

*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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### 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

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### CUSHING ISLAND MUSSELS \$12

Andouille sausage, capers and pomodoro

### PEEKYTOE CRAB CAKES \$14

Red cabbage and fennel slaw, lemon caper cream

### 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, horseradish cocktail sauce

### WHITE CORNMEAL DUSTED CALAMARI \$16

Spicy tomato, mizuna, olives, Reggiano

### LOBSTER COCKTAIL \$16

White cocktail sauce, iceberg lettuce

### FOIE GRAS \$16

Seared foie gras, local apple Tarte Tatin, country ham, date and white truffle

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### 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 \$34

Timbale of pearl couscous and chèvre cheese, baby organic arugula, lemon, shaved fennel and blueberry gastrique

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

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### FILET OF SALMON \$28

Maine rock shrimp risotto, St. Andre cheese, wilted white chard  
Chardonnay butter

### COASTAL MAINE STEW \$34

Mussels, scallops, shrimp and haddock, roast fennel,  
tagliatelli, pomodoro broth

### LINE-CAUGHT SWORDFISH \$32

Lobster and fava ragoût, kale, serrano and habañero velouté

### NORTHEAST FAMILY FARMS CULOTTE OF BEEF \$32

Polenta galette, cipollini onions, truffled baby Brussels sprouts, petite carrots,  
marrow butter, Sauce Solferino

### DRY-AGED NORTHEAST FAMILY FARMS SIRLOIN \$38

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

### ROAST ORGANIC FREE-RANGE CHICKEN \$30

Hydroponic watercress, smashed red potato,  
Pecorino Incanestrato cheese, medjool dates and whole grain mustard glacé

### MANICOTTI \$28

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

### RISOTTO \$26

Golden beets, mascarpone and local chèvre cheeses, mustard greens