

## STARTERS

### COCONUT CRUSTED SHRIMP ... 12

w/orange horseradish sauce & orange segments

### 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

### HEIRLOOM TOMATO TOAST ... 9

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

\* add bacon \$1, add mozzarella \$1 \*

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

w/Cliffside fry sauce

### ROASTED RED PEPPER HUMMUS ... 9

w/marinated calamata olives & toasted pita bread

### **Gf** SLOW BRAISED BEEF TACO TRIO ... 12

w/salsa verde, queso fresco, arugula, & pickled red onions

## SALADS

### CLIFFSIDE HOUSE SALAD OR CAESAR SALAD ... 7

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 ... 8

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

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

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

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

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

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

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

### 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

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

### ROASTED TOMATO SOUP ... 9

latin spiced w/queso fresco, crisp tortillas, & cilantro drizzle

## BEVERAGES

### ITALIAN SODAS ... 5

blackberry, strawberry, raspberry, peach, vanilla, coconut, lilikoi, almond, mango, or caramel

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

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

### LEMON-LIME ADE ... 4.5

our house specialty

### FOUNTAIN DRINKS ... 3

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

### BOTTLED BEVERAGES ... 3.5

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

### COFFEE, HOT CHOCOLATE, ETC. ... 3

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

**Gf** Gluten free. Please inform your server of all allergies. Ask about vegetarian & vegan options.

Executive Chef- Eric Gburski

Sous Chef- Chad Kezos

General Manager- C. Trevor Nielson

## CLIFFSIDE CUTS

### CHEF'S CUT ... MARKET PRICE

*ask your server for today's selection*

#### **Gf** SEARED FLAT-IRON ... 25

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

#### GRILLED FILET MIGNON ... 39

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

#### **Gf** NEW YORK STRIP ... 37

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

MAKE ANY STEAK SURF N' TURF: ADD FIVE SHRIMP... 8

## FRESH SEAFOOD

### CHEF'S SEAFOOD CHOICE ... MARKET PRICE

*ask your server for today's selection*

#### ALMOND CRUSTED IDAHO TROUT ... 24

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

#### **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*

#### **Gf** CHILI-GLAZED SALMON ... 24

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

#### CRISPY FRIED AHI TUNA ... 27

*prepared rare w/pineapple chutney, fried brown rice, broccolini, & lilikoi beurre blanc sauce*

#### MACADAMIA CRUSTED COD ... 20

*Pacific cod, coconut jasmine rice, sautéed seasonal vegetable, orange segments, & a citrus butter sauce*

## PASTA

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

19

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

#### VEGETARIAN FARRO RISOTTO

... 17

*basil cream, grape tomatoes, spinach, grilled squash, parmesan cheese & balsamic reduction*

#### PESTO-BROCCOLINI LINGUINI

... 15

*tossed w/seared kale, squash, & grape tomatoes topped with toasted slivered almonds & grated parmesan cheese*

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

## OTHER ENTRÉES

#### CLIFFSIDE BURGER ... 16

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

#### ROASTED BABY BACK RIBS

*48 hour brined & roasted ribs, apple cider bbq glaze, w/baked mac 'n cheese*

\* HALF RACK \$26 / FULL RACK \$39 \*

#### 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*

\*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\*