

The CliffTM

RESTAURANT • BAR • LIVE ENTERTAINMENT



APPETIZERS

CRAB CAKES \$12

SERVED WITH REMOULADE SAUCE

THE CLIFF SAMPLER \$12

FRIED GREEN TOMATOES, CHEESE STICKS, & ZUCCHINI
SERVED WITH CHOICE OF SAUCES

SHRIMP COCKTAIL \$10

SERVED WITH ZESTY COCKTAIL SAUCE

ONION FLOWER \$8

SERVED WITH SPICY RANCH DRESSING

"THE" CHICKEN WINGS \$8

10 WINGS TOSSED IN YOUR CHOICE OF ORIGINAL,
OKLAHOMA SUMMER, GARLIC PARMESAN, OR
OUR FAMOUS BOURBON SAUCE SERVED WITH
CHOICE OF BLUE CHEESE OR RANCH

FRIED PICKLES \$7

SERVED WITH A SPICY RANCH DRESSING

CHEESE STICKS \$7

SERVED WITH ORANGE HONEY MUSTARD DRESSING

LOADED FRIES \$7

SERVED WITH OUR FRY SAUCE OR RANCH DRESSING

STUFFED JALAPEÑOS \$7

STUFFED WITH SWEET CREAM CHEESE AND
WRAPPED IN SMOKED BACON

SERVED WITH CHOICE OF BLUE CHEESE OR RANCH

FRIED GREEN TOMATOES \$6

REALLY THAT'S ALL THAT NEEDS TO BE SAID

FRIED ZUCCHINI \$6

SERVED WITH RANCH... A DAVIS ORIGINAL



GARDEN

FAMOUS RANCH DRESSING, BLUE CHEESE, HONEY MUSTARD, OR HOUSE
ADD CHICKEN \$6 - SHRIMP \$8 - STEAK \$8

CEDARVALE SALAD \$6

FRESH BLEND OF LETTUCE, TOMATOES, CUCUMBERS,
RED ONION, HOMEMADE CROUTONS,
CANDIED PECANS AND CHOICE OF DRESSING

CHICKEN SALAD \$8

A MAYO BASED SALAD
SERVED WITH WHITE MEAT CHICKEN,
GRAPES, ALMONDS AND
SERVED ON A BED OF LETTUCE WITH CRACKERS

CAESAR SALAD \$7

A MADE FROM SCRATCH CAESAR
LIKE NO OTHER YOU HAVE HAD

WEDGE SALAD \$9

A HUGE WEDGE OF ICEBERG LETTUCE
SERVED WITH TOMATOES, CANDIED PECANS,
CRUMBLLED MAYTAG BLUE CHEESE
AND SERVED WITH BLUE CHEESE DRESSING

VEGGIE PLATE \$9

CHOICE OF THREE OF OUR AMAZING SIDES



SANDWICHES

ALL SANDWICHES SERVED WITH CHOICE OF FRIES,
SWEET POTATO FRIES OR HOUSE MADE CHIPS

RIB EYE STEAK SANDWICH \$9

A THIN SLICED ANGUS RIB EYE GRILLED TO PERFECTION
AND SERVED WITH A HORSERADISH CREAM SAUCE

PO BOY \$9

CHOICE OF SHRIMP OR CATFISH SERVED
WITH HOUSE MADE SLAW
AND SPICY REMOULADE

BLT \$7

A HEAP OF FRESH FRIED BACON WITH CRISP LETTUCE AND
A FRIED GREEN TOMATO SERVED WITH MAYO...
THIS ONE CHANGES EVERYTHING

GRILLED CHICKEN SANDWICH \$9

8 oz. CHICKEN BREAST SERVED WITH PEPPER JACK CHEESE,
GRILLED ONIONS, PEPPERS
AND A CHIPOTLE MAYO

CHICKEN SALAD SANDWICH \$8

CHICKEN SALAD SERVED ON A TOASTED ROLL WITH
LETTUCE AND TOMATO



THE BURGERS

ALL BURGERS SERVED WITH FRIES,
SWEET POTATO FRIES OR HOUSE MADE CHIPS
MAKE IT A DOUBLE - \$1 SUBSTITUTE BISON - \$2

THE CLASSIC BURGER \$7

LETTUCE, TOMATO, ONION AND PICKLE
GRILLED HOW YOU WANT IT

THE CEDARVALE BURGER \$8

1/4 POUND BURGER, GRILLED HAM, FRIED GREEN TOMATO
AND CHEESE SAUCE

SAMI AM \$8

1/4 BURGER, CHEDDAR CHEESE, BACON,
A FRIED EGG AND FRY SAUCE

GREEN CHILI CHEESEBURGER \$8

FIRE ROASTED GREEN CHILIES AND CHEDDAR CHEESE

GRILLED ONION BURGER \$8

1/4 BURGER WITH HEAPS OF GRILLED ONIONS
YOU TRIED THE OTHERS... NEVER AGAIN!

THE CLIFF \$12

1/4 POUND BISON BURGER, CHEDDAR CHEESE,
FRIED ONIONS AND HOMEMADE BBQ SAUCE

ALL ENTREES SERVED WITH HOUSE SALAD AND CHOICE OF ONE SIDE



FOWL & CHOPS

FRIED CHICKEN \$9 /\$12

1/2 OR FULL ORDER OF AWARD WINNING GOODNESS. . .
PLEASE DON'T SLAP YOUR MOMMA!

GRILLED CHICKEN \$10

8 oz. CHICKEN BREAST SERVED WITH A
GINGER TERIYAKI GLAZE AND GRILLED PINEAPPLE

CHICKEN KABOB \$13

A JERK RUBBED CHICKEN KABOB WITH FRESH VEGGIES

GRILLED PORK CHOP \$13

8 oz. PORK CHOP GRILLED PERFECTLY AND
SERVED WITH APPLE GLAZE



SEAFOOD

FRIED CATFISH \$16

FARM RAISED CATFISH FILLETS, FRIED AND
SERVED WITH OUR HOMEMADE TARTAR SAUCE

FRIED SHRIMP \$16

BUTTERFLIED SHRIMP FRIED TO PERFECTION AND
SERVED WITH ZESTY COCKTAIL SAUCE

SHRIMP AND GRITS \$15

SAUTÉED SHRIMP SERVED WITH CHEDDAR CHEESE GRITS. . .
A STAPLE IN THE SOUTH

SANTA FE TILAPIA \$17

A FLAKY WHITE FISH DREDGED IN SOUTHWEST SPICES AND
SERVED WITH SAUTÉED ONIONS AND PEPPERS

CEDARVALE TROUT \$17

FRIED OR LIGHTLY BREADED AND PAN SEARED IN LEMON BUTTER. . .
JUST LIKE THE OLD DAYS



STEAKS

ALL OF OUR BEEF IS CERTIFIED ANGUS AND RUBBED IN OUR FAMOUS FIVE SPICE RUB,
WE BROIL OUR STEAKS AT 1800 DEGREES FOR A PERFECT AND UNFORGETTABLE STEAK

ADD SAUTÉED MUSHROOMS OR SAUTÉED ONIONS - \$1.50 - BLUE CHEESE CAP - \$3 - PORT WINE CREAM SAUCE - \$3
GARLIC WHISKEY AU POVIRE - \$3 - OSCAR - \$6
BIGGER CUTS ARE AVAILABLE ASK YOUR SERVER FOR DETAILS

7 oz. FILET \$26

12 oz. FILET \$32

9 oz. TOP SIRLOIN \$16

12 oz. TOP SIRLOIN \$22

12 oz. RIB EYE \$25

PRIME RIB \$19/\$26/\$32

8 oz. - 12 oz. - 16 oz. PRIME RIB COOKED SLOW TO PERFECTION

AVAILABLE ON FRIDAY AND SATURDAY NIGHT SERVED WITH AU JUS AND HORSE RADISH CREAM SAUCE

CHICKEN FRIED STEAK \$14

TENDERIZED SIRLOIN BREADED AND DEEP FRIED SERVED WITH OUR HOUSE MADE GRAVY

SIDES

HOMEMADE FRIES \$2

SERVED WITH FRY SAUCE

SWEET POTATO FRIES \$2

SERVED WITH ORANGE HONEY MUSTARD

BAKED MACARONI AND CHEESE \$3

A CREAMY THREE CHEESE BLEND BAKED
WITH FRESH MACARONI AND CRISPY BACON

HOMEMADE POTATO CHIPS \$2

SERVED WITH RANCH

BAKED POTATO \$2

MASHED POTATOES \$2

WITH CREAM GRAVY

COLE SLAW \$2

ROASTED VEGGIES \$2

GRILLED ASPARAGUS \$3

CORN CASSEROLE \$2

Ask us about our catering capabilities, wedding needs and party planning.

With 48 hour advance notice the chef will prepare any meal that you would enjoy.

Chef table can be reserved for any event. Please contact our event coordinator for more information at 580-369-2644.

Please stop by our retail cabinet and get your own rubs, or sauces.

Please let us know any of your dietary needs and the chef will do what he can to accommodate these needs.