

## SMALL PLATES/SHAREABLES

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| <b>COCONUT CRUSTED SHRIMP</b><br>W/ORANGE HORSERADISH SAUCE & ORANGE SEGMENTS                                                                                                          | \$15 |
| <b>RHODE ISLAND STYLE CALAMARI</b><br>CORN MEAL CRUSTED CALAMARI W/SPICED CHERRY PEPPERS & GARLIC AIOLI                                                                                | \$15 |
| <b>CRISPED BACON BRUSSELS SPROUTS</b><br>GLAZED W/AGED BALSAMIC, APPLE SMOKED BACON & PARMESAN CHEESE CRUMBLES                                                                         | \$14 |
| <b>HAND-PULLED MOZZARELLA CROSTINIS</b><br>W/DRIED CRANBERRY MOSTARDA, BASIL PESTO, MICRO GREENS, & BALSAMIC DRIZZLE                                                                   | \$13 |
| <b>HEIRLOOM TOMATO TOAST</b><br>GRILLED SOURDOUGH BREAD, SLICED HEIRLOOM TOMATOES, GARLIC AIOLI, ARUGULA, & BALSAMIC REDUCTION<br>• ADD BACON \$2, ADD MOZZARELLA \$2, ADD AVOCADO \$2 | \$12 |
| <b>CRISPY PARMESAN FRIES</b><br>HAND CUT FRIES TOSSED W/FRESH PARMESAN CHEESE & CHOPPED CHIVES<br>W/CLIFFSIDE FRY SAUCE                                                                | \$10 |

## SALADS

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| <b>CLIFFSIDE HOUSE SALAD \$12</b><br>MIXED ARCADIAN GREENS<br>TOSSED IN UTAH HONEY<br>VINAIGRETTE W/SHAVED<br>CUCUMBERS, MARINATED<br>GRAPE TOMATOES, COTIJA<br>CRUMBLES, & CRISP CROSTINI | <b>CAESAR SALAD \$12</b><br>CHOPPED ROMAINE LETTUCE<br>W/CLASSIC CAESAR DRESSING,<br>FRESH SHAVED PARMESAN<br>CHEESE, & HOUSE MADE<br>GARLIC CROUTONS<br>• ADD ANCHOVIES \$2                |
| <b>SPINACH SALAD \$14</b><br>FRESH SPINACH TOSSED IN<br>UTAH HONEY VINAIGRETTE<br>TOPPED W/HOUSE CANDIED<br>PECANS, BACON CRISPS, GOAT<br>CHEESE CRUMBLES, & CITRUS<br>SEGMENTS            | <b>CLIFFSIDE WEDGE \$14</b><br>CRISP ROMAINE HEART<br>W/BLEU CHEESE DRESSING &<br>CRUMBLES, MARINATED<br>CHERRY TOMATOES, SLICED<br>CUCUMBER, PICKLED ONION,<br>& APPLEWOOD SMOKED<br>BACON |

## SOUPS

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| <b>CLAM CHOWDER \$13</b><br>CREAMY CLIFFSIDE FAVORITE<br>W/RUSSET POTATOES, CLAMS,<br>BACON, CELERY, & CHIVES | <b>BUTTERNUT SQUASH SOUP \$13</b><br>TOPPED W/MAPLE CIDER<br>CREMA, TOASTED ALMONDS,<br>& MICRO HERBS |
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ASK YOUR SERVER ABOUT VEGETARIAN AND VEGAN OPTIONS

PLEASE INFORM YOUR SERVER OF ALL ALLERGIES.

## FRESH SEAFOOD

### CHILI-GLAZED SALMON

\$35

GLAZED & PAN ROASTED SALMON TOPPED W/FRESH MANGO SALSA & HOUSE LEMON BUTTER SAUCE SERVED W/COCONUT RICE PILAF & SAUTÉED SEASONAL VEGETABLES

### SEARED IDAHO RED TROUT

\$35

SERVED W/PESTO, ARUGULA, & MARINATED CHERRY TOMATO COUSCOUS PEARLS & SAUTÉED SEASONAL VEGETABLES FINISHED W/TOASTED ALMONDS, DRIED CRANBERRY MOSTARDA, LEMON BUTTER SAUCE, & AGED BALSAMIC.

### CHILEAN SEA BASS

MARKET PRICE

SEASONED W/HOUSE PAPRIKA SPICE BLEND FINISHED W/BEURRE BLANC SAUCE AND FRIED RED BELL PEPPERS SERVED OVER CREAMY PARMESAN MUSHROOM RISOTTO & SEASONAL VEGETABLES

## PASTA

### FOUR CHEESE & PEAR PASTA

\$26

SLIVERED PEAR & CHEESE FILLED FIOCCHETTI PASTA TOSSED IN A SPINACH & ROASTED TOMATO CREAM SAUCE TOPPED W/AGED BALSAMIC & TOASTED GARLIC CROSTINI

### CAJUN CHICKEN PENNE

\$25

PENNE PASTA TOSSED IN HOUSE CHEESE SAUCE, BELL PEPPERS, ONIONS, & FRESH BABY SPINACH TOPPED W/SPICE GRILLED CHICKEN BREAST & GRILLED GARLIC CROSTINI

### CREAMY PESTO VEGETABLE PASTA

\$23

CLASSIC LINGUINE TOSSED IN BASIL PESTO CREAM, CHARRED SEASONAL VEGETABLES, & WILTED SPINACH TOPPED W/SHAVED PARMESAN CHEESE, AGED BALSAMIC REDUCTION, & TOASTED GARLIC CROSTINIS

ADD TO ANY PASTA: GRILLED CHICKEN \$9, FIVE SHRIMP \$9, SALMON \$10, SLICED STEAK \$12

### LOOKING FOR A PRIVATE DINING ROOM OR BANQUET SPACE?

• SCAN THE QR CODE BELOW TO EXPLORE OUR THREE PRIVATE DINING SPACES. PERFECT FOR ANY OCCASION, YOU CAN BROWSE, CHOOSE YOUR FAVORITE, AND RESERVE YOUR NEXT EVENT WITH EASE •



• 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

**SEARED FILET MIGNON** \$57  
8 OZ. CENTER-CUT FILET SERVED W/CREAMY YUKON GOLD MASHED POTATOES,  
SAUTÉED SEASONAL VEGETABLES, & BORDELAISE SAUCE

**GRILLED RIB-EYE STEAK** \$51  
12 OZ. GRILLED RIB-EYE STEAK TOPPED W/HOUSE MADE CHIMICHURRI SAUCE  
SERVED W/SAUTÉED BRUSSELS SPROUTS & YUKON GOLD POTATO HASH

**NEW YORK STRIP STEAK** \$47  
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** \$21  
8 OZ CHAR-GRILLED BUTCHER'S GRIND, MELTED WHITE CHEDDAR, APPLEWOOD  
SMOKED BACON, TOMATOES, ROMAINE LETTUCE & FRIED ONIONS W/CRISPY  
HAND CUT PARMESAN FRIES & CLIFFSIDE FRY SAUCE  
• SUBSTITUTE BEYOND MEAT PATTY AT NO ADDITIONAL CHARGE

**FARM BURGER** \$24  
8 OZ CHAR-GRILLED GROUND STEAK PATTY, GRILLED HAM, OVER EASY EGG,  
APPLEWOOD SMOKED BACON, MELTED WHITE CHEDDAR, TOMATOES, ROMAINE  
LETTUCE, & FRIED ONIONS W/CRISPY PARMESAN FRIES & CLIFFSIDE FRY SAUCE

**MAPLE ROSEMARY GRILLED CHICKEN** \$29  
MAPLE, ROSEMARY, & SOY SAUCE MARINATED GRILLED CHICKEN BREAST  
SERVED W/CREAMY PARMESAN RISOTTO SAUTÉED WITH BUTTON MUSHROOMS,  
& CHERRY TOMATOES

**CHICKEN FRIED CHICKEN** \$24  
TWO 4 OZ. BUTTERMILK FRIED CHICKEN BREASTS W/CREAMY YUKON GOLD  
MASHED POTATOES, SAUTÉED SEASONAL VEGETABLES, & HURRICANE BROWN  
GRAVY

## SPECIALTY BEVERAGES

**HOUSE SIGNATURE LEMON-LIMEADE \$7**  
MADE FRESH DAILY, A SWEET & TART REFRESHER RIMMED WITH RAW SUGAR &  
TOPPED WITH A COLORFUL SKEWER OF CITRUS FRUIT  
• ASK YOUR SERVER ABOUT ADDING CUSTOM FLAVORS

**ITALIAN CREAM SODAS \$8**  
CRAFTED TO ORDER WITH SPARKLING SODA WATER, RICH CREAM, & YOUR  
CHOICE OF FLAVOR. SMOOTH, BUBBLY, & PERFECTLY SWEET  
• BLACKBERRY, STRAWBERRY, RASPBERRY, HUCKLEBERRY, CHERRY, PEACH, MANGO, VANILLA,  
CARAMEL, COCONUT, PINA-COLADA, BERRY-BLAST, POMEGRANATE-BLACKBERRY, &  
STRAWBERRY-BANANA

**CLIFFSIDE SIGNATURE ROOT BEER FLOAT \$8**

## OTHER BEVERAGES

**FOUNTAIN DRINKS** \$4  
PEPSI, DIET PEPSI, DR. PEPPER, DIET DR. PEPPER, MOUNTAIN DEW, DIET  
MOUNTAIN DEW, STARRY, ROOT BEER, ORANGE CRUSH, & LEMONADE

**COFFEE, BOTTLED BEVERAGES, ETC.** \$4  
FRESH BREWED COFFEE, DECAF, HOT TEA, ICED TEA, BOTTLED ROOT BEER,  
PERRIER, & SAN PELLEGRINO