

## SMALL PLATES/SHAREABLES

<b>COCONUT CRUSTED SHRIMP</b> W/ORANGE HORSERADISH SAUCE & ORANGE SEGMENTS	\$15
<b>RHODE ISLAND STYLE CALAMARI</b> CORN MEAL CRUSTED CALAMARI, GARLIC AIOLI, & SPICED CHERRY PEPPERS	\$15
<b>HEIRLOOM TOMATO TOAST</b> GRILLED SOURDOUGH, HEIRLOOM TOMATOES, GARLIC AIOLI, ARUGULA, & BALSAMIC REDUCTION • ADD BACON \$2, ADD MOZZARELLA \$2, ADD AVOCADO \$2	\$12
<b>HAND PULLED MOZZARELLA CROSTINI</b> W/DRIED CRANBERRY MOSTARDA, BASIL PESTO, BALSAMIC, & MICRO GREENS	\$12
<b>Gf OVEN ROAST BRUSSELS SPROUTS</b> GLAZED W/APPLE SMOKED BACON & AGED BALSAMIC	\$12
<b>Gf PARMESAN FRIES</b> HAND CUT FRIES TOSSED WITH FRESH PARMESAN CHEESE AND CHOPPED CHIVES W/CLIFFSIDE FRY SAUCE	\$10

## SALADS

<b>CLIFFSIDE SALAD</b> MIXED ACADIA GREENS, UTAH HONEY VINAIGRETTE, SHAVED CUCUMBERS, GRAPE TOMATOES, COTIJA CRUMBLES, & CRISP CROSTINI	\$11	<b>CAESAR SALAD</b> CHOPPED ROMAINE LETTUCE, HOUSE CAESAR DRESSING, FRESH SHAVED PARMESAN CHEESE, & CROUTONS	\$11
<b>Gf SPINACH SALAD</b> FRESH SPINACH, CANDIED PECANS, BACON CRISPS, GOAT CHEESE, CITRUS SEGMENTS, & UTAH HONEY VINAIGRETTE	\$13	<b>Gf CLIFFSIDE WEDGE</b> CRISP ROMAINE LETTUCE, BLEU CHEESE CRUMBLES, TOMATO, CUCUMBER, PICKLED ONION, APPLEWOOD SMOKED BACON, & BLEU CHEESE DRESSING	\$13

## SOUPS

<b>CLAM CHOWDER</b> CREAMY CLIFFSIDE FAVORITE W/RUSSETT POTATOES, CLAMS, BACON, & CHIVES	\$12	<b>Gf BUTTERNUT SQUASH SOUP</b> ROASTED BUTTERNUT SQUASH, WITH MAPLE CIDER CREMA, TOASTED ALMONDS, & MICRO HERBS	\$12
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**Gf** GLUTEN FREE. PLEASE INFORM YOUR SERVER OF ALL ALLERGIES.

## FRESH SEAFOOD

- Gf CHILI-GLAZED SALMON** \$33  
GLAZED, PAN ROASTED SALMON W/MANGO SALSA, COCONUT RICE PILAF, SAUTÉED SEASONAL VEGETABLES, & LEMON BUTTER SAUCE
- Gf PAN SEARED ROCK FISH** \$31  
FILLED WITH CREAM CHEESE, SAUTÉED MUSHROOMS, SPINACH & YELLOW ONION, SERVED WITH POTATO CAKE & SAUTÉED SEASONAL VEGETABLES, TOPPED WITH DIJON CREAM SAUCE & MICRO GREENS
- SEARED IDAHO RED TROUT** \$31  
PESTO COUSCOUS PEARLS, TOASTED ALMONDS, SEASONAL VEGETABLES, DRIED CRANBERRY MOSTARDA, BALSAMIC REDUCTION, LEMON BUTTER SAUCE, & MICRO GREENS

## PASTA

- FOUR CHEESE & PEAR PASTA** \$25  
PEAR & FOUR CHEESE PASTA PURSES IN A SPINACH & ROAST TOMATO CREAM SAUCE, AGED BALSAMIC, & GARLIC CROSTINI
- CAJUN CHICKEN PENNE** \$24  
SPICE GRILLED CHICKEN BREAST WITH PENNE PASTA, HOUSE CHEESE SAUCE, PEPPERS, ONIONS, SPINACH, & GRILLED SOUR DOUGH BREAD
- CREAMY PESTO VEGETABLE PASTA** \$22  
CLASSIC LINGUINE TOSSED W/CREAMY PESTO AND GRILLED SEASONAL VEGETABLES, TOPPED W/SHAVED PARMESAN CHEESE & GARLIC TOAST

ADD TO ANY PASTA: GRILLED CHICKEN \$8, FIVE SHRIMP \$9, SALMON \$10, SLICED STEAK \$10

ASK YOUR SERVER ABOUT VEGETARIAN AND VEGAN OPTIONS

\*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\*

## CLIFFSIDE CUTS

ALL OF OUR BEEF CUTS ARE CERTIFIED ANGUS BEEF FROM WASATCH MEATS, INC.

ASK YOUR SERVER ABOUT OUR SOUS VIDE METHOD OF STEAK PREPARATION

- Gf PAN SEARED FILET MIGNON** \$53  
8 OZ. CENTER-CUT FILET, CREAMY YUKON GOLD MASHED POTATOES, SAUTÉED SEASONAL VEGETABLES, AND BORDELAISE SAUCE
- Gf GRILLED RIB-EYE STEAK** \$49  
12 OZ. GRILLED RIB-EYE STEAK, FINISHED W/A BRUSSELS SPROUT AND YUKON GOLD POTATO HASH, & A CHIMICHURRI COMPOUND BUTTER
- Gf NEW YORK STRIP STEAK** \$44  
10 OZ. NEW YORK STRIP STEAK, W/TOMATO-BACON JAM, BLUE CHEESE YUKON GOLD POTATOES, SAUTÉED SEASONAL VEGETABLES, & HOUSE STEAK SAUCE

UPGRADE ANY STEAK TO SURF 'N TURF STYLE BY ADDING FIVE SEASONED AND GRILLED SHRIMP ... \$9

## OTHER ENTRÉES

- CLIFFSIDE STEAK BURGER** \$20  
8 OZ CHAR-GRILLED BUTCHER'S GRIND, MELTED WHITE CHEDDAR, APPLEWOOD SMOKED BACON, TOMATOES, FRIED ONIONS, CRISPY HAND CUT PARMESAN FRIES, & CLIFFSIDE FRY SAUCE  
• SUBSTITUTE BEYOND MEAT PATTY- NO ADDED CHARGE
- FARM BURGER** \$23  
8 OZ CHAR-GRILLED GROUND STEAK PATTY, MELTED WHITE CHEDDAR, APPLEWOOD SMOKED BACON, GRILLED HAM, OVER EASY EGG, FRIED ONIONS, CRISPY PARMESAN FRIES, & CLIFFSIDE FRY SAUCE
- MAPLE ROSEMARY GRILLED CHICKEN** \$29  
MAPLE, ROSEMARY, & SOY SAUCE MARINATED AND GRILLED CHICKEN BREAST SERVED W/CREAMY RISOTTO SAUTÉED WITH BUTTON MUSHROOMS, CHERRY TOMATOES, AND ARUGULA
- CHICKEN FRIED CHICKEN** \$21  
BUTTERMILK FRIED CHICKEN BREASTS, CREAMY YUKON GOLD MASHED POTATOES, SAUTÉED SEASONAL VEGETABLES, & HURRICANE GRAVY

## HOUSE SPECIALTY BEVERAGES

- LEMON-LIME ADE** \$6
- ITALIAN CREAM SODAS** \$7  
BLACKBERRY, STRAWBERRY, RASPBERRY, HUCKLEBERRY, CHERRY, PEACH, MANGO, VANILLA, CARAMEL, LILIKOI, COCONUT, PINA-COLADA, BERRY-BLAST, POMEGRANATE-BLACKBERRY, & STRAWBERRY-BANANA
- CLIFFSIDE SIGNATURE ROOT BEER FLOAT** \$8

## OTHER BEVERAGES

- FOUNTAIN DRINKS** \$3.5  
PEPSI, DIET PEPSI, CHERRY PEPSI, DR. PEPPER, DIET DR. PEPPER, MTN. DEW, STARRY, ROOT BEER, ORANGE CRUSH, LEMONADE, & FRUIT PUNCH
- COFFEE, BOTTLED BEVERAGES, ETC.** \$3.5  
FRESH BREWED COFFEE, DECAF, HOT TEA, ICED TEA, PERRIER, & SAN PELLEGRINO