

Marisol

at The Cliffs

~Starters~

CALAMARI 17
pickled peppers | cilantro | lime | chipotle aioli

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

AHI WONTONS 16
*wakame | avocado | ponzu | sriracha aioli
| cilantro*

COCO PRAWNS TRIO 16
pineapple guacamole | sweet chile sauce

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

~Soup & Salads~

AWARD WINNING CLAM CHOWDER 7 | 11
grilled sourdough

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

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

SOUP OF THE MOMENT 7 | 11
ask your server | grilled sourdough

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 7
garlic whipped potatoes 6*

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

~House Specialties~

KUROBUTO BONE-IN PORK CHOP 38
*roasted vegetable succotash | celery root puree
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*