

# LUNCH MENU

## STARTERS

### COCONUT CRUSTED SHRIMP ... 12

w/orange horseradish sauce & orange segments

### **Gf** HAND CUT PARMESAN FRIES ... 8

w/Cliffside fry sauce

### HEIRLOOM TOMATO TOAST ... 9

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

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

### RHODE ISLAND STYLE CALAMARI ... 12

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

### FRESH MOZZARELLA CROSTINI ... 9

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

### ROASTED RED PEPPER HUMMUS ... 9

w/marinated calamata olives & toasted pita bread

## SOUPS

BOWL 9 CUP 7

### **Gf** BUTTERNUT SQUASH SOUP

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

### **Gf** CLAM CHOWDER

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

## SALADS

### CLIFFSIDE HOUSE SALAD OR CAESAR SALAD ... 8

house salad-acadia 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** SEARED SALMON SALAD ... 14

crisp mixed greens, fresh berries, toasted almonds, pickled red onions, cotija crumbles, cucumbers, & raspberry vinaigrette

### **Gf** CHOPPED CHICKEN COBB SALAD ... 12

crisp mixed greens, roast chicken, fresh tomato, cucumber, applewood smoked bacon, bleu cheese, & avocado, w/ranch dressing on the side

### KALE & FARRO SALAD ... 11

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

### QUINOA SALAD ... 12

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

### **Gf** SOUTHWESTERN SANTA FE SALAD ... 14

crisp romaine hearts, roasted corn and black bean salsa, queso crumbles, pickled carrots, & cilantro dressing  
\* topped w/your choice of chicken or salmon \*

### **Gf** FRESH BERRY SALAD ... 10

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

### **Gf** WATERMELON FETA SALAD ... 11

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

### **Gf** CLIFFSIDE WEDGE ... 9

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

### SOUP & SALAD COMBO ... 11

cup of soup & choice of small Cliffside house salad or Caesar salad

### UPGRADE ANY SALAD TO ENTRÉE SIZE...\$3

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

All entrée soups and salads are served with bread.

**Gf** GLUTEN FREE. PLEASE INFORM YOUR SERVER OF ALLERGIES. ASK ABOUT VEGAN & VEGETARIAN OPTIONS.

Executive Chef- Eric Gburski

Sous Chefs- Luis Aranda & Ivan Mendoza

Manager- C. Trevor Nielson

## BURGERS & SANDWICHES

### CLIFFSIDE BURGER ... 15

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

### FARM BURGER ... 17

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

### "BEYOND MEAT" BURGER ... 15

w/garlic aioli, red onion jam, lettuce, & tomato on a toasted wheat bun served w/crispy hand cut parmesan fries & Cliffside fry sauce

### GRILLED CHICKEN SANDWICH ... 15

grilled chicken breast w/cajun mayo, dill pickles, local sprouts, & crispy onions on a wheat bun w/choice of soup, salad, or parmesan fries & fry sauce

### GRILLED HAM & CHEESE SANDWICH ... 13

smoked ham, provolone, mozzarella, creamy Havarti cheese & dried cherry dijonaise on house made potato bread w/choice of soup, salad, or parmesan fries & fry sauce

### DOUBLE BACON CLUB ... 13

house roasted turkey, shaved ham, bacon, midway cheddar, lettuce, tomato, & roasted garlic aioli on toast w/crispy hand cut parmesan fries & house fry sauce

## OTHER ENTRÉES

### 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

### LIME & CUMIN BRAISED BEEF TOSTADA ... 16

slow braised beef & fried egg over a crispy corn tortilla topped w/salsa roja, pickled jicama, avocado, & arugula slaw, corn-black bean salad, & queso fresco

### CAJUN CHICKEN PENNE ... 17

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

### FOUR CHEESE & PEAR PASTA ... 15

pear & cheese filled purse-style pasta tossed in a spinach, roasted tomato & cream sauce, w/balsamic reduction, & garlic crostini

### FIRE ROASTED VEGETABLE PASTA ... 15

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

### CRISPY CHICKEN WRAP ... 13

buttermilk fried country chicken cutlets, arugula, pickled red onions, tomatoes, bacon, white cheddar cheese, & ranch dressing, rolled in a warm flour tortilla, w/crispy hand cut fries

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

## BEVERAGES

### LEMON-LIME ADE ... 5

our house specialty

### ITALIAN SODAS ... 6

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

### COFFEE, HOT CHOCOLATE, & MORE ... 2.5

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

### CLIFFSIDE SIGNATURE ROOT BEER FLOAT ... 5

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

### 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

\*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness. If you have a food allergy or special dietary restriction, please advise your server\*