park Service.

* The Federal Dept. of Health requires us to inform you that consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness. * All such items can be cooked to your order.



DESSERT MENU

Warm Triple Fudge Brownie
Salted Caramel Sauce & Chantilly
Cream
\$10.00

Seasonal Fruit Crisp
Whipped Cream
\$10.00

Classic Crème Brûlée
Seasonal Fruits & Shortbread Cookie
\$10.00

Peanut Butter Cheesecake
Candied Peanuts, Fudge Sauce &
Chantilly Cream
\$10.00

Artisanal Cheese Plate
Paired Accompaniments
\$14.00