



CLIFFHANGER

RESTAURANT

APPETIZERS

Arancini 14

Mozzarella stuffed risotto, charred tomato broth, Grana Padano, basil.

Escargot & Short Rib 16

Garlic butter, mixed cheese, pickled onion.

Cajun Crusted Calamari 15

Tossed with red onion and parsley, served with lemon and tzatziki.

Mussels 19

Chorizo sausage, charred tomato broth, basil, garlic focaccia.

Charred Brussel Sprouts 13

Garlic butter white wine reduction, sauteed onions and bacon, roast garlic aioli, Grana Padano.

Curried Cauliflower 13

Croutons, goat cheese, crispy chick peas, curry yogurt.

Lobster Bake Bread Bowl 17

Three cheese blend, lobster. Served in a bread bowl.

Hummus Platter 14

Bruschetta, hummus and tzatziki served with toasted pita.

Charcuterie Board 22

Fine selection of local cured meats and cheeses.

SOUPS

Soup Of The Day 10

Chef's daily creation, served with garlic focaccia.

Alberta Beef Chili 12

Topped with mixed cheese, Pico de Gallo, green onion.
Served with garlic focaccia.



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FROM THE GARDEN

Garden Salad 12

Mixed greens, cherry tomato, cucumber, strawberry, feta, fig balsamic vinaigrette.

Butterleaf Caesar Salad 14

Grana Padano, parmesan crisps, chunky bacon, fried capers, crostini.

Warm Swiss Card & Roasted Beet 14

Charred brussel sprout, cherry tomato, candied pecan, goat cheese, citrus orange glaze.

ADD CHICKEN 6

ADD PRAWNS 6

NOODLES & GRAINS

Seoul Bowl 18

Marinated steak, brown rice, bok choy, spicy cabbage, cucumber, carrot, red pepper, teriyaki pineapple glaze, sesame.

Prawn Curry Bowl 18

Carrot, celery, onion mix, jasmine rice, tomato coconut curry, finished with cucumber cream, basil and toasted naan.

Thai Chicken Noodle Bowl 18

Carrot, onion, celery, red pepper, mushroom, Thai curry sauce.

Garnished with cilantro, green onion, peanut sauce, and sesame.

Lobster Bacon Penne 18

Three cheese blend, panko crusted and baked.

Seafood Linguine 20

Salmon, mussels, prawns, red onion, arugula, lemon cream, Grana Padano.



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ENTRÉES

Braised Short Rib 28

Red wine garlic braise, garlic mash potato, winter vegetables, fennel edamame slaw, peppercorn jus.

Apple Pork Tenderloin 26

Oven roasted with apple, mushroom, garlic, and sage.
Served over garlic mash potato, and winter vegetables.

Piri Piri Chicken 26

Portuguese spiced supreme breast, roasted potatoes, mango chutney, cucumber cream, Pico de Gallo.

Blackened Salmon 32

Cajun crusted, roast potato, fennel edamame slaw, cucumber cream, wilted chard.

Halibut 34

Oven roasted in a garlic white wine reduction, served with garlic roasted potatoes, cauliflower and mixed greens..

A CUT ABOVE

All steaks are Certified Angus Beef. Served with winter vegetables and your choice of either garlic mashed potatoes, roasted potatoes, or crispy mashed potatoes.

NY Striploin

8oz 28

10oz 34

Beef Tenderloin

6oz 36

A LITTLE EXTRA

Garlic Prawns 6

Blue Cheese Crust 3

Caramelized Onions 3

Sautéed Mushrooms 3

Peppercorn Cream Sauce 3



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R E S T A U R A N T

DESSERTS

Toblerone Mousse 10
Lightly whipped Toblerone mousse, ice cream.

Chocolate Brownie 10
Chocolate fudge brownie, vanilla bean ice cream.

Berry Custard Cobbler 10
Mixed berries, vanilla custard, baked oats and granola.

Invermere Bakery Feature 10
From Invermere's local artisan bakery.

KIDS MENU

Chicken Fingers 11
Breaded chicken strips, french fries, plum sauce.

Grilled Cheese & Fries 11
Whole wheat bread, cheddar cheese, french fries.

Cheese Flatbread 11
Tomato sauce, mozzarella cheese.

Noodles and Cheese 10
Two cheese cream sauce, tossed through penne noodles.

Steak & Fries 13
5oz steak, french fries, seasonal vegetables.

Grilled Chicken & Rice 13
Chicken breast, brown rice pilaf, seasonal vegetables.