

# Marisol

at The Cliffs

## ~Starters~

CALAMARI 17  
*spicy tarter sauce | dill cream sauce  
charred lemon*

RAW OYSTERS 17 | 34  
*pomegranate granita | horseradish  
house-made cocktail sauce*

AHI NACHOS 17  
*green onion | avocado | nori | togarashi | serrano  
cilantro | sesame | sriracha aioli | crispy wontons  
white truffle sauce*

COCO PRAWNS TRIO 16  
*pineapple guacamole | sweet chile sauce*

CHEESE BOARD 17  
*Mt. Tam | Purple Haze | Sea Hive cheddar  
dates | quince | honey | crostini*

AWARD WINNING  
SMOKED SALMON PROFITEROLES 15  
*horseradish cream | fresh dill*

## ~Soup & Salads~

AWARD WINNING CLAM CHOWDER 7 | 11  
*grilled sourdough*

CLASSIC CAESAR SALAD 13  
*pecorino romano | spanish anchovies  
house parmesan croutons*

KALE SALAD 13  
*poached apple | dried cranberries  
Parmesan | lemon vinaigrette*

SOUP OF THE MOMENT 5 | 11  
*ask your server*

WEDGE 13  
*peppered brown sugar bacon | avocado  
Paradise Bleu | balsamic glaze*

## ~Simply Grilled~ *one sauce and side included additional sauce | 2*

*chimichurri | avocado salsa verde | miso glaze | demi glaze | buerre blanc*

13oz RIBEYE 29

11oz NEW YORK 25

8oz FILET MIGNON 32

BONE-IN MARY'S CHICKEN 25

ATLANTIC SALMON 27

SCALLOPS 29

## ~ Sides ~

*parmesan truffle fries 7  
cilantro green rice 6*

*lemon butter broccolini 6  
garlic whipped potatoes 6*

*grilled asparagus 8  
roasted beets, thyme & goat cheese 8*

## ~House Specialties~

KUROBUTO BONE-IN PORK CHOP 38  
*roasted vegetable succotash  
cracked black pepper & honey compound butter*

BRAISED SHORT RIB 26  
*burrata ravioli | demi glaze*

LINGUINI CARBONARA 23  
*pancetta | asparagus | creamy parmesan sauce*

MUSHROOM RISOTTO 22  
*wild mushroom medley | creamy Arborio rice  
white truffle drizzle | pecorino romano*

PAN SEARED SMOKED SCALLOPS 32  
*avocado | lime marinated beets | grapefruit | serrano chile  
house made tenderloin carne seca*