

SMALL PLATES/SHAREABLES

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

SALADS

CLIFFSIDE HOUSE SALAD \$12
MIXED ARCADIAN GREENS
TOSSED IN UTAH HONEY
VINAIGRETTE W/SHAVED
CUCUMBERS, MARINATED
GRAPE TOMATOES, COTIJA
CRUMBLES, & CRISP CROSTINI

CAESAR SALAD \$12
CHOPPED ROMAINE LETTUCE
W/CLASSIC CAESAR DRESSING,
FRESH SHAVED PARMESAN
CHEESE, & HOUSE MADE
GARLIC CROUTONS
• ADD ANCHOVIES \$2

SPINACH SALAD \$14
FRESH SPINACH TOSSED IN
UTAH HONEY VINAIGRETTE
TOPPED W/HOUSE CANDIED
PECANS, BACON CRISPS, GOAT
CHEESE CRUMBLES, & CITRUS
SEGMENTS

CLIFFSIDE WEDGE \$14
CRISP ROMAINE HEART
W/BLEU CHEESE DRESSING &
CRUMBLES, MARINATED
CHERRY TOMATOES, SLICED
CUCUMBER, PICKLED ONION,
& APPLEWOOD SMOKED
BACON

SOUPS

CLAM CHOWDER \$13
CREAMY CLIFFSIDE FAVORITE
W/RUSSET POTATOES, CLAMS,
BACON, CELERY, & CHIVES

BUTTERNUT SQUASH SOUP \$13
TOPPED W/MAPLE CIDER
CREMA, TOASTED ALMONDS,
& MICRO HERBS

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
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	
STUFFED DOVER SOLE	\$31
WITH SAUTÉED MUSHROOM, YELLOW ONION & SPINACH INFUSED CREAM CHEESE FILLING SERVED W/YUKON GOLD MASHED POTATO CAKE & SAUTÉED SEASONAL VEGETABLES TOPPED W/HOUSE DIJON-CAPER CREAM SAUCE & MICRO GREENS	

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 W/CREAMY PESTO & GRILLED SEASONAL VEGETABLES TOPPED W/SHAVED PARMESAN CHEESE, AGED BALSAMIC, & 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 8 OZ. CENTER-CUT FILET SERVED W/CREAMY YUKON GOLD MASHED POTATOES, SAUTÉED SEASONAL VEGETABLES, & BORDELAISE SAUCE	\$57
GRILLED RIB-EYE STEAK 12 OZ. GRILLED RIB-EYE STEAK TOPPED W/HOUSE MADE CHIMICHURRI SAUCE SERVED W/SAUTÉED BRUSSELS SPROUTS & YUKON GOLD POTATO HASH	\$51
NEW YORK STRIP STEAK 10 OZ. NEW YORK STRIP STEAK, W/TOMATO-BACON JAM, BLUE CHEESE YUKON GOLD POTATOES, SAUTÉED SEASONAL VEGETABLES, & HOUSE STEAK SAUCE	\$47

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

OTHER ENTRÉES

CLIFFSIDE STEAK BURGER 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	\$21
FARM BURGER 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	\$24
MAPLE ROSEMARY GRILLED CHICKEN MAPLE, ROSEMARY, & SOY SAUCE MARINATED GRILLED CHICKEN BREAST SERVED W/CREAMY PARMESAN RISOTTO SAUTÉED WITH BUTTON MUSHROOMS, & CHERRY TOMATOES	\$29
CHICKEN FRIED CHICKEN TWO 4 OZ. BUTTERMILK FRIED CHICKEN BREASTS W/CREAMY YUKON GOLD MASHED POTATOES, SAUTÉED SEASONAL VEGETABLES, & HURRICANE BROWN GRAVY	\$24

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 PEPSI, DIET PEPSI, DR. PEPPER, DIET DR. PEPPER, MOUNTAIN DEW, DIET MOUNTAIN DEW, STARRY, ROOT BEER, ORANGE CRUSH, & LEMONADE	\$4
COFFEE, BOTTLED BEVERAGES, ETC. FRESH BREWED COFFEE, DECAF, HOT TEA, ICED TEA, BOTTLED ROOT BEER, PERRIER, & SAN PELLEGRINO	\$4