

# Bistro Dinner Menu

## ∞ Featured Cocktails ∞

<b>Cliff House Sangria</b> – Seasonal Concoction	<b>11.50</b>
<b>Ocean Beach Cocktail</b> – Skyy Vodka, Peach Schnapps, Pineapple & Cranberry	<b>11.50</b>

## ∞ STARTERS ∞

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

## ∞ LARGE ENTRÉE SALADS ∞

<b>Large Caesar Salad*</b>	with Grilled Chicken	<b>20.95</b>
Anchovy-Lemon Dressing, Reggiano Parmesan	with Grilled Salmon or Bay Shrimp	<b>22.50</b>
<b>Cliff House Louis</b> – Classic Cliff House Favorite	with Dungeness Crab	<b>34.00</b>
Dungeness Crab or Bay Shrimp, Seasonal Fruit, Louis Dressing	with Bay Shrimp	<b>28.00</b>

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

∞ MAIN COURSES ∞

<b>Pan Roasted Salmon Filet*</b>	<b>29.95</b>
French Lentils and Sautéed Brussels Sprouts with Warm Pancetta Vinaigrette	
<b>Grilled Kurobuta Pork Chop*</b>	<b>32.00</b>
Andouille Sausage and Cornbread, Bourbon Demi-Glaze, Broccolini, Yukon Gold Potatoes	
<b>Cliff House Cioppino – Traditional San Francisco Fish Stew</b>	<b>34.00</b>
Dungeness Crab, Fresh Fish and Garlic in a Tomato-Shellfish Broth	
<b>Herb Crusted Alaskan Halibut*</b>	<b>33.00</b>
Meyer Lemon Beurre Blanc, Grilled Asparagus, Roasted Yukon Gold Potatoes	
<b>Fourteen-Ounce New York Steak*</b>	<b>39.95</b>
Bordelaise Sauce, Broccolini and Mashed Red Potatoes, Garlic-Herb Compound Butter	
<b>Frutti de Mare</b>	<b>33.50</b>
Sautéed Rock Shrimp, Scallops, Crab Meat, Mussels, Clams, Organic Linguini with Tomato Butter Sauce	
<b>Fava Bean &amp; Asparagus Ravioli</b>	<b>25.00</b>
Spring Vegetables, Roasted Red Pepper Sauce, Micro Greens, Agrumato Lemon Olive Oil	
<b>Cliff House Bistro Cheese Burger*</b>	<b>16.50</b>
Half-Pound Beef Burger, Cheddar Cheese and Garlic Fries	
<b>Oven Roasted Chicken Breast</b>	<b>26.50</b>
Gigante Beans, Italian Sausage, Bloomsdale Spinach	
<b>Fish &amp; Chips</b>	<b>23.50</b>
Anchor Steam Beer Battered Cod, House-Made Tartar Sauce, Malt Vinegar	
<b>Braised Lamb Shank</b>	<b>32.00</b>
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

# Bistro

## DOUBLE ESPRESSO COFFEE DRINKS

Cafe Latte - Cappuccino - Cafe Mocha \$5.75

Espresso \$4.75

## PORTS & LIQUORS

Graham's Six Grapes \$12.50

Sandeman Royal 20 Year Old Tawny Port \$18.50

Taylor Fladgate 20 Year Old Tawny Port \$18.50

## DESSERT WINES

Quady Elysium Black Muscat \$12.00

Pacific Rim "Vin de Glacière" \$12.50

## COGNAC

Hennessy VS \$13.50

Remy Martin VSOP

Hennessy VSOP \$16.50

\$16.50

Martell VSOP Medallion

Courvoisier VSOP

\$16.50

\$16.50

## SINGLE MALT SCOTCH WHISKEY

Glenfiddich 12 Year

Macallan 18 Year

\$16.00

\$37.00

## LIQUEURS

Grand Marnier

Bailey's Irish Cream

Amaretto di Soronno

Frangelico

Drambuie

Kahlua

Chambord

Sambuca

\$12.50

\$11.50