

## OUR STARTERS

### Seared Ahi Starter

\$12.00

Seared Ahi tuna served rare topped with wasabi sauce, and Asian slaw with a prickly pear drizzle.

### Sautéed Brie

\$12.00

Served with homemade ciabatta bread, olive and sundried tomato tapenade & roasted garlic

### Skillet Nachos

\$10.00

Fresh hot white corn chips topped with Colby jack cheese, onions, black olives, jalapenos, sliced avocado and our signature red mesa salsa with a sour cream drizzle.

### Jumbo Wings

\$10.00

Twelve jumbo wings smothered in traditional buffalo or signature desert sweet sauce , served with blue cheese or creamy ranch dressing

### Chips and Salsa

\$5.00

Fresh hot white corn chips served with our signature red mesa salsa  
Add Guacamole \$3.00

### Onion Rings

\$8.00

Beer battered onion rings, fried golden brown , served with our creamy ranch dressing

## GARDEN SALADS

Creamy Ranch, Blue Cheese, Traditional Caesar, 1000 Island, Italian, and Raspberry Walnut Vinaigrette

### Classic Caesar Salad

\$8.00

Romaine lettuce, parmesan cheese croutons tossed in our creamy Caesar dressing

### High Mesa Salad

\$12.00

Green salad tossed with raspberry walnut vinaigrette, candied walnuts, julienne veggies and blue cheese crumbles with 3 crispy breaded artichoke hearts.

**To above salads, add Grilled Chicken \$5.00 or Grilled Shrimp \$9.00**

### Chef Salad

\$16.00

Green salad with turkey, ham, tomatoes, cucumbers, Colby Jack cheese, croutons & bacon bits with your choice of dressing.

### Soup Du Jour

Cup \$3.00 Bowl \$6.00

**No Separate Checks. Maximum of two transactions per check.**

**Customary gratuity is 18%**

\*\* Consuming raw or undercooked meats or eggs may increase your risk of food born illness

All menu selections available "to go"

# CLIFF DAY BREAK BREAKFAST

Trout and Eggs \$12.00  
Panko encrusted trout served with eggs any style with hash browns or grits and toast, biscuit or English muffin (sub one pancake for 2.00)

Breakfast Burrito \$9.00  
3 eggs scrambled with cheese, onions, green chili and choice of meat served with salsa and sour cream and hash brown or grits

Two Egg Special \$7.00  
Eggs any style with hash browns or grits and toast, biscuit or English muffin (sub one pancake for \$2.00) Add: Apple wood smoked bacon or pure pork patty sausage (2 pieces) for \$3.00 or lean ham steak for \$4.50

Cliff's Omelet \$9.00  
Three eggs, choice of **three** ingredients: ham, bacon, sausage, cheese, tomato, onion, mushrooms, green chili and jalapeño. Choose hash browns or grits, and toast, biscuit or English muffin (sub one pancake for \$2.00) Additional ingredients are \$1.00 each.

Eggs Benedict \$10.00  
Two eggs on an open face English muffin with ham and fresh hollandaise sauce. Served with hash browns or grits

Biscuits And Gravy 1/2 order \$6.00 \$8.00  
Two homemade buttermilk biscuits smothered with our own gunslinger sausage gravy

Stuffed Biscuits And Gravy 1/2 order \$7.00 \$9.00  
Two homemade buttermilk biscuits stuffed with fried eggs, cheddar jack cheese and smothered with our own gunslinger sausage gravy

House Made Corn Beef Hash \$12.00  
Served with 2 eggs any style with hash browns or grits and toast, biscuit or English muffin (sub one pancake for \$2.00)

Oatmeal \$5.00 French Toast \$7.00  
With brown sugar and raisins cinnamon raisin bread w/maple syrup

Short Stack \$7.00 Bagel & Cream Cheese \$5.00  
Two multigrain pancakes with maple syrup

Fruit Yogurt & Granola \$7.00  
All natural vanilla yogurt w/fruit wedges and brown sugar

## HEARTY ENTREES

Served with fresh vegetable du jour and choice of ONE: starch of the day, fresh hand cut fries, sweet potato fries, onion rings, deli salad, soup du jour or green salad. Add extra side for \$3.00

12 oz New York Strip Steak Dinner \$31.00

Certified Angus beef char-grilled to perfection and topped with blue cheese crumbles & roasted garlic

10 oz Rib eye Steak Dinner \$29.00

Certified Angus Beef char-grilled to perfection and topped with sautéed mushrooms

Seared Ahi Tuna Dinner Sushi grade yellow fin \$26.00

Chinese five spices and sesame crusted seared Ahi tuna served rare and our wasabi mayo and mango drizzle

Trout \$22.00

Boneless filet of trout, ask about daily preparation.

Honey Dipped Fried Chicken Dinner \$18.00

Three pieces of honey stung chicken fried to a golden brown

Cliff signature bar-b-que baby back ribs

Our famous pork ribs are full of flavor and fall off the bone tender and slathered in our Cliff signature bbq sauce

HALF RACK (1 LB)	\$22.00
FULL RACK (2 LB)	\$28.00

Desserts \$7.00

Avocado Pie  
Chocolate Mousse Cake  
Fruit Pie (ask server)  
Vanilla Ice Cream \$1.50 scoop

Beverages

Coffee or hot tea \$2.00  
Whole milk per glass \$3.00  
Hot Chocolate per glass \$2.00  
Soda \$2.00  
Pepsi, Diet Pepsi, Dr Pepper  
Sierra Mist, Mountain Dew  
Juice \$3.00  
Orange, Apple, Cranberry, V-8

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## LUNCH AND DINNER SPECIALTIES

Served with a choice of one: fresh hand cut fries, sweet potato fries, deli salad, potato chips, green salad or soup 'du jour. Add extra side for \$3.00

### BURGER ADD ONS

Cheddar, Swiss, American, Pepper Jack or Blue Cheese \$1.50 each

Grilled onions, green chili, or jalapenos \$1.50 each

Apple wood smoked bacon, or sliced avocado. \$3.00 each

Build Your Own Burger \$10.00

1/2 lb certified Angus Beef, grilled to order. Served on a warm split loaf with lettuce, tomato, onion & pickles

Build Your Own Veggie Burger \$10.00

1/3 lb 100% vegetable patty served on warm split loaf with lettuce, tomato, red onion pickle

Build Your Own Chicken Sandwich \$10.00

Marinated and grilled, or breaded and deep fried served on a warm split loaf, with lettuce, tomato, red onion pickle

Classic Reuben \$10.00

Tender corn beef, sauerkraut, Swiss cheese, 1000 island dressing on rye

Chicken Tenders (1/2 lb) \$10.00

Four crispy breaded chicken tenders, served plain or tossed in our wing sauce.

Fish & More \$14.00

One large, beer battered piece of our cod, served with tartar sauce and lemon wedges

Fish Tacos \$14.00

Three flour tortillas stuffed with grilled or fried catch of the day or grilled shrimp, spicy seasoned cabbage,

Cheese, salsa and sour cream (No side with this guy because it's plenty!)

Cliff Dwellers Wraps or Sandwiches \$9.00

All wraps are served on warm tortilla with lettuce tomato and sprouts

Turkey & Cranberry Wrap With Brie Spread

Ham, Apple & Swiss Wrap With Honey Mustard Dressing

Roast Beef, Blue Cheese And Horseradish Wrap

Veggie Wrap With Assorted Seasonal Veggies And Choice Of Dressing

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