

SIMON'S Cliff House

Appetizers

Prawns and Caviar	12
Buttered Baguette, Dill Crème Sauce	
Fig and Prosciutto Flatbread	10
Creamy Gorgonzola, Shaved Green Onion	
Seared Scallops	12
Vanilla Vodka Sauce	
Cheese Board	10
Assorted Cheeses and Cured Meats	

Soups

Curried Sweet Potato or Chef Choice Soup

Small Bowl **4** Large Bowl **6**

Fish

Salmon	28
From the Columbia River. Hazelnut Encrusted, Thyme, Orange Zest with a Beurre Rouge. Served with Wild Rice and Broccolini	
Oregon Rockfish	26
Lightly Floured with Dill Crème Sauce. Served with Wild Rice and Broccolini	
Lobster	48
10 oz Lobster Tail served with Wild Rice Pilaf & Sautéed Broccolini with side of Melted Butter	

Poultry

Cornish Hen	25
Half Hen Basted with a Kiyokawa Apple Cider Reduction with Fresh Herbs.	
Chicken Au Champagne	25
Lightly Floured Skin on Airline Breast, Prosciutto, Garlic, Shallots and Cream.	

Game

Lamb Chop	24
With a Mustard Rosemary Crust and a Berry Sauce reduced in Red Wine.	
Quail	25
Pan Seared, Local Apples and Pears Flambeed with Cognac.	

****Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness****

Parties of 8 or more are subject to 20% gratuity charge

*Gluten Free options available. Please Ask your server. *

Salads

CGH Caesar Salad	8/14
Chopped Romaine, House Croutons, Anchovies, and Shredded Parmesan with Simon's Caesar Dressing	
Harvest Salad	8/12
Roasted Heirloom Cherry Tomatoes, Mix Greens, Local Pear, Pickled Beet Slaw with a Toasted Hazelnut Vinaigrette.	
Warm Spinach Salad	8/12
Gorgonzola Crumbles, Bacon Bits, Diced Egg, Red Onion, Craisins and a Warm Balsamic Glaze	

Pasta & Vegetarian

Wild Mushroom Risotto	20
Arborio Rice, Gorgonzola Crumbles, Parmesan Cheese and Truffle Oil.	
Crab Artichoke Ravioli	20
Saffron Cream Sauce, Garlic, Shallots, Parmesan Garnish	
Stuffed Squash	20
Seasonal Local Squash Stuffed with Quinoa and Vegetables, Topped with Balsamic Glaze	

Steak Corner

Choose your Sauce: Bordelaise Sauce, Lemon Thyme Butter, Diane Sauce, Gorgonzola Butter

Double R Ranch & Snake River Farm Beef

Filet (8oz)	40
Pancetta Wrapped. Cooked to Order	
Rib Eye (10oz)	40
Cooked to Order	
New York Kobe (10oz)	46
Cooked to Order	
T-Bone (16oz)	40
Cooked to Order	

Sides

Choose **Two** sides.

(Choose an additional side for \$5 per side)

Wild Rice

Roasted Fingerling Potatoes
Root Vegetable Mirepoix
Broccolini