
PLATED CHEF'S MENU

HAND-PULLED MOZZARELLA CROSTINI

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

SALAD: CHOOSE ONE

CLIFFSIDE HOUSE SALAD

*mixed arcadian greens tossed in Utah honey
vinaigrette w/shaved cucumbers, marinated grape
tomatoes, cotija crumbles, & crisp crostini*

CLASSIC CAESAR SALAD

*chopped romaine lettuce tossed in house made
Caesar dressing topped with garlic croutons &
shaved parmesan cheese*

ENTRÉE: CHOOSE ONE

CHILI-GLAZED SALMON

*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

*w/pesto & marinated cherry tomato couscous
pearls & sautéed seasonal vegetables finished
w/toasted almonds, dried cranberry mostarda,
lemon butter sauce, aged & reduced balsamic, &
locally grown micro greens*

FOUR CHEESE & PEAR PASTA

*pear & cheese filled fiocchetti pasta tossed in a
béchamel sauce w/spinach, & roasted tomatoes
topped w/balsamic reduction & a toasted crostini*

MAPLE ROSEMARY GRILLED CHICKEN

*maple, rosemary, & soy sauce marinated grilled
chicken breast served w/creamy parmesan risotto
sautéed with button mushrooms, & cherry
tomatoes*

NEW YORK STRIP STEAK

*10 oz. sous vide prepared New York strip steak
w/tomato-bacon jam, blue cheese Yukon gold
potatoes, sautéed seasonal vegetables, & house
steak sauce*

** \$10 additional charge for this menu item **

DESSERT

*Please ask your server about adding one of our
signature desserts to your meal*