

All Day Dining Menu & Bar Menu

(OverVue and In Room Dining)

Quick Bites

***Shrimp Cocktail 16**
spicy cocktail sauce, lemon wedge

House Made Chips and Salsa 14
served with roasted tomato salsa

Rustic Tomato Basil Soup 9

Big Plates

***Pig & Fig Burger 19**
aged New Zealand white cheddar, pig & fig jam,
jalapeno bacon, pickled shallots, fresh arugula,
tarragon aioli, potato roll, seashore fries

Grilled Chicken Sandwich 16
pepperoncinis, provolone, pesto aioli, hydro watercress
served on toasted herb focaccia

Untraditional Club 15
roasted turkey, bacon, swiss cheese, plum tomato, daikon sprouts
served with black pepper aioli on artisan cracked wheat

Artisan Cheddar Trio Melt 16
aged, smoked and New Zealand extra sharp cheddar,
griddled on country artisan Pain de Campagne
served with rustic tomato basil soup

Veggie Burger 16
grilled onion, pepperoncini, lettuce, tomato
served with Hummus on a whole wheat bun

Salads

Lantern Bay Salad 13
glazed pecans, feta cheese, cucumbers,
tomato, champagne vinaigrette

***Cliffs Caesar Salad 14**
chopped romaine, shredded parmesan,
seasoned croutons, creamy garlic dressing

**Salad Additions*

Herb grilled chicken 8
Sautéed shrimp 10
Scottish salmon 12

Dinner Entrees

Served From 5:00pm - 9:00pm

Salmon Beurre Blanc 32
curried quinoa, spinach, tomatoes, grapefruit

Chicken Marsala 27
seared polenta, baby carrots, wild mushroom marsala sauce

Grilled Filet Mignon 38
whipped potatoes, sautéed mushrooms, merlot demi glaze

Linguini Cabrera 23
roma tomatoes, cilantro, chili flakes, chardonnay broth
Add Chicken 8 / Add Shrimp 10

Desserts

Warm Chocolate Cake 11
vanilla ice cream, fresh berries, walnut~toffee crunch

Crème Brulee 12
torched vanilla bean custard

**Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness*

Wines by the Stem

Champagne & Sparkling Wine

Domaine St. Michelle Brut, Sparkling , Columbia Valley	12
La Marca Prosecco , Italy	12
Domaine Chandon Brut, Sparkling , California, 187ml	16
Moët & Chandon Imperial Brut, Champagne 187ml, Fr	37
Moët & Chandon Imperial Brut, Champagne 375ml, Fr	46
Veuve Cliquot "Yellow Label" Brut, Champagne 375 ml, Fr	50

White Wine 6 oz

Chateau St. Michelle Riesling , Columbia Valley	13
Stellina di Note Pinot Grigio , Italy	13
Pighin Pinot Grigio , Italy	16
Brancott Sauvignon Blanc , New Zealand	13
Rodney Strong Sauvignon Blanc , Sonoma	14
Kendall-Jackson Chardonnay , California	14
La Crema Chardonnay , Monterey	17
Sonoma Cutrer Chardonnay , Sonoma	18
Charles and Charles Rosé , Columbia Valley	14

Red Wine 6 oz

A by Acacia Pinot Noir , Carneros	14
La Crema Pinot Noir , Monterey	17
Chateau St. Jean Merlot , Sonoma	14
Spellbound Petite Syrah , California	13
Ravenswood Zinfandel , Sonoma	14
Gascón Malbec , Argentina	13
Josh by Joseph Carr Cabernet Sauvignon , Sonoma	14
Rodney Strong Cabernet Sauvignon , Sonoma	17
Justin Cabernet Sauvignon , Paso Robles	20

Beer Selection

Domestic - \$7	Draught - 16oz - \$8	Import - \$8
Bud Light	Stella Artois	Corona Extra
Budweiser	Samuel Adams	Corona Light
Michelob Ultra	Pyramid Hef	Heineken
Coors Light	Stone IPA, San Diego	Modelo Especial
Miller Light	Sierra Nevada Hazy	Guinness
		Belching Beaver PB
St. Pauli N/A		

Local and Craft - \$8

Belching Beaver Peanut Butter Stout (Draught), Vista, CA
Ballast Point Grapefruit Sculptin, San Diego, CA
Left Coast Trestles IPA, San Clemente, CA
Sierra Nevada Pale Ale, Chico, CA
Sam Adams Seasonal, Boston MA
Fat Tire, Fort Collins, CO

Signature Cocktails

Gin Lane

Bombay gin, St. Germaine elderflower, fresh lime and grapefruit.

Coconut Margarita

Cazadores reposado tequila, coconut puree, fresh lime, agave

Blueberry Pear Martini

Grey Goose La Poire, blueberry puree, St. Germaine elderflower liqueur, fresh lemon juice

Jamaican Manhattan

Maker's Mark Bourbon, St. Elizabeth Allspice Dram
Luxardo Syrup, Torched Orange Rind

Orangeflower Fizz

Tito's vodka, St. Germaine, La Marca prosecco, orange bitters

Rosé Martini

Hangar One Rosé vodka, Giffard's Pamplemousse, fresh lemon juice, grapefruit bitters.

Red Tide Sangria

X-Rated Fusion, red wine, fresh orange and pineapple juices