

SIMON'S
Cliff House

DINNER

AVAILABLE DAILY

5PM – 8PM

TRIPLE CREAM BRIE - TOASTED ALMONDS / LOCAL APPLES & PEARS/ CROSTINI	13
THREE ONION SOUP AU GRATIN – SWEET -RED - YELLOW ONIONS / CROUTONS / EMMENTAL CHEESE	8
CAESAR SALAD - ROMAINE HEARTS - SHAVED PARMESAN/ CROUTONS/ CREAMY DRESSING	9
HARVEST SALAD - FRESH GREENS / TOMATOES / PEARS / HAZELNUTS / VINAIGRETTE	9
ROASTED LAMB CHOPS ROSEMARY-BURGUNDY SAUCE /GARLIC MASHED POTATOES SEASONAL VEGETABLES	33
FILET MIGNON – MUSHROOM – BLACK PEPPERCORN SAUCE / GARLIC MASHED POTATOES SEASONAL VEGETABLES	45
NEW YORK STEAK - OREGON GORGONZOLA / GARDEN VEGETABLES GARLIC MASHED POTATOES	43
WILD CAUGHT SALMON – DILL & CITRUS BUTTER / WILD RICE PILAF/VEGETABLES	31
SEAFOOD PASTA – SHRIMP / SCALLOPS / SALMON / MUSSELS / CLAMS WHITE WINE CREAM SAUCE	33
CHICKEN BREAST – MUSHROOMS / PEARL ONIONS/ PANCETTA BITS / FRESH VEGETABLES	26
ROASTED 1/2 DUCK – ORANGE – GINGER GLAZE / WILD RICE PILAF / GARDEN VEGETABLES	29
ROASTED CAULIFLOWER BAKE / MARINARA SAUCE / GLUTEN FREE NOODLES	22

All our beef steaks are certified Angus

Gluten free pasta is available upon request, \$3

Consumption of raw meat, poultry, shellfish and eggs may result in serious illness

Parties of six or more will be presented with one check and 20% service charge