

ALL DAY DINING MENU



BEVERAGES

Soda Coke, Diet Coke or Sprite	\$3.75
Iced Tea Orange, Grapefruit, Apple, Cranberry, Pineapple or Tomato	\$3.75
Coffee Regular or Decaf	\$3.50
Arnold Palmer	\$3.75

SALADS

Lantern Bay Salad Mixed greens, glazed pecans, feta cheese, cucumbers and tomato with a champagne vinaigrette	\$14
Cliffs Caesar Salad Chopped romaine, shredded parmesan and seasoned croutons with a creamy garlic dressing	\$15
ADD PROTEIN: Herb Grilled Chicken \$8 Sautéed Shrimp \$10 Seared Salmon \$11	

QUICK BITES

Shrimp Cocktail with Spicy Cocktail Sauce	\$16
House-made Chips and Roasted Tomato Salsa Add Guacamole \$5	\$10
Vegan Avocado Tacos (3) Avocado, cucumber-carrot slaw, sriracha aioli and sesame on a crispy nori shell	\$25
Rustic Tomato Basil Soup	\$9
Garbanzo Crusted Calamari Squid, rock shrimp, pepperoncini, watercress, radicchio and whole leaf hop aioli with a black garlic vinaigrette	\$15
Layered Cheese Terrine Layered cambozola, bel paese, and mascarpone cheese with cognac sundried fruits, European olives, peppers, blue cheese dusted almonds, pig & fig jam and honeycomb with focaccia crostini for dipping	\$25
Jalapeno-Bacon Wrapped Dates garlic & herb boursin cheese, candied pecans, lemon dressed arugula, balsamic reduction	\$18

BIG PLATES

Pig & Fig Burger **\$21**

All beef patty topped with white cheddar, pig & fig jam, jalapeño bacon, pickled shallots, fresh arugula and tarragon aioli on a potato roll and served with a side of seasoned fries

Veggie Burger **\$16**

Veggie patty topped with grilled onion, pepperoncini, lettuce, tomato and hummus on a whole wheat bun with a choice of seasoned fries, fruit or side salad

Trio Cheddar Melt **\$17**

Aged, smoked and extra sharp cheddar, griddled on country artisan bread and served with rustic tomato basil soup

Grumpy Grilled Cheese **\$17**

Grilled cheddar cheese with Roma tomato, fresh jalapeños, and yellow mustard and served on triple layered country white toast with a side of seasoned fries

Grilled Chicken Sandwich **\$18**

Chicken breast topped with pepperoncini, provolone cheese, pesto aioli and hydro watercress on toasted herb focaccia bread with a choice of seasoned fries, fruit or side salad

Untraditional Club **\$17**

Roasted turkey, bacon, Swiss cheese, plum tomato, daikon sprouts and black pepper aioli, on an artisan cracked wheat with a choice of seasoned fries, fruit or side salad

Spicy Ahi Tacos **\$19** for 2 tacos | **\$28** for 3 tacos

Ahi tartare, avocado, cucumber carrot slaw, sriracha aioli on a sesame crispy nori shell

SWEETS

Warm Chocolate Cake **\$13**

Chocolate cake served with vanilla ice cream, berries and topped with a walnut-toffee crunch

Chef Sal's Bread Pudding **\$9**

Bread Pudding with vanilla crème anglaise

Crème Brûlée **\$12**

CHILDREN'S MENU

11 and under

all meals include a choice of French fries or fresh fruit

Hamburger	\$10	Cheese Quesadilla	\$8
Grilled Cheese	\$8	Pepperoni or Cheese Pizza	\$8
Chicken Strips	\$9	Kraft Macaroni & Cheese	\$9
Hot Dog	\$8	Buttered Noodles	\$9
Peanut Butter & Jelly	\$7	Pasta in Marinara Sauce	\$9

DINNER

MENU



Available daily between 5pm—close

ENTRÉES

Salmon Beurre Blanc **\$34**

Salmon served with a side of curried quinoa with spinach, tomatoes and grapefruit

Chicken Marsala **\$29**

Chicken breast covered in wild mushroom marsala sauce with seared polenta and baby carrots on the side

Grilled Filet Mignon **\$46**

Grilled filet in a Merlot demi glaze with whipped potatoes and sautéed mushrooms on the side

PASTA DINNERS

Linguini Cabrera **\$23**

Linguini pasta with Roma tomatoes, cilantro, chili flakes and a chardonnay broth

ADD PROTEIN: Herb Grilled Chicken \$8 | Sautéed Shrimp \$10 | Seared Salmon \$11

Fusilli Alla Bolognese **\$24**

Fusilli pasta tossed in chef's house-made, rich Bolognese sauce topped with shaved parmesan and chiffonade of fresh basil

BAR

MENU



BUBBLES

By the glass:

Domaine St. Michelle Sparkling Brut Columbia Valley	\$12
La Marca Prosecco Italy	\$12

Splits (187ml):

Domaine Chandon Sparkling Brut California,	\$16
Domaine Chandon Sparkling Rosé California	\$16
Moët & Chandon Imperial Brut Champagne	\$37

WHITE WINE

Cavit Pinot Grigio Italy	\$13
Chateau St. Michelle Riesling Columbia Valley	\$13
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

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
Austin Hope Cabernet Sauvignon Paso Robles	\$20

BEER

Domestic | \$7

Bud Light
Budweiser
Michelob Ultra
Coors Light
Miller Light

Craft | \$8

Odell Mountain Standard IPA
Ballast Point Grapefruit Sculpin
The Dudes JB Coconut Porter
Anchor Steam Beer
Sam Adams Seasonal
Fat Tire
Sierra Nevada Pale Ale

Import | \$8

Corona Extra
Corona Light
Heineken
Modelo Especial
Guinness
New Castle

Draught | \$8

Stella Artois
Samuel Adams
Blue Moon
Left Coast Trestles IPA
Bruery Ruekeller Helles Lager
Samuel Adams Boston Lager
1924 Golden Blonde - Delahung Brewing Co.

SIGNATURE COCKTAILS | \$17

Tamarind Margarita

Milagro reposado tequila | tamarind purée | fresh lime | agave

Gin Lane

Bombay gin | St. Germaine elderflower fresh lime | grapefruit

Ginger Pear Martini

Grey Goose pear | St. Germaine elderflower ginger purée | fresh lemon juice

Kingston Club

Drambuie whisky liquor | Fernet-Branca fresh pineapple juice | lime juice | angostura bittersclub soda

Orangeflower Fizz

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

Rosé Martini

Hangar One rosé vodka | Giffard Pamplemousse | fresh lemon juice | grapefruit bitters

Red Tide Sangria

X-rated fusion | red wine | fresh orange juice | pineapple juice

POOLSIDE CLASSICS | \$16

Mai Tai

Light rum | curaçao liqueur | Orgeat syrup | lime juice | dark rum float | served over ice

Frozen Pina Colada

Rum | cream of coconut | pineapple juice

Frozen Strawberry Daiquiri

Light rum | simple syrup | strawberries | lime juice

Aperol Spritz

Aperol | prosecco | soda water | served over ice

Bloody Mary

Vodka | seasoned tomato juice | salted rimmed glass | served over ice

ZERO PROOF | \$8

Oreo Smoothie

Oreo cookies and vanilla ice cream blended and topped with a cherry

Fruit Smoothie

Any combination of banana, strawberry, pineapple, coconut, mango and peach