



CLIFFSIDE

RESTAURANT. LOUNGE. PATIO

*fresh
starts*

MUSKOKA BAY SALAD *gf | v*

starter 12

entrée 20

spring mix, blueberries, cucumber, tomatoes, cranberries, pecans, bell peppers and clementine orange with champagne vinaigrette

MEDITERRANEAN SALAD *gf / v*

starter 12

entrée 20

mixed greens, cucumbers, tomatoes, peppers, kalamata olives, quinoa, feta cheese and crispy chickpeas with lemon sherry vinaigrette

CAESAR SALAD

starter 11

entrée 18

shaved parmesan, bacon and crispy croutons

SOUP OF THE DAY 10

the chef's daily creation

UPGRADES

chicken breast | 11

salmon | 19

*to
share*

TUNA TATAKI 23

seared ahi tuna with edamame, rice crisps and ponzu sauce

gf

WINGS 22 (1 lb)

buffalo, honey garlic, bbq, or ask server for house-made sauces

gf

BAM BAM SHRIMP 19

lightly battered shrimp tossed in a sweet chili sauce with a peppercorn aioli

gf

handhelds

served with our signature fries

CLIFFSIDE BURGER 26

maple caramelized onions, tomato, pickles, red onion, lettuce, blue cheese and bacon with a peppercorn aioli

CASCADE CLUBHOUSE 25

grilled chicken served on rye bread, cheddar cheese, bacon, Chipotle mayo, lettuce, tomato and onion

SHAVED PRIME RIB SANDWICH 26

house made prime rib glazed in jus, swiss cheese, lettuce, tomato, onion with peppercorn aioli on an everything ciabatta bun

UPGRADES

caesar salad | 6

muskoka bay salad | 6

soup | 5

v = vegetarian

gf = gluten free

Although we make every effort, we are not a gluten free kitchen. Please let your server know if you have any allergies or sensitivities when ordering.

mains

THAI NOODLE BOWL 24

bell peppers, onion, carrot, celery, ginger slaw served on rice noodles with a house made thai sauce

gf / v

WILD MUSHROOM RAVIOLI 26

wild mushrooms in a scallion, shallot and garlic cream sauce

v

GLAZED SALMON 36 served after 5pm

atlantic salmon with a ginger soy glaze with jasmine rice and seasonal vegetables

gf

BEEF SHORT RIB 48 served after 5pm

braised with a rich red wine demi glaze with whipped garlic mashed potatoes and seasonal vegetables

gf

RIBEYE 52 served after 5pm

12oz grilled ribeye served with house made compound butter, fingerling potatoes and seasonal vegetables

gf

dessert

RASPBERRY GREEK YOGURT CHEESECAKE

12

PEANUT BUTTER FUDGE CHEESECAKE

12

MOLTEN LAVA CAKE

12

HOUSEMADE STICKY TOFFEE PUDDING

12

CHURROS

12

ICE CREAM

10

dinner specials

AVAILABLE AFTER 4PM

tuesdays

TACOS & MARGARITAS

featured taco
\$7 margaritas
\$7 Sol tall cans

wednesdays

BEER & WINGS

\$7 Heineken draught
\$15 wings

thursdays

FRIENDS NIGHT OUT

Half price apps
and wine

fridays & saturdays

PRIME RIB DINNER

8 oz prime rib, mashed potatoes, seasonal vegetables, Yorkshire pudding with fresh horseradish and gravy | 48

JOIN US FOR LIVE MUSIC Wednesdays, Fridays & Saturdays | 6pm-9pm