

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.

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## STEAKS

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

### TOP SIRLOIN

USDA Prime 8 oz. **21**  
USDA Prime 12 oz. **24**

### TERIYAKI SIRLOIN

USDA Prime 8 oz. **22**

### RIB EYE STEAK

USDA Prime 16 oz. **32**

### NEW YORK

USDA Choice 12 oz. **25**  
With Black Pepper Marinade **27**  
With melted Danish Bleu Cheese **28**

### TENDERLOIN FILLET

USDA Choice 9 oz. **30**  
With Garlic Marinade **31**  
With Dave's Mushroom Sauce **32**

### STEAK OSCAR

Add Béarnaise sauce and Dungeness Crab  
to your choice of steak  
**8**

### PRAWN SKEWER

Add a skewer of Prawns broiled with a rich garlic sauce to  
your choice of steak  
**5**

### NEW ZEALAND RACK OF LAMB

A full rack of lamb marinated in our sister restaurant's recipe  
**26**

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## SEAFOOD SPECIALTIES

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### SEAFOOD MEDLEY

Fresh fish, scallops, prawns, clams, and calamari  
sautéed with butter, vermouth, onion, garlic, bell peppers,  
mushrooms and fresh herbs  
**21.5**

### LOBSTER TAIL

10 oz. Rock Lobster steamed and served with drawn butter  
**40**

### FRESH MANILLA CLAMS

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  
**20**

### GARLIC PRAWNS

A skewer of prawns broiled with a rich garlic sauce  
**18.5**

### ALASKAN KING SALMON

Broiled to perfection and served with your choice of chipotle  
spice rub with a citrus raspberry sauce, or béarnaise sauce, or  
tomato-basil butter  
**24.5**

### PAN FRIED OYSTERS

Fresh Pacific Oysters from Blau Oyster Co. breaded and  
pan fried, served with tartar sauce  
**19.5**

### KAHUKU PRAWNS

Tandori coconut breaded prawns pan fried in peanut oil and  
served with a sweet and spicy dipping sauce  
**20**

### PRAWN SAUTÉ

Prawns sautéed traditional scampi style  
**21**

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## CHICKEN

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### TERIYAKI CHICKEN

Two chicken breasts marinated in our homemade  
teriyaki sauce and broiled  
**16.5**

### CHICKEN DUNGENESS

Two broiled chicken breasts topped with Dungeness Crab  
and Béarnaise sauce  
**19.5**

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## COMBINATIONS

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### STEAK & SALMON

Our 8 oz. prime top sirloin and broiled Alaskan King Salmon  
served with Béarnaise sauce  
**26**

### PAN FRIED OYSTERS & SALMON

Pan fried Pacific Oysters from Blau Oyster Co. and broiled  
Alaskan King Salmon served with Béarnaise sauce  
**22.5**

### STEAK & LOBSTER

Our 8 oz. prime top sirloin and 10 oz. Australian  
Rock Lobster tail  
**46**

### PAN FRIED OYSTERS & STEAK

Pan fried Pacific Oysters from Blau Oyster Co. and our  
8 oz. prime top sirloin steak  
**26.5**

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