

## STARTERS

### COCONUT CRUSTED SHRIMP ... 12

w/orange horseradish sauce & orange segments

### RHODE ISLAND STYLE CALAMARI ... 12

corn meal crusted calamari, garlic aioli, & spiced cherry peppers

### FRESH MOZZARELLA CROSTINI ... 9

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

### HEIRLOOM TOMATO TOAST ... 9

grilled sourdough, heirloom tomatoes, garlic aioli, arugula, & balsamic reduction

\* add bacon \$1, add mozzarella \$1 \*

### Gf CRISPY HAND CUT PARMESAN FRIES ... 8

w/Cliffside fry sauce

### Gf WATERMELON FETA SALAD ... 11

crisp watermelon wedges, fresh lemon dressed greens, feta cheese, pomegranate seeds, & balsamic reduction

### Gf SLOW BRAISED BEEF TACO TRIO ... 12

w/salsa verde, queso fresco, arugula, & pickled red onions

## SALADS

### CLIFFSIDE HOUSE SALAD OR CAESAR SALAD ... 7

house salad- acadia greens, shaved cucumbers, grape tomatoes, queso fresco, house crostini, & Utah honey vinaigrette; Caesar salad-classic chopped romaine lettuce, house caesar dressing, fresh parmesan and croutons

### KALE & FARRO SALAD ... 11

w/arugula, dried cranberries, toasted almonds, goat cheese, & lemon-thyme vinaigrette

### Gf FRESH BERRY SALAD ... 10

mixed greens, fresh berries, candied pecans, goat cheese, & lemon thyme vinaigrette

### Gf CLIFFSIDE WEDGE ... 9

crisp romaine heart, bleu cheese crumbles, tomato, cucumber, pickled onion, applewood smoked bacon, & bleu cheese dressing

### Gf SPINACH SALAD ... 8

fresh spinach, candied pecans, bacon crisps, goat cheese, citrus segments, & Utah honey vinaigrette

ADD TO ANY SALAD: CHILLED CHICKEN \$5, SALMON \$8, FIVE SHRIMP \$8, SLICED STEAK \$10

## SOUPS

### Gf CLAM CHOWDER ... 10

creamy Cliffside favorite w/russett potatoes, clams, bacon, & chives

### Gf BUTTERNUT SQUASH SOUP ... 9

roasted butternut squash, maple cider crema, toasted almonds, & micro herbs

## BEVERAGES

### ITALIAN SODAS ... 5

blackberry, strawberry, raspberry, peach, vanilla, coconut, lilikoi, almond, mango, or caramel

### CLIFFSIDE SIGNATURE ROOT

### BEER FLOAT ... 5

root beer & vanilla bean ice cream served in a 16 oz goblet

### LEMON-LIME ADE ... 4.5

our house specialty

### FOUNTAIN DRINKS ... 3

Pepsi, Diet Pepsi, Root Beer, Lemonade, Dr. Pepper, Diet Dr. Pepper, Mtn. Dew, & Mist Twst

### BOTTLED BEVERAGES ... 3.5

IBC Root Beer & Cream Soda, Perrier, & San Pellegrino

### COFFEE, HOT CHOCOLATE, & MORE ... 3

fresh brewed coffee, decaf, hot tea, iced tea, & hot chocolate

Gf Gluten free. Please inform your server of allergies. Ask about vegan options.

Executive Chef- Eric Gburski

Sous Chef- Chad Kezos

Manager- Trevor Nielson

## CLIFFSIDE CUTS

### CHEF'S CUT ... MARKET PRICE

*ask your server for today's selection*

#### **Gf** SEARED FLAT-IRON ... 24

*flat-iron steak, roasted corn & potato succotash, sautéed seasonal vegetable, & chimichurri*

#### GRILLED FILET MIGNON ... 36

*w/mushroom-roasted tomato demi, mashed potatoes, green beans, & crispy onions*

#### **Gf** NEW YORK STRIP ... 27

*w/tomato-bacon jam, blue cheese steak fries, green beans, & house steak sauce*

## FRESH SEAFOOD

### CHEF'S SEAFOOD CHOICE ... MARKET PRICE

*ask your server for today's selection*

#### ALMOND CRUSTED IDAHO TROUT ... 24

*fresh ruby red Idaho trout, almond crust, creamy pesto farro, broccolini, beurre blanc, & cranberry mostarda*

#### **Gf** WAHOO FISH TACO DUO ... 18

*sofrito marinated wahoo (ono) fish, napa cabbage slaw, queso fresco, cilantro, pickled red onions, & Cliffside fry sauce, served w/jasmine rice pilaf, & roasted corn & black bean salsa*

#### **Gf** CHILI-GLAZED SALMON ... 24

*glazed, pan roasted salmon w/mango salsa, coconut rice pilaf, sautéed seasonal vegetable, & lemon butter sauce*

#### CRISPY FRIED AHI TUNA ... 27

*prepared rare w/pineapple chutney, fried brown rice, broccolini, & lilikoi beurre blanc sauce*

#### MACADAMIA CRUSTED COD ... 20

*Pacific cod, coconut jasmine rice, sautéed seasonal vegetable, orange segments, & a citrus butter sauce*

## PASTA

#### FOUR CHEESE & PEAR

##### PASTA ... 19

*pear & cheese filled purse-style pasta in a spinach & roasted tomato cream sauce, balsamic reduction, & garlic crostini*

#### VEGETARIAN FARRO

##### RISOTTO ... 17

*basil cream, grape tomatoes, spinach, parmesan, grilled squash, & balsamic reduction*

#### PESTO-BROCCOLINI

##### LINGUINI ... 15

*tossed w/seared kale, squash, grape tomatoes, & parmesan cheese*

ADD TO ANY PASTA: GRILLED CHICKEN \$5, SALMON \$8, FIVE SHRIMP \$8, SLICED STEAK \$10

## OTHER ENTRÉES

#### FARM BURGER ... 18

*8 oz char-grilled butcher's choice, melted white cheddar, applewood smoked bacon, grilled ham, over easy egg, fried onions, crispy hand cut fries, & Cliffside fry sauce*

#### CHICKEN FRIED CHICKEN ... 19

*buttermilk fried country chicken cutlets, creamy mashed potatoes, & Hurricane gravy*

#### CLIFFSIDE BURGER ... 16

*8 oz char-grilled butcher's choice, melted white cheddar, applewood smoked bacon, fried onions, crispy hand cut fries, & Cliffside fry sauce*

#### ROASTED BABY BACK RIBS

*48 hour brined & roasted ribs, apple cider bbq glaze, w/baked mac 'n cheese*

\* HALF RACK \$23 / FULL RACK \$36 \*

#### **Gf** HURRICANE CHICKEN ... 20

*seared chicken breasts w/Cliffside Farms peach chutney, candied pecans, sautéed green beans, & mashed sweet potatoes*