

## ☪ BREAKFAST ☪

The Cliff House Proudly Uses Cage Free Eggs  
All Egg Entrees Served with Fresh Fruit and Roasted Potatoes

<b>Bacon, Mushroom and Cheddar Omelet</b>	<b>16.95</b>
<b>The Johnson Omelet</b> Dungeness Crab, Avocado, Sour Cream	<b>21.75</b>
<b>Seafood Omelet</b> Scallops, Bay Shrimp, Green Onions, Mushrooms	<b>20.95</b>
<b>American Breakfast*</b> Two Eggs any Style, Bacon, Sausage or Ham	<b>15.95</b>
<b>Eggs San Francisco*</b> Two Poached Eggs with Dungeness Crab, Toasted Sourdough Bread, Brandy Cream Sauce	<b>21.75</b>
<b>Classic Eggs Benedict*</b> Poached Eggs, Canadian Bacon, Toasted English Muffin, Hollandaise Sauce	<b>17.25</b>
<b>Joe's Special Scramble</b> Scrambled Eggs with Sautéed Ground Beef, Onions, Mushrooms, Spinach, topped with Parmesan Cheese	<b>17.95</b>
<b>Farmer's Breakfast Scramble</b> Scrambled Eggs, Ham, Potatoes, Green Onions, Cheddar Cheese	<b>17.75</b>
<b>Sautéed Vegetable Scramble</b> Scrambled Eggs, Red Peppers, Tomatoes, Scallions, Button Mushrooms, Melted Goat Cheese	<b>17.75</b>
<b>House Made Oat &amp; Nut Granola</b> Organic Yogurt, Apple, Dried Currants, Banana, Honey	<b>15.50</b>
<b>Thick Sliced Sourdough French Toast</b> Maple Syrup, Crisp Bacon, Powdered Sugar and Fresh Apple Compote	<b>16.25</b>
<b>Famous Cliff House Popover Baking Mix (makes 1 dozen)</b> Love our popovers? Buy our mix and have fresh and hot popovers right from your own oven.	<b>6.50</b>

## ☪ CLIFF HOUSE CLASSIC APPETIZERS ☪

<b>Famous Cliff House Clam Chowder</b>	Cup <b>8.95</b>	Bowl <b>11.75</b>
<b>Bay Shrimp Cocktail</b>	<b>13.50</b>	<b>Dungeness Crab Cocktail</b> <b>18.00</b>
<b>Spicy Fried Calamari</b> House Made Cocktail and Tartar Sauce		<b>16.50</b>
<b>Dungeness Crab Cakes</b> Roasted Red Pepper Aioli		<b>18.50</b>
<b>Cliff House Potstickers</b> Pork, Shrimp, Spicy Chili Soy Dipping Sauce		<b>14.95</b>
<b>Steamed Clams</b> Thyme, Garlic & White Wine Broth		<b>17.95</b>

\* 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.

☞ **FEATURED COCKTAIL** ☜

**Cliff House Sangria** – Merlot, Fresh Citrus Juices, Triple Sec, Brandy **11.50**

☞ **SMALL SALADS** ☜

**Sonoma Baby Greens** Fresh Herb Vinaigrette **10.75**

**Radicchio & Endive Salad** **11.50**

Comice Pears, Gorgonzola Cheese, Caramelized Walnuts, White Balsamic Vinaigrette

**Caesar Salad** Anchovy-Lemon Dressing Reggiano Parmesan **12.95**

☞ **LARGE SALADS, SANDWICHES & ENTREES** ☜

**Cliff House Louis** – Classic Cliff House Favorite with Dungeness Crab **34.00**

Farm Fresh Vegetables, Seasonal Fruit, Louis Dressing with Bay Shrimp **28.00**

Combo **31.00**

**Caesar Salad** Anchovy-Lemon Dressing, Reggiano Parmesan with Grilled Chicken **20.95**

with Chilled Bay Shrimp or Grilled Salmon **22.50**

**Grilled Marinated Breast of Chicken Sandwich** **21.95**

Dutch Crunch Roll, Pesto Aioli, Garlic Fries

**The Ben Butler** – Warm Open-Faced Dungeness Crab Salad Sandwich **32.00**

Melted Cheddar Cheese, Sourdough Bread, Baby Greens

**Cliff House Bistro Cheese Burger\*** **16.50**

Half-Pound Beef Burger, Cheddar Cheese, Garlic Fries

**Broiled Swordfish Sandwich\*** **21.95**

House Made Tartar Sauce, Ciabatta Bread, Baby Greens

**Ocean Beach Sandwich** Shrimp Salad, Open-Faced Dark Rye **20.95**

Tomato, Avocado, Baby Greens

**Grilled Portobello Mushroom Sandwich** **19.50**

Ciabatta Bread, Red Peppers, Goat Cheese, Fresh Basil, Garlic Fries

**Pasta du Jour** – Please inquire about the Chef's Daily Inspiration **A.Q.**

**Cliff House Cioppino – Classic San Francisco Fish Stew** **34.00**

Dungeness Crab, Fish and Garlic in a Tomato-Shellfish Broth

**Grilled Salmon\*** **29.00**

Honey Mustard Glaze, Roasted Yukon Gold Potatoes, Market Vegetables

**Fish and Chips** **23.50**

Anchor Steam Beer Batter Dipped Cod, Tartar Sauce, Malt Vinegar

\$25.00 minimum when necessary. \$3.00 split plate charge

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## **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