

BISTRO

~ STARTERS ~

Famous Cliff House Clam Chowder	Cup 9.50 - Bowl 12.50
Sonoma Baby Greens Fresh Herb Vinaigrette	12.00
Cliff House Potstickers Pork, Prawn, Spicy Chili Soy Dipping Sauce	16.00
Dungeness Crab Cakes Roasted Red Pepper Aioli	19.50
Ahi Tuna Nachos Ahi Tuna Poke, Mango, Avocado, Crispy Wonton Chips, Wasabi Cream	22.00
Spicy Fried Calamari Lemon Aioli	17.50
Caesar Salad Anchovy-Lemon Dressing, Reggiano Parmesan	14.00
Summer Wedge Salad Baby Iceberg Lettuce, Watermelon, Crispy Bacon Bits Point Reyes Blue Cheese, Hawaiian Red Sea Salt	14.00

~ 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	22.50
Classic Eggs Benedict* Two Poached Eggs, Canadian Bacon, English Muffin, Hollandaise Sauce	18.50
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	18.50
Bacon Mushroom Cheddar Scramble Diced Bacon, Sliced Mushrooms	17.50
The Johnson Omelet Dungeness Crab, Avocado, Sour Cream	22.50
Joe's Special Scramble Scrambled Eggs with Sautéed Ground Beef, Onions, Mushrooms, Spinach topped with Parmesan Cheese	18.50
American Breakfast* Two Eggs Any Style, Bacon, Sausage or Ham	16.95
Thick Sliced Sourdough French Toast Bacon, Maple Syrup, Powdered Sugar	17.25
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.	

~ LUNCH ~

Classic Cliff House Louis Salad	with Dungeness Crab 35.00 with Bay Shrimp 29.00 or Combo 32.00
Ocean Beach Sandwich Shrimp Salad, Open-Faced Dark Rye, Tomato, Avocado, Baby Greens	21.95
Caesar Salad	with Grilled Chicken 21.95 with Chilled Bay Shrimp or Grilled Salmon 24.50
Grilled Portobello Mushroom Sandwich Ciabatta Bread, Red Peppers, Goat Cheese, Fresh Basil, Garlic Fries	19.95
Blackened Swordfish Sandwich* House Made Tartar Sauce, Seeded French Roll, Baby Greens	23.00
Grilled Marinated Chicken Breast Sandwich Seeded French Roll, Sun Dried Tomato Aioli Avocado, Garlic Fries	22.95
Cliff House Bistro Cheese Burger* Half-Pound Beef Burger, Cheddar Cheese, Garlic Fries	17.50
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	24.50
Seared Salmon* Honey Mustard Glaze, Roasted Yukon Gold Potatoes Sautéed Market Vegetables	31.00

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



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

Warm Popover Bread Pudding

Dried Fruits, Caramel Sauce & Vanilla Bean Ice Cream
\$10.00

Raspberry Cheesecake

Pistachio Shortbread Crust, Raspberry Sauce
and Whipped Cream
\$10.00

Artisanal Cheese Plate

Paired Accompaniments