

Marisol

at The Cliffs

DINNER SERVED 3:30PM-9PM

starters

GRILLED OYSTERS ON THE HALF SHELL (6) | 21

grilled with roasted poblano sweet pepper bbq glaze (gf)

AHI CEVICHE | 16

coconut strips, shallot, crisp corn chips, rocoto leche de tigre broth (gfo)

DUNGENESS CRAB CAKE | 22

pink lady apple fennel slaw, red beet vinaigrette, mustard tarragon sauce

ARTISAN CHEESE BOARD | 27

assorted cheeses, dried fruits, crostini, crackers, and honey

-add artisan meats | 8

FRESH OYSTERS ON THE HALF SHELL (6) | 21

all natural served with, mignonette house cocktail and shredded parmesan (gf)

CLAM CHOWDER | 13

creamy white clam chowder, new potato, bacon, leeks, fine herbs

LAMB LOLLIPOPS | 16

mediterranean olives, arugula, mint chimichurri (gf)

CRISPY CALAMARI | 19

masa crusted monterrey bay calamari, poblano margarita aioli, fresh lime, queso fresco

quick bites

CLIFFS PRIME BURGER | 24

sweet pepper bacon, remoulade, sharp aged cheddar, butter leaf lettuce, tomato, onion, pickle, served on a grilled brioche bun, with choice of fries or salad (gfo)

CLIFFS NACHOS | 23

choice of carnitas or chicken, refried beans, house made nacho cheese, pico de gallo, avocado crema, with a side of pickled jalapeños and fire roasted salsa (gf)

CHICKEN WINGS | 21

chipotle glaze, jicama, radish, serrano crema dressing

CRISPY FISH TACOS (3) | 22

corn tortillas, beer battered cod, cabbage, topped with cilantro, onion, served with tropical fruit pico and salsa verde

THAI CHICKEN LETTUCE WRAPS | 17

grilled chicken with peanut sauce, butter lettuce cups, shredded jicama and carrots, crushed peanuts, and crispy glass noodles

STEAK TACOS

MARINATED BEEF TENDERLOIN (3) | 23

corn tortillas, pico de gallo, salsa roja, queso fresco, topped with fresh onion, cilantro and cabbage (gf)

(v) - vegetarian

(vg) - vegan

(gf)- gluten free

garden

CLASSIC WEDGE | 16

iceberg lettuce, bacon, tomato, carrot, blue cheese crumbles, dressed with blue cheese and balsamic glaze (gf,vo)

QUINOA AVOCADO SALAD | 17

mixed greens, cherry tomatoes, avocado, jicama, fried chick peas, carrots, queso fresco, quinoa, topped with ginger lime dressing (gfo,v)

MARISOL CAESAR | 18

hearts of romaine, sundried tomato, olives, chili roasted radish, basil, parmesan and pepitas brittle, creamy garlic dressing (gf)

-add spanish white anchovies | 3

GRILLED PRAWN COBB | 22

mixed greens, sundried tomato, avocado, bacon, egg, goat cheese, lemon vinaigrette, and green goddess dressing (gf)

-add chicken | 10

-add salmon | 15

-add 3 white prawns | 11

land & sea mains

JK'S RIBEYE & BAKED POTATO | 55

double seared signature ribeye, loaded baked potato, seasoned broccolini, bearnaise or house demi steak sauce (gf)

FILET MIGNON | 61

hyplains black angus filet, red wine demi glace, borsin-mushroom risotto, broccolini, shallot herb butter (gf)

CHATEAU TOP | 38

bacon wrapped prime top sirloin, whipped potatoes, whole grain mustard, wilted spinach, house demi steak sauce (gf)

ROASTED CHICKEN | 34

all natural chicken breast, crisp fingerlings, petite carrots, broccolini, mushroom, cider lemon chicken jus (gf)

PORK TOMAHAWK CHOP | 42

dry aged long bone pork chop, whipped yukon golds, creamy point reyes blue cheese, pole beans, crispy shallots, herb veal jus (gf)

LAMB SHANK BIRRIA | 37

mild chili braised lamb, elote fritters, spaghetti squash, rainbow chard, flat leaf parsley gremolata (gfo)

CEDAR PLANK SALMON | 40

cauliflower rice and broccolini, topped with a bourbon maple glaze (gf)

CHIPOTLE BBQ TROUT | 31

cascade steelhead trout, lightly glazed, rainbow chard, bacon, beets, butternut squash (gf)

PESTO-CRUSTED HALIBUT | 44

pistachio pesto, parmesan cheese, served with snap peas and mushroom leek risotto (gf)

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(gf)- gluten free

We respectfully ask that table seatings are limited to 2 hours

For parties of 6 or more, a 20% gratuity will be automatically added to the bill. We are able to accept a maximum of 4 payments or split bills per party. Corkage fee per bottle - \$25