

BISTRO

~ DINNER ~

~ FEATURED COCKTAILS ~

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

~ STARTERS ~

Sonoma Baby Greens Fresh Herb Vinaigrette, Goat Cheese Crostini	10.75
Winter Wedge Salad Baby Iceberg Lettuce, Point Reyes Blue Cheese Dressing, Crispy Bacon Bits, Cara Cara and Blood Orange Slices, Hawaiian Red Sea Salt	12.95
Classic Caesar Salad Anchovy-Lemon Dressing, Reggiano Parmesan	12.95
Half Dozen Local Oysters* Lemon and Cocktail Sauce	18.50
Ahi Tuna Nachos Ahi Tuna Poke, Mango, Avocado, Crispy Wonton Chips, Wasabi Cream	21.00
Dungeness Crab Cakes Roasted Red Pepper Aioli	18.50
Cliff House Potstickers Pork, Prawns, Spicy Chili-Soy Dipping Sauce	14.95
Fried Calamari Lemon Aioli	16.50
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*	with Grilled Chicken 20.95
Anchovy-Lemon Dressing, Reggiano Parmesan	with Grilled Salmon or Bay Shrimp 22.50
Cliff House Louis – Classic Cliff House Favorite	with Dungeness Crab 34.00
Dungeness Crab or Bay Shrimp, Seasonal Fruit, Louis Dressing	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** ~

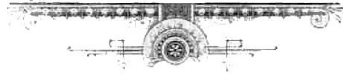
Crispy Skin-on Salmon*	29.95
Honey, Dijon Mustard & Miso Sauce, Cilantro Oil, Farro	
Grilled Kurobuta Pork Chop*	32.00
Andouille Sausage and Combread, Bourbon Demi-Glaze, Broccolini, Yukon Gold Potatoes	
Cliff House Cioppino – Traditional San Francisco Fish Stew	34.00
Dungeness Crab, Fresh Fish and Garlic in a Tomato-Shellfish Broth	
Herb Crusted Alaskan Halibut*	33.00
Meyer Lemon Beurre Blanc, Grilled Asparagus, Roasted Yukon Gold Potatoes	
Fourteen-Ounce New York Steak*	39.95
Bordelaise Sauce, Broccolini and Mashed Red Potatoes, Garlic-Herb Compound Butter	
Frutti de Mare	33.50
Sautéed Rock Shrimp, Scallops, Crab Meat, Mussels, Clams, Organic Linguini with Tomato Butter Sauce	
Roasted Winter Squash & Chestnut Ravioli	25.00
Coconut-Butternut Sauce, Pomegranate Molasses, Toasted Pine Nuts	
Cliff House Bistro Cheese Burger*	16.50
Half-Pound Beef Burger, Cheddar Cheese and Garlic Fries	
Oven Roasted Chicken Breast	26.50
Gigante Beans, Italian Sausage, Bloomsdale Spinach	
Fish & Chips	23.50
Battered Dipped Cod, House-Made Tartar Sauce, Malt Vinegar	
Braised Beef Short Ribs	38.50
Truffled Cauliflower Puree, Crispy Brussels Sprouts	

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.

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