

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

DINNER MENU

CLIFF HOUSE CLAM CHOWDER \$6

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

LOBSTER BISQUE \$9

A hearty soup of Maine lobster served with a garlic crostini

TODAY'S SOUP \$6

Please ask your server about the daily creation

PEMAQUID MAINE MUSSELS \$12

Andouille sausage, capers and pomodoro

PEEKYTOE CRAB CAKES \$14

Grain mustard cream, citrus jicama salad

MAINE CAMP-STYLE DIVER SCALLOPS \$14

Cliff House baked beans, mini corn cake

LOCALLY-HARVESTED OYSTERS ON THE HALF SHELL \$16

Served with champagne Mignonette and horseradish cocktail sauce

WHITE CORNMEAL DUSTED CALAMARI \$14

Spicy tomato, mizuna, olives, Reggiano

LOBSTER COCKTAIL \$16

White cocktail sauce, iceberg lettuce

FOIE GRAS \$16

Seared foie gras, glazed pear, Humboldt fog blue cheese cream, cherry emulsion

LOBSTER CHILE RELLENO \$12

Cascabel cream, lime crème fraîche

DUCK LEG CONFIT \$12

Blackberry glazed with watercress, date and Maytag bleu cheese

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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DINNER MENU

MAINE LOBSTER \$MARKET PRICE

1-1/2 pound steamed Maine lobster, Maine sea salt roasted red potato, fennel and red cabbage slaw

SEARED LINE-CAUGHT BLUEBERRY HALIBUT \$30

Pearl couscous and chèvre cheese, baby organic arugula, lemon, shaved fennel and blueberry gastrique

ORGANIC BLACK PEARL SALMON \$28

Maine rock shrimp risotto, ruby grapefruit, rapini, lemon Chardonnay butter

COLD WATER SWORDFISH \$30

Crisp Serrano ham, caramelized baby bok choy, black bean cake, pineapple butter

12OZ. CENTER-CUT PORK CHOP \$28

Cherry glazed, caramelized Brussels sprouts, roasted white sweet potato

LOBSTER AND GARGANELLI PASTA \$26

Smoked bacon, English peas, lobster corn sauce

GRILLED 8OZ. FILET MIGNON \$36

Truffle whipped potatoes, grilled white asparagus, balsamic braised onion

NORTHEAST FAMILY FARMS SIRLOIN \$32

Gratin of Maine potato and Cabrales, French beans, spring onion and mushroom confit served with Cliff House steak sauce

ROAST ORGANIC FREE-RANGE CHICKEN \$24

Blueberry barbeque rubbed, brioche and sage bread pudding, roasted baby carrot

MANICOTTI \$22

Wild mushroom and roast shallot ricotta, baby arugula, eggplant, capers, sage tomato sauce, Fiore Sardo

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