All entrees come with your choice of a trip to the salad bar, or a small caesar salad.
Entrees also come with a choice of baked potato, rice pilaf or vegetable.
Add a cup of Whiskey Crab soup to your Entrée for 5 or a bowl for 7.

STEAKS

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

TOP SIRLOIN
USDA Prime 8 oz. 25

RIB EYE STEAK
USDA Choice 14 oz. 36

NEW ZEALAND RACK OF LAMB MKT
A full rack of lamb rubbed with fresh garlic, rosemary, sea salt, and black pepper served with a fresh house mint sauce

NEW YORK
USDA Choice 12 oz. 32
With Black Pepper Marinade 33
With melted Danish Blue Cheese 34

TENDERLOIN FILLET
USDA Choice 9 oz. 34
With creamy Garlic Marinade 35
With Dave's Mushroom Sauce 36

STEAK & LOBSTER
Our 8 oz. prime top sirloin paired with a steamed Rock Lobster tail and drawn butter
MKT

PAIRINGS

STEAK OSCAR
Add Béarnaise sauce and fresh 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 or Seafood
6

PAN FRIED SCATTER
Add Fresh Pacific Oysters from Blau Oyster Co. breaded to order, pan fried, served with homemade tartar sauce to your choice of Steak or Seafood
6

SEAFOOD SPECIALTIES

SEAFOOD MEDLEY
Fresh fish, scallops, prawns, clams, and calamari sautéed with butter, vermouth, onion, garlic, bell peppers, mushrooms and fresh herbs
24

PAN FRIED OYSTERS
Fresh Pacific Oysters from Blau Oyster Co. breaded to order and pan fried, served with homemade tartar sauce
21

KAHUKU PRAWNS
Tandori coconut breaded prawns pan fried in peanut oil and served with a sweet and spicy dipping sauce
22

LOBSTER TAIL
Rock Lobster steamed and served with drawn butter
MKT

PRAWN SAUTÉ
Prawns sautéed traditional scampi style
22

CHICKEN

CHICKEN DUNGENESS
Two local all natural Draper Valley grilled chicken breasts topped with Fresh Dungeness Crab and Béarnaise sauce
25

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