

Marisol

at The Cliffs

Restaurant Month - 3 Courses for 30, Starred entrees, an additional 10

~Starters~

- CALAMARI 17
pickled peppers | cilantro | lime | chipotle aioli
- CRAB QUESO FUNDIDO 15
*crab | chorizo | Monterey jack cheese
pico de gallo | warm flour tortilla*
- JALAPEÑO TATER TOT POUTINE 12
cheese | demi glace
- COCO PRAWNS DUO 12
pineapple guacamole | sweet chile sauce
- AHI WONTONS 16
*wakame | avocado | ponzu
sriracha aioli | cilantro*

~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 glace | buerre blanc

- RIBEYE 29 *
- NEW YORK 25
- FILET MIGNON 32 *
- BONE-IN MARY'S CHICKEN 25
- ATLANTIC SALMON 27

~ 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 glace
- LINGUINI CARBONARA 23
pancetta | asparagus | creamy parmesan sauce
- MUSHROOM RISOTTO 22
*wild mushroom medley | creamy Arborio rice
white truffle drizzle | pecorino romano*
- SWORDFISH POMODORO 32 *
broccolini | white rice | sautéed spinach & cherry tomatoes

~Desserts~

- CHOCOLATE GANACHE TORTE 10
raspberry coulis
- LEMON BLUEBERRY CHEESECAKE 9
graham cracker crust