

BISTRO

~ BREAKFAST ~

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

Eggs San Francisco* Dungeness Crab, Poached Eggs, Brandy Cream Sauce, Toasted Organic Herb Loaf	21.75
Classic Eggs Benedict* Two Poached Eggs, Canadian Bacon, English Muffin, Hollandaise Sauce	17.25
Shakshuka Two Poached Eggs on a Bed of Lightly Spiced Tomato and Red Pepper Sauce with Goat Cheese & Green Onions Served with Warm Pita Bread	17.50
Bacon Mushroom Cheddar Scramble Diced Bacon, Sliced Mushrooms	16.95
The Johnson Omelet Dungeness Crab, Avocado, Sour Cream	21.75
Joe's Special Scramble Scrambled Eggs with Sautéed Ground Beef, Onions, Mushrooms, Spinach topped with Parmesan Cheese	17.95
American Breakfast* Two Eggs Any Style, Bacon, Sausage or Ham	15.95
Thick Sliced Sourdough French Toast Bacon, Maple Syrup, Powdered Sugar	16.25
Famous Cliff House Popover Baking Mix (makes 1 dozen)	6.50

Love our popovers? Buy our mix and have fresh and hot popovers right from your own oven.

~ STARTERS ~

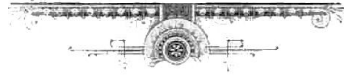
Famous Cliff House Clam Chowder	Cup 8.95 - Bowl 11.75
Sonoma Baby Greens Fresh Herb Vinaigrette	10.75
Cliff House Potstickers Pork, Shrimp, Spicy Chili Soy Dipping Sauce	14.95
Dungeness Crab Cakes Roasted Red Pepper Aioli	18.50
Ahi Tuna Nachos Ahi Tuna Poke, Mango, Avocado, Crispy Wonton Chips, Wasabi Cream	21.00
Fried Calamari Lemon Aioli	16.50
Caesar Salad Anchovy-Lemon Dressing, Reggiano Parmesan	12.95
Winter Wedge Baby Iceberg Lettuce, Blood and Cara Cara Oranges, Crispy Bacon Bits Point Reyes Blue cheese, Red Hawaii Sea Salt	12.95

~ LUNCH ~

Classic Cliff House Louis	with Dungeness Crab 34.00 with Bay Shrimp 28.00 or Combo 31.00
Ocean Beach Sandwich Shrimp Salad, Open-Faced Dark Rye, Tomato, Avocado, Baby Greens	20.95
Caesar Salad	with Grilled Chicken 20.95 with Chilled Bay Shrimp or Grilled Salmon 22.50
Grilled Portobello Mushroom Sandwich Ciabatta Bread, Red Peppers, Goat Cheese, Fresh Basil, Garlic Fries	19.50
Blackened Swordfish Sandwich* House Made Tartar Sauce, Seeded French Roll, Baby Greens	21.95
Grilled Marinated Chicken Breast Sandwich Dutch Crunch Roll, Sun Dried Tomato Aioli Avocado, Garlic Fries	21.95
Cliff House Bistro Cheese Burger* Half-Pound Beef Burger, Cheddar Cheese, Garlic Fries	16.50
Pasta du Jour Please ask your server for today's selection	A.Q.
Fish and Chips Batter Dipped Cod, House-made Tartar Sauce, Malt Vinegar	23.50
Seared Salmon* Honey Mustard Glaze, Roasted Yukon Gold Potatoes Sautéed Market Vegetables	29.00

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

Bistro



DESSERT MENU

Warm Sour Cream Fudge Cake

Vanilla Bean Ice Cream & Chocolate Sauce

\$12.00

Seasonal Fruit Crisp

Salted Caramel Sauce & Chantilly Cream

\$10.00

Classic Vanilla Bean

Crème Brûlée

\$10.00

Raspberry Cheesecake

Pistachio Shortbread Crust, Raspberry Sauce
and Whipped Cream

\$10.00

Artisanal Cheese Plate

Paired Accompaniments

\$15.00