

BISTRO

~ DINNER ~

~ FEATURED COCKTAILS ~

Cliff House Sangria – Seasonal Concoction	12.00
Ocean Beach Cocktail – Skyy Vodka, Peach Schnapps, Pineapple & Cranberry	12.00

~ STARTERS ~

Sonoma Baby Greens Fresh Herb Vinaigrette, Goat Cheese Crostini	12.00
Seasonal Wedge Salad Baby Iceberg Lettuce, Point Reyes Blue Cheese Dressing, Watermelon, Crispy Bacon Bits, Hawaiian Red Sea Salt	14.00
Classic Caesar Salad Anchovy-Lemon Dressing, Reggiano Parmesan	14.00
Half Dozen Local Oysters* Lemon and Cocktail Sauce	19.50
Ahi Tuna Nachos Ahi Tuna Poke, Mango, Avocado, Crispy Wonton Chips, Wasabi Cream	22.00
Dungeness Crab Cakes Roasted Red Pepper Aioli	19.50
Cliff House Potstickers Pork, Prawns, Spicy Chili-Soy Dipping Sauce	16.00
Spicy Fried Calamari Lemon Aioli	17.50
Traditional French Onion Soup Topped with Melted Gruyere Cheese	13.00
Famous Cliff House Clam Chowder	Cup 9.50 Bowl 12.50

~ LARGE ENTRÉE SALADS ~

Large Caesar Salad*	with Grilled Chicken 21.95
Anchovy-Lemon Dressing, Reggiano Parmesan	with Grilled Salmon or Bay Shrimp 24.50
Cliff House Louis – Classic Cliff House Favorite	with Dungeness Crab 35.00
Dungeness Crab or Bay Shrimp, Seasonal Fruit, Louis Dressing	with Bay Shrimp 29.00

***Thank you in advance for helping during the present drought.
Water will be gladly given by request only.***

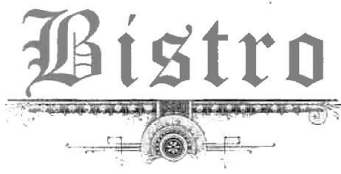
~ MAIN COURSES ~

Crispy Skin-on Salmon*	31.00
Honey, Dijon Mustard & Miso Sauce, Cilantro Oil, Farro	
Spice Rubbed Barbeque Pork Spareribs*	29.95
Honey – Balsamic Glaze, Combread Stuffing, Cabbage – Apple Slaw	
Cliff House Cioppino – Traditional San Francisco Fish Stew	35.00
Dungeness Crab, Fresh Fish and Garlic in a Tomato-Shellfish Broth	
Herb Crusted Alaskan Halibut*	36.00
Meyer Lemon Beurre Blanc, Grilled Asparagus, Roasted Yukon Gold Potatoes	
Fourteen-Ounce New York Steak*	42.00
Bordelaise Sauce, Broccolini and Mashed Red Potatoes, Garlic-Herb Compound Butter	
Frutti de Mare	35.00
Sautéed Rock Shrimp, Scallops, Crab Meat, Mussels, Clams, Organic Linguini with Spicy Tomato Butter Sauce	
Roasted Butternut Squash Ravioli	27.00
Spring Vegetables, Kale, Roasted Garlic – Shallot – Mushroom Broth, Micro Greens	
Cliff House Bistro Cheeseburger*	17.50
Half-Pound Beef Burger, Cheddar Cheese and Garlic Fries	
Oven Roasted Chicken Breast	27.50
Gigante Beans, Italian Sausage, Bloomsdale Spinach	
Fish & Chips	24.50
Battered Dipped Cod, House – Made Tartar Sauce, Malt Vinegar	
Lamb Pappardelle Pasta	31.00
Braised Lamb Shank, Shiitake Mushrooms, Peppers, Scallions	

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.



DESSERT MENU

Warm Sour Cream Fudge Cake

Vanilla Bean Ice Cream & Chocolate Sauce
\$12.00

Warm Ginger Spice Cake

Pumpkin Ice Cream
\$10.00

Seasonal Fruit Crisp

Salted Caramel Sauce & Chantilly Cream
\$10.00

Classic Vanilla Bean Crème Brûlée

\$10.00

Raspberry Cheesecake

Graham Cracker Crust
\$10.00

Artisanal Cheese Plate

Paired Accompaniments
\$15.00