

The  
**CLIFF HOUSE**  
*Resort & Spa*

ON SHORE ROAD BETWEEN YORK & OGUNQUIT, MAINE · TEL 207-361-1000 · WWW.CLIFFHOUSEMAINE.COM · Call 361-1000 for dinner reservations

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## DINNER MENU

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### *Appetizers*

**PEAKS ISLAND MUSSELS \$12**

Shallot butter, vermouth and white wine

**SEARED CRAB CAKE \$14**

Shaved fennel, arugula and lemon aioli

**BRUSCHETTA \$9**

Heirloom tomatoes, basil oil and Fontina cheese

**PAN SEARED SCALLOP \$14**

Asparagus purée, sautéed wild mushroom and beurre noisette

**LOBSTER RAVIOLI \$16**

Asparagus salad, lemon beurre and chive purée

**OYSTERS \$Market Price**

Half dozen oysters served with lemon Mignonette

**CRISPY CALAMARI \$13**

Watercress, kalamata olives, preserved lemon and Asiago cheese

**BEEF CARPACCIO DUO \$15**

Beef tenderloin, Wagyu ribeye, arugula, truffle oil and Asiago cheese

### *Soups*

**CLIFF HOUSE CLAM CHOWDER \$6**

Rich, traditional chowder of sweet native clams, potatoes and fresh herbs

**LOBSTER BISQUE \$9**

Hearty soup of Maine lobster served with garlic crostini

### *Salads*

**HEIRLOOM TOMATO \$11**

Heirloom tomatoes, house ricotta and chive emulsion

**CAESAR SALAD \$10**

Romaine hearts, house Caesar dressing and Asiago cheese

**HOUSE SALAD \$10**

Baby greens, spiced walnuts, dried cranberries and blue cheese

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**Breakfast** Mon. – Sat. 7:30 – 10:30 a.m. **Sunday Breakfast Buffet** 7:30 a.m. – 1 p.m.

**Dinner** Sun. – Thur. 5:30 – 9 p.m. Fri. – Sat. 5 – 9:30 p.m. (8:30 p.m. closing after Columbus Day)



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### *Entrées*

#### **ROASTED CHICKEN ROULADE \$25**

Serrano ham and Fontina cheese stuffed statler breast, served with roasted shallot spoon bread, wilted spinach and chicken jus

#### **BLUEBERRY HALIBUT \$31**

Served with roasted fingerling potatoes, roasted fennel, arugula and blueberry gastrique

#### **ROASTED FILLET OF BEEF \$35**

Served with roasted root vegetables, confit garlic, black truffle laced Yukon mashed potatoes and port demi-glace

#### **FRUITS DE MER \$32**

Sautéed mussels, seasonal fish, scallops, lobster, and prawns in a roasted tomato broth with toasted saffron couscous

#### **GRILLED HANGER STEAK \$26**

Served with grilled spring vegetables, confit fingerling potatoes and sauce verde

#### **STEAMED LOBSTER *\$Market Price***

Served with roasted red potatoes, sugar corn and lemon-infused butter

#### **LOBSTER RIGATONI \$30**

Fresh lobster, heirloom tomatoes, sweet corn, basil and lemon Mascarpone cream

#### **VEGETARIAN NAPOLEAN \$23**

Eggplant, grilled summer vegetables, chard, onion, polenta cake and roasted pepper emulsion