

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