

## APPETIZERS

### SEAFOOD SAMPLER \$17.95

Prawns, pan fried or raw oysters, smoked salmon, and Dungeness Crab

### KAHUKU PRAWNS \$10.95

Tandori coconut breaded prawns pan fried in peanut oil and served with a sweet and spicy dipping sauce

### DUNGENESS CRAB COCKTAIL \$11.95

Dungeness Crab served with fresh chopped celery and our homemade cocktail sauce

### PRAWN PLATTER \$14.95

One dozen chilled prawns served with our homemade cocktail sauce

### ALDER SMOKED SALMON \$9.95

Locally smoked salmon served with capers, red onion, cream cheese and fresh baked baguette

### DEVILS ON HORSEBACK \$14.95

Baked scallops wrapped in bacon with melted parmesan cheese

### FRESH BAKED BAGUETTE \$4.95

Fresh baked baguette served with basil infused olive oil and balsamic vinegar

### MANILLA CLAMS \$9.95

Fresh Taylor United Clams steamed in a rich buttery white wine broth with mushrooms, garlic, a pinch of red pepper flakes, finished with vermouth and fresh lemon

### SIX SHOOTERS \$7.95

A half dozen raw Pacific Oysters served in shot glasses with homemade cocktail sauce

### MATT'S HUMMUS PLATTER \$8.95

Homemade fresh hummus served with fresh vegetables, toasted pita bread, and kalamata olives

### HOT CRAB DIP \$14.95

Bubbling hot Dungeness Crab with artichoke hearts and parmesan cheese. Served with tortilla chips

### SAUTÉED MUSHROOMS \$7.95

A boat full of mushroom caps sautéed in butter, Madiera, garlic, and Worcestershire Sauce

### PAN FRIED OYSTERS \$9.95

Fresh Pacific oysters breaded and pan fried, served with tartar sauce

### KUMOMOTO OYSTERS \$8.95

A half dozen shucked oysters served on the half shell

## SOUP & SALADS

### DUNGENESS CRAB LOUIS \$18.95

A generous portion of Dungeness Crab on a fresh garden salad with hard boiled egg, tomato, cucumber, and served with our spicy Louis dressing

### CAESAR SALAD \$9.95

Romaine lettuce tossed with parmesan cheese, our homemade Caesar dressing and fresh croutons

With Teriyaki Chicken \$16.95

With Dungeness Crab \$18.95

With Grilled 5 oz. Salmon \$20.95

With 8 oz. Prime Top Sirloin \$25.95

### VEGETARIAN BISTRO \$15.95

Field greens tossed in a balsamic vinaigrette dressing with tomatoes, sautéed green and red bell peppers, mushrooms and topped with Danish Bleu Cheese

### BISTRO SALAD \$27.95

Field greens tossed with tomato and sautéed mushrooms in balsamic vinaigrette dressing. Served with Danish Bleu Cheese and our sliced, grilled, 8 oz. prime top sirloin steak

### WHISKEY CRAB SOUP

The Cliff House favorite. Homemade!

Cup \$5.95

Bowl \$6.95

### BOWL OF WHISKEY CRAB SOUP & SALAD BAR \$14.95

Our famous soup combined with our salad bar

### 1/2 TERIYAKI CHICKEN CAESAR \$12.95

Half the size of our regular Caesar salad, tossed with parmesan cheese, our homemade Caesar dressing, fresh croutons and one broiled teriyaki chicken breast

## PASTA

### PESTO PRAWN \$20.95

Linguine combined with prawns, mushrooms, red bell peppers in a sun dried tomato pesto sauce

### OLIVE OIL LINGUINE \$16.95

Linguine tossed with basil infused olive oil, lemon, fresh vegetables, portabella mushrooms, capers, artichoke hearts and fresh herbs

### SEAFOOD PASTA \$22.95

Linguine with prawns, clams, calamari, and scallops in a rich tomato sauce and fresh herbs

### SMOKED SALMON LINGUINE \$21.95

Smoked salmon, red onions, and capers served in a rich creamy Alfredo sauce

### ADDITIONAL OPTIONS FOR PASTA INCLUDE:

Substitute Alfredo sauce \$2.00

Add diced Chicken \$4.00

Add Prawns \$6.00

*Raw oysters, salmon, and steaks that are cooked to your requested doneness may increase your risk of food-borne illness.*

All entrees come with your choice of a cup of Whiskey Crab Soup, or a trip to the salad bar, or a small caesar salad. Entrees also come with a choice of baked potato, rice pilaf or vegetable. A basket of breads and butter will be brought to your table.

## STEAKS

Our steaks are hand cut by McDonald Meats especially for the Cliff House

### TOP SIRLOIN

USDA Prime 8 oz. **\$22.95**  
 USDA Prime 12 oz. **\$25.95**

### TERIYAKI SIRLOIN

USDA Prime 8 oz. **\$23.95**

### RIB EYE STEAK

USDA Choice 16 oz. **\$31.95**

### NEW YORK

USDA Choice 12 oz. **\$29.95**  
 With Black Pepper Marinade **\$30.95**  
 With melted Danish Bleu Cheese **\$31.95**

### TENDERLOIN FILLET

USDA Choice 9 oz. **\$32.95**  
 With Garlic Marinade **\$33.95**  
 With Dave's Mushroom Sauce **\$34.95**

### STEAK OSCAR \$7.95

Add Béarnaise sauce and Dungeness Crab to your choice of steak

### NEW ZEALAND RACK OF LAMB \$34.95

A full rack of lamb marinated in our sister restaurant's recipe

## SEAFOOD SPECIALTIES

### ALASKAN SOCKEYE SALMON \$26.95

Broiled to perfection and served with your choice of chipotle spice rub with a citrus raspberry sauce, or béarnaise sauce, or tomato-basil butter

### SEAFOOD MEDLEY \$22.95

Fresh fish, scallops, prawns, clams, and calamari sautéed with butter, vermouth, onion, garlic, bell peppers, mushrooms and fresh herbs

### SEA SKEWER \$22.95

Lightly marinated and broiled skewers of prawns and scallops

### PRAWN SAUTÉ \$22.95

Prawns sautéed in traditional scampi style

### PAN FRIED OYSTERS \$19.95

Fresh Pacific Oysters breaded and pan fried, served with tartar sauce

### GARLIC PRAWNS \$22.95

A skewer of prawns brushed with a rich garlic sauce and broiled

### KAHUKU PRAWNS \$21.95

Tandori coconut breaded prawns pan fried in peanut oil and served with a sweet and spicy dipping sauce

### FRESH MANILLA CLAMS \$20.95

Fresh Taylor United Clams steamed in a rich buttery white wine broth with mushrooms, garlic, a pinch of red pepper flakes, finished with vermouth and fresh lemon

### LOBSTER TAIL \$39.95

10 oz. Rock Lobster steamed and served with drawn butter

## CHICKEN ENTREES

### TERIYAKI CHICKEN \$15.95

Two chicken breasts marinated in our homemade teriyaki sauce and broiled

### CHICKEN DUNGENESS \$18.95

Two broiled chicken breasts topped with Dungeness Crab and Béarnaise sauce

## COMBINATIONS

### STEAK & PRAWNS \$28.95

Our 8 oz. prime top sirloin and broiled garlic prawns

### STEAK & LOBSTER \$46.95

Our 8 oz. prime top sirloin and steamed lobster tail

### STEAK & SALMON \$29.95

Our 8 oz. prime top sirloin and broiled Alaskan Sockeye Salmon served with Béarnaise sauce

### PAN FRIED OYSTERS & SALMON \$24.95

Pan fried Pacific Oysters and broiled Alaskan Sockeye Salmon served with Béarnaise sauce

### PAN FRIED OYSTERS & STEAK \$28.95

Pan fried Pacific Oysters and our 8 oz. prime top sirloin steak

### TERIYAKI CHICKEN & PRAWNS \$21.95

One broiled chicken breast marinated in our homemade teriyaki sauce, and broiled garlic prawns

*Raw oysters, salmon, and steaks that are cooked to your requested doneness may increase your risk of food-borne illness.*

## CLIFFHOUSE SPECIALTY COCKTAILS

### MOJITO

**\$8.25**

Freshly squeezed lime juice, rum, soda, fresh mint, and a dash of bitters

### LEMON DROP

**\$8.25**

Absolut Citron, freshly squeezed orange and lemon juices, and a sugar rim

### CLIFFHOUSE MARGARITA

**\$8.25**

Cuervo Gold, Roses' lime, cranberry juice and a float of Grand Marinier

## DESSERTS

All desserts are homemade in our kitchen by Maureen Peschl

### BLACK & TAN ICE CREAM SUNDAE

Vanilla Bean Ice Cream on toasted pound cake with chocolate and caramel sauce

**\$6.95**

### PEANUT BUTTER PIE

Graham cracker crust and creamy peanut butter with dark chocolate topping

**\$5.95**

### CRÈME BRULEE

Traditional rich and creamy custard topped with caramelized sugar

**\$6.95**

### CHOCOLATE CHOCOLATE CAKE

A delicious flourless cake made with imported chocolate especially for the chocolate fanatic, served with raspberry sauce

**\$6.95**

### VANILLA BEAN ICE CREAM

**\$4.50**

With raspberry sauce

**\$4.95**

With chocolate sauce

**\$4.95**

### SIRENA GELATO

Your Server will tell you Today's Flavors

**\$5.50**

Add a scoop of Ice Cream to your dessert

**\$2.50**

With sauce **\$2.95**

### DESSERT LATE HARVEST REISLING

**\$5.50/GLASS**

## PORT

(BY THE GLASS)

WHIDBEY'S PORT	\$4.50	OLD BENSON	
WOODBIDGE PORTO	\$5.00	SOLERA AGE OLD TAWNY	\$10.00
SANDEMAN FOUNDERS RESERVE	\$6.00	WARRES 10 YEAR	
GRAHAM'S SIX GRAPES PORTO	\$6.00	TAWNY PORTO	\$10.00
PENFOLD'S CLUB TAWNY	\$7.00	ROYAL OPORTO 20 YEAR	\$12.00
INFANTADO LBV 2000	\$9.00	YALUMBA 21 YEAR	
		ANTIQUE TAWNY	\$14.00

## NON-ALCOHOLIC DRINKS

### SPARKLING WATER

Pellegrino (1 liter)	\$6.00
Pellegrino	\$3.00
Calistoga	\$3.00

THOMAS KEMPER SODAS	\$3.00	AGRI-BAY COFFEE	\$2.50
SODA POP	\$2.50	STASH TEAS	\$2.50
LEMONADE	\$3.00	HOT CHOCOLATE	\$2.50
ICED TEA	\$2.50	HOT CIDER	\$2.50

*For parties of 6 or more, one check with an 18 % gratuity will be added to the bill.*

*Split plates will be charged \$6.95*

*For birthdays we offer a Black & Tan Ice Cream Sundae on us!*

*If you bring in your own dessert there will be a \$10.00 charge, & we will serve it for you*



HAPPY HOUR MENU  
SERVED MONDAY - THURSDAY  
4:30 - 6:00 PM  
IN THE LOUNGE AND ON THE DECK

**SIX SHOOTERS**

A half dozen raw Pacific Oysters served in shot glasses with homemade cocktail sauce  
**\$6.95**

**HALF CAESAR**

Romaine hearts tossed with fresh croutons, parmesan cheese, and our homemade dressing  
**\$4.95**

**MATT'S HUMMUS PLATTER**

Homemade fresh hummus served with fresh vegetables, kalamata olives, and toasted pita bread  
**\$7.95**

**ALDER SMOKED SALMON**

Locally smoked Salmon served with capers, red onion, cream cheese, and fresh baked baguette  
**\$7.95**

**KAHUKU PRAWNS**

Tandori coconut breaded prawns pan fried in peanut oil and served with a sweet and spicy dipping sauce  
**\$9.95**

**CRAB COCKTAIL**

Dungeness Crab served with fresh chopped celery and our homemade cocktail sauce  
**\$9.95**

**PAN FRIED OYSTERS**

Fresh Pacific Oysters breaded and pan fried, served with tartar sauce  
**\$7.95**

**WHISKEY CRAB SOUP**

A Cliff House Favorite, homemade daily!  
Cup **\$4.95**      Bowl **\$5.95**

**HOT CRAB DIP**

Oven baked with Dungeness Crab, artichoke hearts, and parmesan cheese, served with tortilla chips  
**\$9.95**

**SAUTEED MUSHROOMS**

A boat full of mushroom caps sautéed in butter, Madeira, garlic, and Worcestershire sauce  
**\$5.95**



SIGNATURE COCKTAILS

LEMON DROP

A Cliff House Favorite! Absolut Citron, freshly squeezed lemon and orange juice, with a sugar rim

\$8.25

MOJITO

Freshly squeezed lime juice, rum, soda, fresh mint, and a dash of bitters

\$8.25

CLIFF HOUSE MARGARITA

Cuervo Gold, Roses' lime, a splash of cranberry juice and a float of Grand Marinier

\$8.25

CHOCOLATE MINT MARTINI

Vanilla Stoli, Bailey's, Frangelico, Crème De Cacao, Cream, and fresh chocolate mint

\$8.25

HAPPY HOUR COCKTAILS

SERVED MONDAY - THURSDAY 4:30 - 6:00 PM  
IN THE LOUNGE AND ON THE DECK

DRAFT BEERS

\$3.50

GUINNESS

\$3.75

DOMESTIC BOTTLES

Budweiser Bud Light  
Coors Light Beck's N/A

\$2.75

IMPORTED BOTTLES

Amstel Light  
Corona  
Heineken

\$3.25

HOUSE WINE

Delicato Chardonnay, CA  
\$3.75  
Corbett Canyon White Zinfandel, CA  
\$3.75  
Mt. Baker Red Blend, WA  
\$4.50

HOUSE WELL DRINKS

\$3.50

HOUSE MARTINI

\$5.50

HOUSE MANHATTEN

\$5.50