



CLOVER CLIFF RANCH



THE CLIFF

APPETIZERS

Spinach Artichoke Gratin...12

Expertly crafted with a smooth blend of cheeses then broiled with Gruyère cheese and panko breadcrumbs. Served with fried Pita Chips.

Bison Bone Marrow...14

The epitome of indulgence, slowly roasted with herbs resulting in a buttery flavor and texture. Served with toast points.

Jumbo Lump Crab Cakes...16

Made with generous portions of succulent jumbo lump crab meat mixed with herbs and spices then served with a zesty remoulaude sauce.

SOUP & SALAD

French Onion Soup...6

Slowly caramelized sweet onions create a deep and savory base in a rich beef broth infused with savory herbs. Topped with toast points and a thick layer of toasted Gruyère cheese.

The Cliff House Salad...6

Field greens with hearts of palm, artichoke hearts, baby bell peppers, bacon bits and blue cheese dressed in a bourbon dijon vinaigrette.

Caesar Salad...6

Crispy romaine, fresh Parmesan shavings and croutons with classically prepared Caesar dressing.

ENTRÉES

Served with Choice of Two Sides

Bison Burger...18

Fresh ground bison topped with blue cheese and rocket served on a pretzel bun smothered in raspberry jalapeño jam.

Crispy Skin Salmon...28

Fresh 7 ounce filet is seared to crispy perfection.

Stuffed Chicken Breast...22

Chicken breast stuffed with creamy spinach and mozzarella cheese then sous vide and seared. Served with lemon beurre blanc.

Bison Chicken Fried Steak...22

Perfectly battered and fried then smothered in caramelized onion gravy.

STEAKS

Served with Choice of Two Sides

Bleu Cheese Compound Butter...3

Oscar Jumbo Lump Crab & Béarnaise Sauce...10

Sautéed Mushroom & Onion...4

Gorgonzola Sauce...5

Béarnaise Sauce...3

Beef Ribeye...35

14 ounce portion served with herb compound butter.

Beef Tenderloin Filet...38

Fresh cut 8 ounce portion sous vide then seared.

Bison Tenderloin Filet...40

Fresh cut 8 ounce portion sous vide then seared.

DESSERTS

New York Style Cheesecake...8

Slowly cooked to creamy perfection atop a graham cracker crust.

Whiskey Bread Pudding...6

Dried fruits are reconstituted in whiskey then mixed into a bread and custard mixture. Topped with berry whiskey sauce.

Creme Brûlée...7

Expertly crafted, smooth custard with vanilla beans. Topped with sugar and torched to create a perfectly crunchy crust.

SIDES

Family Size add \$3

Parmesan Risotto

Garlic Mashed Potatoes

Cauliflower Risotto

(with mushroom & asparagus)

Truffle Parmesan Pomme Frites

Rosemary Roasted Baby Potatoes

Roasted Asparagus

Fried Brussel Sprouts

Roasted Broccoli