

Appetizers

Portabella Mushrooms

Fried in our Special Seasonings, served with Horsey Sauce 9.99

Fried Alligator Sliders

An order of 2 with Homemade Remoulade Sauce & Provolone Cheese 14.99

★ Blackened Shrimp

Blackened Shrimp in a Creole Butter Sauce served with Gambino Bakery bread 13.99



Fried Green Tomatoes & Jumbo Grilled Shrimp

Fried Green Tomatoes and 3 Jumbo Grilled Shrimp topped with Homemade Remoulade Sauce & Fresh Cilantro 14.99

Fried Green Beans

Crispy coated & fried golden brown 9.99

Hot Water Cornbread

Seasoned lightly with Jalapenos and Onions, 4 pieces served with Honey and Tabasco Butter 7.99

Soup of the Day

Eight ounce bowl served with Crackers 6.99

Entrées

All Entrées served with Mashed Potatoes and Gravy, a Vegetable & a Homemade Biscuit
Substitute Fingerling Potatoes 3.99 Substitute French Fries 1.99
Add a Salad For 2.99 Extra Cup of Gravy .59

Salad Dressings: Ranch, Honey Mustard, 1000 Island, French, Blue Cheese, Wild Raspberry, Champagne Vinaigrette, Cheese & Wine, Oil & Vinegar, Caesar

Applewood Smoked Ham Dinner

An Ozark favorite for generations! 10.99

Chicken Fried Steak

Hand-breaded and served with Skillet Cream Gravy 13.99

Grilled Chicken Breast

Juicy Chicken Breast with our Special Spice Blend 10.99

Chicken Breast Strips

Hand-breaded Chicken Strips with Skillet Cream Gravy 11.99

Grilled Pork Brisket

Served with Bacon-onion Jam, Fingerling Potatoes, Vegetable, Stinger Honey-garlic Sauce, and Bread 15.99

Fish & Shrimp

Blackened Red Snapper Filet

Served with an Arcadian Blend Salad and Bread.

With a Sun-dried Tomato Pesto Sauce 26.99 With a Cajun Crawfish Cream Sauce 29.99



Arkansas Fried Catfish Platter

U.S. Farm-Raised Catfish, served with Coleslaw, Pinto Beans, French Fries, Fried Hot Water Cornbread, Pickled Green Tomatoes, Onion & Homemade Tarter Sauce. Small 17.99 Large 19.99



Jumbo Gulf Shrimp

Grilled or Hand-breaded served with Mashed Potatoes and Gravy, choice of Vegetable and Bread 24.99

Cliff House Steaks



*Ribeye

USDA Prime Aged Beef served with Mashed Potatoes and Gravy, Arcadian Salad, and Gambino Bakery Bread 26.99

*Top Sirloin

Pan-seared in Brown Butter, served with a Root Vegetable Kale Blend, Arcadian Salad, and Gambino Bakery Bread 19.99

*Atchafalaya Steak Boudin

Upper 2/3 Choice Blackened Filet on a bed of South Louisiana Boudin, served with a Cajun Butter Cream Sauce, Arcadian Salad, and Gambino Bakery Bread 26.99

Pasta

Pasta Dishes are served on Penne Pasta with an Arcadian Salad, and Gambino Bakery Bread

Blackened Creole Butter Sauce Pasta

With Blackened Shrimp 24.99
With Blackened Chicken 18.99

Shrimp Scampi

Perfectly Seasoned Grilled Shrimp 19.99

Basil Pesto Pasta with Boursin Cheese

With Grilled Chicken 17.99
With Grilled Shrimp 29.99



Try one of our Specialty Items today!

* Consuming raw or undercooked, meats, poultry, seafood, shellfish, eggs and beef may increase your risk of food borne illness, especially if you have certain medical conditions.

Sandwiches

Add a side to any
Burger or Sandwich
for 1.99 to 4.99

☞ **Crawfish, Catfish, and Shrimp Po-Boy Sandwiches below are served on Gambinos' New Orleans Fresh Bakery Bread**

Fried Crawfish Tail Po-Boy

Dipped in Cliff House Seasoned Flour, served with Homemade Remoulade Sauce, Dill Pickles & Arcadian lettuce 16.99



Fried Catfish Po-Boy

Farm-raised Catfish Fillets with Arcadian Lettuce, Tomato, Sharp Cheddar Cheese, Red Onion, and Home-made Tarter Sauce 13.99



Shrimp Po-Boy

Fried or grilled with, homemade remoulade sauce, lettuce and dill pickle, tarter sauce on request 13.99

Fried Alligator Po-Boy

Dipped in Cliff House Seasoned Flour, served with Home-made Remoulade Sauce, Dill Pickles & Arcadian Lettuce 15.99

Grilled Chicken Breast Sandwich

On a King's Hawaiian Bun dressed with Chipotle Mayo, Caramelized Onions, Provolone Cheese, Lettuce & Tomato 10.99

Corned Beef Reuben

On Grilled Rye with Fresh Sauerkraut, Swiss Cheese & 1000 Island dressing 12.99

Cliff House Gourmet Burgers

All Burgers are Certified 81/19 Ground Chuck Served on a King's Hawaiian Bun
Add Cheese .99 Add Bacon 2.99 Add Sautéed Mushrooms 1.99

*8oz Angus Razorback Burger

Dressed with Mayo, Sautéed Onions, Provolone Cheese & Smoked Pork topped with BBQ Sauce on a King's Hawaiian Bun 17.99

*8oz Angus Beef Burger

Dressed with Mayo, Mustard, Lettuce, Tomato, Pickle & Onion 10.99

*8oz Angus, Bacon Onion Jam Burger

Our Angus Beef Burger with Bacon-onion Jam, served on a King's Hawaiian Bun with Mayo, topped with 2 Onion Rings & Cheddar Cheese 19.99

*8oz Black & Blue Burger

Certified Angus dressed with Cliff House Special Sauce, Caramelized Onions, Blue Cheese Crumbles, Lettuce, Tomato & Dill Pickles 15.99

Veggie Burger

Vegetable Patty served on a King's Hawaiian Bun dressed with Mayo, Mustard, Lettuce, Tomato, Pickle & Onion 11.99

Brunch Burger

8oz Angus Patty topped with Egg, choice of Bacon or Sausage Patty, Cheddar Cheese, Grilled Onions, Avocado & Chipotle Mayo 16.99

Sides

1.99 Sides

French Fries, Pinto Beans, Potato Chips, Cole Slaw with Cilantro, Green Beans

2.99 Sides

Bacon Sour Cream Potato Salad, Cottage Cheese

4.99 Sides

Sweet Potato Waffle Fries, Onion Rings, Fried Green Tomatoes, Fried Green Beans

Add a Side Above to any Burger or Sandwich for 1.99 to 4.99

Vegetable Rice Confetti Blend - Broccoli, Cauliflower, Orange and Yellow Carrots, and Zucchini 5.99

Quinoa Blend - Five-grain Blend of Red and White Quinoa, Barley, Wild Rice, and Wheat Berries 7.49



Ozark Favorite

8oz Bowl of Pinto Beans cooked with Cliff House Special Seasonings, served with Coleslaw, Sliced Onion, Sliced Tomato, and a Cornbread Muffin 7.99

Vegetable Plate

Your choice of four vegetables served with our famous homemade biscuit 8.99

Choice of 4: mashed potatoes and gravy, potato salad, green salad, cole slaw, seasoned green beans, cottage cheese, sliced tomatoes, pinto beans cooked with Cliff House special seasonings, or vegetable of the day

Grilled Chicken Breast or *Grilled Hamburger Patty

Served with Cottage Cheese, and Tomato Slices 7.99

Lighter Side

Chicken Piccata

Flour-dusted Chicken Breast seared in Real Butter, with Shallots, Capers, and White Wine. Served on a 5-grain Blend of Red and White Quinoa, Barley, Wild Rice, and Wheat Berries. 18.99

Jumbo Grilled Shrimp Confetti

Jumbo Shrimp served on a bed of Vegetable Rice Confetti (Broccoli, Cauliflower, Orange and Yellow Carrots, and Zucchini) 26.99

Try one of our Specialty Items today!



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Cliff House Salads

Salad Dressings: Ranch, Honey Mustard, 1000 Island, French, Blue Cheese, Wild Raspberry, Champagne Vinaigrette, Cheese & Wine, Oil & Vinegar, Caesar

Grilled Chicken & Fresh Strawberries

Grilled Chicken Breast served on a bed of Salad Greens topped with Strawberries, Roasted Almonds and Feta Cheese, served with Wild Raspberry Dressing 12.99

Fried Chicken Tender Salad

Hand-breaded Fried Chicken Tenders served on a bed of Salad Greens, topped with Tomato, Onion, Cheese, and Sunflower Seeds 11.99

Grilled Jumbo Shrimp Salad

Grilled Jumbo Shrimp served on a bed of Salad Greens topped with Tomato, Onion, Dill, Cheese, and a Boiled Egg 23.99

Homemade Desserts

Company's Comin' Pie

The official Arkansas State Pie and Our House Specialty!

Meringue Crust with Pecans and Crackers, Baked and filled with Real Whipped Cream and Pineapple 5.99

Blackberry Cobbler

Deep-dished, Southern goodness with a Cake-style crust 5.99 Add Ice Cream 2.49

Bourbon Chocolate Pecan Pie

Homemade goodness!
Our newest house specialty 6.99

Chocolate Chip Cookie Delight

Vanilla Ice Cream on a Chocolate Chip Cookie, drizzled with Chocolate Syrup & topped with Pecans 5.99

Italian Torte Cheesecake

Creamy Mascarpone Cheese between Butter Cake layers, with a hint of Lemon 7.99

Sarsaparilla Root Beer Float

The Granddaddy of all Root Beers 5.99

All Natural Sugar Free Apple Pie

Made with Granny Smith Apples. So good it will make you want to slap your Grandma 5.99
Add Ice Cream for 2.49

Fried to Order Fried Pies

Fried to order Fresh Peach or Apple Pies served with a scoop of Vanilla Ice Cream 6.99

Coconut Cream Pie

Creamy Coconut filling in a Flaky Crust topped with fresh, home-made Whipped Cream 5.99

Classic Brown Butter Cake

Enough to Share – Rich Cake with Vanilla and Cream Cheese topped with Chocolate and Caramel Sauce, Whipped Cream, and Fresh Strawberries 9.99

Beverages

Iced Tea - Sweet or Unsweet 2.59

Add Raspberry or Peach flavor 50¢

Soft Drinks 2.59 - One Refill
50¢ for Each Additional Refill

Coke, Diet Coke, Cherry Coke, Dr. Pepper,
Diet Dr. Pepper, Sprite, Lemonade, Barq's Root Beer
Add Vanilla or Cherry Flavor 50¢

10 oz. Juice 2.99 Coffee 2.59 Hot Tea 2.59

Milk, 12oz 2.59 Hot Chocolate 2.59

Add Raspberry or Cherry flavor for 50¢

The Cliff House Inn strives to present you with the best dining experience possible. Our chefs prepare your food fresh upon order. Our flavor profiles may only be enjoyed at the Cliff House Inn. It may take a little longer to serve you, but it is worth the wait.