

STARTERS

COCONUT CRUSTED SHRIMP ... 12

w/orange horseradish sauce & orange segments

BUFFALO FRIED WHITE SHRIMP ... 15

w/celery sticks & house blue cheese dip

ROASTED RED PEPPER HUMMUS ... 9

w/marinated calamata olives & toasted pita bread

Gf HAND CUT PARMESAN FRIES ... 8

w/Cliffside fry sauce

FRESH MOZZARELLA CROSTINI ... 9

w/dried cranberry mostarda, basil pesto, balsamic, & micro greens

RHODE ISLAND STYLE CALAMARI ... 12

corn meal crusted calamari, garlic aioli, & spiced cherry peppers

HEIRLOOM TOMATO TOAST ... 9

grilled sourdough, heirloom tomatoes, garlic aioli, arugula, & balsamic reduction

* add bacon and mozzarella \$1, add avocado \$2 *

SALADS

CLIFFSIDE HOUSE SALAD OR CAESAR SALAD ... 8

House Salad- Arcadian greens, shaved cucumbers, grape tomatoes, queso fresco, house crostini, & Utah honey vinaigrette; Caesar Salad-classic chopped romaine lettuce, house caesar dressing, fresh parmesan and croutons

Gf SPINACH SALAD ... 9

fresh spinach, candied pecans, bacon crisps, goat cheese, citrus segments, & Utah honey vinaigrette

Gf CLIFFSIDE WEDGE ... 9

crisp romaine heart, bleu cheese crumbles, tomato, cucumber, pickled onion, applewood smoked bacon, & bleu cheese dressing

Gf FRESH BERRY SALAD ... 10

mixed greens, fresh berries, candied pecans, goat cheese, & lemon thyme vinaigrette

KALE & FARRO SALAD ... 11

w/arugula, dried cranberries, toasted almonds, goat cheese, & lemon-thyme vinaigrette

Gf WATERMELON FETA SALAD ... 11

crisp watermelon wedges, fresh lemon dressed greens, feta cheese, pomegranate seeds, & balsamic reduction

QUINOA SALAD ... 12

w/cucumbers, roasted red peppers, Arcadian greens, feta cheese, & lemon vinaigrette

UPGRADE ANY SALAD TO DINNER ENTRÉE SIZE: \$3

ADD TO ANY SALAD: CHILLED CHICKEN \$5, SALMON \$8, FIVE SHRIMP \$8, SLICED STEAK \$10

SOUPS

Gf CLAM CHOWDER ... 10

creamy Cliffside favorite w/russett potatoes, clams, bacon, & chives

Gf BUTTERNUT SQUASH SOUP ... 9

roasted butternut squash, maple cider crema, toasted almonds, & micro herbs

Gf Gluten free. Please inform your server of allergies. Ask about vegan options.

FRESH SEAFOOD

CHEF'S SEAFOOD CHOICE ... MARKET PRICE

ask your server for today's selection

Gf CHILI-GLAZED SALMON ... 24

glazed, pan roasted salmon w/mango salsa, coconut rice pilaf, sautéed seasonal vegetable, & lemon butter sauce

ALMOND CRUSTED IDAHO TROUT ... 24

fresh ruby red Idaho trout, almond crust, creamy pesto farro, broccolini, beurre blanc, & cranberry mostarda

SEARED RARE AHI TUNA ... 27

w/chile-soy sauce, basil lo mein noodles, sautéed broccolini, & spicy pickled cucumbers

CLASSIC FISH N' CHIPS ... 20

lightly battered Pacific cod w/house tartar sauce, parmesan fries, creamy slaw, & sautéed seasonal vegetables

Gf WAHOO FISH TACO DUO ... 18

sofrito marinated wahoo (ono) fish, napa cabbage slaw, queso fresco, cilantro, pickled red onions, & Cliffside fry sauce, served w/jasmine rice pilaf, & roasted corn & black bean salsa

PASTA

FOUR CHEESE & PEAR PASTA ... 19

pear & cheese filled purse-style pasta in a spinach & roasted tomato cream sauce, balsamic reduction, & garlic crostinis

MUSHROOM FARRO ... 18

grilled Portobello mushrooms over farro tossed with oyster mushrooms, shiitake mushrooms, caramelized onions, kale, broccolini, cream, parmesan cheese, & fried artichoke hearts

FIRE ROASTED VEGETABLE PASTA ... 15

grilled squash, bell peppers, onions, mushrooms, & Kalamata olives tossed w/linguine, house creamy tomato rustica sauce, & grilled bread

CAJUN CHICKEN PENNE ... 17

spice grilled chicken breast with penne pasta, house cheese sauce, peppers, onions, spinach, & grilled sour dough bread

ADD TO ANY PASTA: GRILLED CHICKEN \$5, SALMON \$8, FIVE SHRIMP \$8, SLICED STEAK \$10

Executive Chef- Eric Gburski

Sous Chefs- Chad Kezos & Caleb Toleman

Manager- C. Trevor Nielson

CLIFFSIDE CUTS

CHEF'S CUT ... MARKET PRICE

ask your server for today's selection

Gf SEARED FLAT-IRON ... 27

flat-iron steak, roasted corn & potato succotash, sautéed seasonal vegetable, & chimichurri

Gf SLOW BRAISED KUROBUTA PORK SHANK ... 31

w/apple-dried cherry chutney, mashed sweet potatoes, & sautéed seasonal vegetables

Gf NEW YORK STRIP ... 33

w/tomato-bacon jam, blue cheese steak fries, green beans, & house steak sauce

GRILLED FILET MIGNON ... 39

w/mushroom-roasted tomato demi, mashed potatoes, green beans, & crispy onions

OTHER ENTRÉES

CHICKEN FRIED CHICKEN ... 19

buttermilk fried country chicken cutlets, creamy mashed potatoes, & Hurricane gravy

Gf HURRICANE CHICKEN ... 20

seared chicken breasts w/Cliffside Farms peach chutney, candied pecans, sautéed green beans, & mashed sweet potatoes

CRISPY FRIED EGGPLANT &

PORTABELLO MUSHROOM ... 20

w/creamy tomato sauce, sautéed broccolini, red peppers, squash, tomato, & goat cheese

CLIFFSIDE BURGER ... 16

8 oz char-grilled butcher's choice, melted white cheddar, applewood smoked bacon, tomatoes, fried onions, crispy hand parmesan cut fries, & Cliffside fry sauce

FARM BURGER ... 18

8 oz char-grilled butcher's choice, melted white cheddar, applewood smoked bacon, grilled ham, over easy egg, fried onions, crispy parmesan fries, & Cliffside fry sauce

BEVERAGES

LEMON-LIME ADE ... 5

our house specialty

CLIFFSIDE SIGNATURE ROOT BEER FLOAT ... 5

root beer & vanilla bean ice cream served in a 16 oz goblet

COFFEE, HOT CHOCOLATE, ETC. ... 3

fresh brewed coffee, decaf, hot tea, iced tea, & hot chocolate

ITALIAN SODAS ... 6

blackberry, strawberry, raspberry, huckleberry, vanilla, caramel, coconut, peach, lilikoi, mango, or piña colada

BOTTLED BEVERAGES ... 3.5

IBC Root Beer & Cream Soda, Perrier, & San Pellegrino

FOUNTAIN DRINKS ... 3

Pepsi, Diet Pepsi, Cherry Pepsi, Root Beer, Lemonade, Dr. Pepper, Diet Dr. Pepper, Mtn. Dew, Mist Twist, & SoBe YumBerry LifeWater