

# The Cliff House Bistro

## Celebrating Mother's Day 2019

### Appetizers

- Baby Arugula Salad 14.00**  
*Caramelized Walnuts, Reggiano Parmesan, Meyer Lemon & Extra Virgin Olive Oil*
- Famous Cliff House Clam Chowder cup 9.00, bowl 12.00**
- Two Dungeness Crab Cakes 19.50**  
*Roasted Red Pepper Aioli*
- Chilled Asparagus Salad 16.00**  
*Meyer Lemon Vinaigrette, Shaved Egg & Toasted Marcona Almonds*
- 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*
- Grilled Kurobuta Pork Chop 35.00**  
*Andouille Sausage & Cornbread, Bourbon Demi-Glaze, Broccolini, Yukon Gold Potatoes*
- Baked Alaskan Halibut 36.00**  
*Tuscan Style Bread Topping, Basil Oil & Fig Vinegar, Yukon Gold Potatoes*
- Fourteen-Ounce New York Steak\* 42.00**  
*Roasted Potatoes & Creamed Spinach*
- Frutti de Mare 35.00**  
*Sautéed Rock Shrimp, Scallops, Crab Meat, Mussels & Clams over Organic Linguine*
- Fava Bean & Asparagus Ravioli 28.00**  
*Spring Vegetables, Roasted Red Pepper Sauce, Micro Greens, Agrumato Lemon Olive Oil*
- Oven Roasted Chicken Breast 29.00**  
*Gigante Beans, Italian Sausage, Bloomsdale Spinach*
- Famous Cliff House Louis**
- Crab \$34.00      Shrimp 28.00**