

The Cliff House Bistro

Celebrating Easter 2019

Sample menu, subject to change

Appetizers

Baby Arugula Salad \$14.00

Caramelized Walnuts, Reggiano Parmesan, Meyer Lemon & Extra Virgin Olive Oil

Chilled Asparagus Salad \$16.00

Meyer Lemon Vinaigrette, Shaved Egg & Toasted Marcona Almonds

Famous Cliff House Clam Chowder cup - \$9.00, bowl - \$12.00

Two Dungeness Crab Cakes \$18.50

Roasted Red Pepper Aioli

Steamed Clams \$18.00

Thyme, Garlic, Butter & White Wine Broth

Baked French Onion Soup \$12.00

Melted Gruyere Cheese

Main Courses

Pan Roasted Salmon Filet* \$34.00

French Lentils & Sautéed Brussels Sprouts with Warm Pancetta Vinaigrette

Honey Mustard Glazed Baked Ham \$28.00

Scalloped Potatoes & Spring Vegetables

Baked Alaskan Halibut \$36.00

Tuscan Style Bread Topping, Basil Oil & Fig Vinegar, Yukon Gold Potatoes

Fourteen-Ounce New York Steak* \$41.00

Roasted Potatoes & Creamed Spinach

Frutti de Mare \$35.00

Sautéed Rock Shrimp, Scallops, Crab Meat, Mussels & Clams over Rigatoni Pasta

Fava Bean & Asparagus Ravioli \$28.00

Spring Vegetables, Roasted Red Pepper Sauce, Micro Greens, Agrumato Lemon Olive Oil

Oven Roasted Chicken Breast \$29.00

Gigande Beans, Italian Sausage, Bloomsdale Spinach

Braised Lamb Shank \$34.00

Israeli Couscous, Dried Apricots, Currants, Fig, Cherry, Toasted Almond, Arugula

Famous Cliff House Louis

Crab \$34.00 Shrimp \$28.00

Not responsible for lost or stolen items - 8.50% sales tax will be added. \$25.00 minimum when necessary. \$3.00 split plate charge. 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.

* All such items can be cooked to your order.