

## TO GET YOU STARTED

<b>ADAM'S BREAD</b>	<b>9</b>
House made ciabatta bread toasted to order, infused butter	
<b>YAM FRIES GF</b>	<b>16</b>
Crispy sweet potato fries, fresh parmesan, truffle mayo	
<b>CREAMY CABBAGE SOUP GF</b>	<b>16</b>
Hearty soup designed to replenish riders of the mountain, beautifully balanced sausage, bacon, potato, onions, sour cream, fresh chives	
<b>BEET SALAD GF</b>	<b>17</b>
Sumac roasted beets, pickled beets, goat cheese, frisée, sunflower crisp, whipped cashew butter	
<b>ROASTED PUMPKIN SALAD GF</b>	<b>17</b>
Butter Leaf lettuce, buttermilk dressing, hot honey, apples, pumpkin seeds	
<b>SKI FRIES GF</b>	<b>18</b>
Crispy brined fries, feta cheese, roasted corn, chimichurri, pickled shallots, truffle mayo Add confit duck <b>6</b>	
<b>CHICKEN WINGS GF</b>	<b>22</b>
1 lb of juicy wings, choice of hot, hot honey, or salt and pepper, smokey mayo dip	
<b>COFFEE ROASTED CARROTS GF</b>	<b>18</b>
Heirloom carrots smoked with coffee beans, Herb butter glaze, chives, dill crema	
<b>BEEF CARPACCIO GF</b>	<b>19</b>
Thinly sliced CAB beef, fried garlic, arugula, preserved lemon, infused olive oil	
<b>MUSSELS</b>	<b>22</b>
Chorizo, onions, cream, white wine, grilled bread	

## MAINS

All sandwiches served with fries or side salad  
Upgrade to loaded yam fries **4**  
*GF buns available*

<b>BISON BURGER</b>	<b>25</b>
Served on a toasted brioche bun, white cheddar and feta cheese, caramelized onions, lettuce, truffle mayo	
<b>FRIED CHICKEN SANDWICH</b>	<b>26</b>
House breaded in chef's signature rub, dipped in hot honey, served on a bed of coleslaw, brioche bun, bread and butter pickles, smokey mayo	
<b>BUTTERNUT SQUASH RAVIOLI &amp; PRAWNS</b>	<b>25</b>
Creamy butter sauce fried capers, pan fried garlic prawns, fresh parmesan	
<b>KING OYSTER MUSHROOM V, GF</b>	<b>26</b>
Curried lentils, black bean purée, crispy lentil fried mushrooms, pickled shallots, brussel leaves, watercress	
<b>DUCK GF</b>	<b>35</b>
Dry aged 7 oz duck breast pan seared, rilette of confit duck leg, red wine gastrique, caramelized onion puree, asparagus, rosemary & sumac flake salt	
<b>LAMB GF</b>	<b>MP</b>
Rotating cut, served with rosemary and garlic infused fondant potato, green chimichurri, pan fried brussel sprouts	
<b>COHO SALMON GF</b>	<b>36</b>
Wild rice risotto, fresh herbs, roasted shallots	
<b>DRY AGED STRIPLON GF</b>	<b>58</b>
10oz CAB Striploin, dry aged for 14 days, potato gratin, glazed carrots, beef jus	
<b>TOMAHAWK GF</b>	<b>160</b>
<i>(2 people or more) - Pre-order before 3pm</i> CAB 52oz Bone in Tomahawk, served with seasonal vegetables, potato gratin, butter leaf salad, and jus	



# CLIFFHANGER RESTAURANT

## SIDES

Chicken	<b>8</b>
Garlic Shrimp	<b>7</b>
Loaded Yam Fries	<b>4</b>
Fries	<b>4</b>
Soup	<b>8</b>
Goulash	<b>8</b>

## KIDS - Children 12 and under

<b>Chicken Tenders</b>	<b>14</b>
3 piece tenders served with fries or cut veggies.	
<b>Alfredo Pasta</b>	<b>14</b>
Penne pasta, alfredo sauce, parmesan	
<b>Kids Burger</b>	<b>15</b>
5oz beef patty, ketchup, cheese, bun, served with fries or cut veggies	

An auto gratuity of 18% will be charged to groups of 8 or more