Bistro Dinner Menu

 Featured Cocktails 

Cliff House Sangria – Seasonal Concoction 11.00
Ocean Beach Cocktail – Skyy Vodka, Peach Schnapps, Pineapple & Cranberry 11.00

 STARTERS 

Radicchio & Endive Salad 11.50
Comice Pears, Gorgonzola Cheese, Caramelized Walnuts, White Balsamic Vinaigrette
Sonoma Baby Greens Fresh Herb Vinaigrette, Goat Cheese Crostini 10.75
Classic Caesar Salad Anchovy-Lemon Dressing, Reggiano Parmesan 12.95
Half Dozen Local Oysters* Lemon and Cocktail Sauce 18.50
Half Dozen Poached Prawns House-Made Cocktail Sauce with Horseradish 19.00
Bay Shrimp Cocktail 13.50
Dungeness Crab Cocktail 18.00
Cliff House Potstickers Pork, Shrimp, Spicy Chili-Soy Dipping Sauce 14.95
Spicy Fried Calamari House-Made Cocktail and Tartar Sauce 16.50
Steamed Clams Thyme, Garlic, Butter and White Wine Broth 17.95
Dungeness Crab Cakes Roasted Red Pepper Aioli 18.50
Traditional French Onion Soup Topped with Melted Gruyere Cheese 11.50
Famous Cliff House Clam Chowder Cup 8.95 Bowl 11.75

 LARGE ENTRÉE SALADS 

Large Caesar Salad* Anchovy-Lemon Dressing, Reggiano Parmesan with Grilled Chicken 20.95
with Grilled Salmon or Bay Shrimp 22.50
Cliff House Louis – Classic Cliff House Favorite Dungeness Crab or Bay Shrimp, Seasonal Fruit, Louis Dressing with Dungeness Crab 34.00
with Bay Shrimp 28.00
Thank you in advance for helping during the present drought.

Water will be gladly given by request only.

MAIN COURSES

Pan Roasted Salmon Filet*
French Lentils and Sautéed Brussels Sprouts with Warm Pancetta Vinaigrette

Grilled Kurobuta Pork Chop*
Andouille Sausage and Cobread, Bourbon Demi-Glaze, Broccolini, Yukon Gold Potatoes

Cliff House Cioppino – Traditional San Francisco Fish Stew
Dungeness Crab, Fresh Fish and Garlic in a Tomato-Shellfish Broth

Trout Almondine*
Cranberry Wild Rice Medley, Spinach and Seasonal Squash

Fourteen-Ounce New York Steak*
Bordelaise Sauce, Broccolini and Mashed Red Potatoes, Garlic-Herb Compound Butter

Frutti de Mare
Sautéed Rock Shrimp, Scallops, Crab Meat, Mussels, Clams, Organic Linguini with Tomato Butter Sauce

Roasted Butternut & Chestnut Vegan Pumpkin Ravioli
Butternut Squash and Coconut Purée, Toasted Pumpkin Seeds

Cliff House Bistro Cheese Burger*
Half-Pound Beef Burger, Cheddar Cheese and Garlic Fries

Oven Roasted Chicken Breast
Gigante Beans, Italian Sausage, Bloomsdale Spinach

Fish & Chips
Anchor Steam Beer Battered Cod, House-Made Tartar Sauce, Malt Vinegar

Braised Lamb Shank
Mashed Red Potatoes, Roasted Cauliflower and Shiitake Mushrooms

Not responsible for lost or stolen items - 8.50% sales tax will be added. - Split Plate Charge $3.00 - $25 minimum when necessary. - No personal checks accepted
All services provided by Peanut Wagon Inc., a concessionaire under contract with the U.S. 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.
DESSERT MENU

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

Seasonal Fruit Crisp
Vanilla Bean Ice 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