

# Storytellers @ Cliff Castle Casino

## Starters

### SHRIMP COCKTAIL

chilled gulf prawns featuring our signature sriracha cocktail sauce, shredded lettuce and lemon **\$12**

### CALAMARI

crispy tender calamari rings served with a smoked guajillo chile aioli **\$12**

### CAPRESE

fresh buffalo mozzarella, heirloom tomatoes, basil, topped with evo & balsamic reduction **\$13**

### MUSSELS MEUNIERE

steamed mussels, shallots, dry white wine, fresh herbs, crostini **\$12**

## Soup & Salads

### CHEF SOUP OF THE DAY

soups made fresh daily. Ask your server. **\$7**

### STORYTELLERS HOUSE SALAD

baby greens, teardrop tomatoes, english cucumber, rainbow radishes, creamy balsamic vinaigrette **\$9**

### CAESAR SALAD

charred baby romaine, aged parmesan, herbed croutons in a creamy house made garlic caesar dressing **\$12**

### WEDGE SALAD

crispy iceberg wedges topped with jalapeño bacon, baby teardrop tomatoes, shaved red onion topped with maytag blue cheese dressing **\$12**

## Pasta - Served with Soup of the Day or House Salad

### SOUTHWEST PASTA

chicken, corn kernels, onion, zucchini tossed with penne in a lightly infused chipotle cream sauce **\$26**

### CIOPPINO

sautéed prawns, deep sea scallops, salmon, calamari, mussels, clams in a fisherman herb tomato broth served over linguine **\$36**

## Oceanic Delights

### SHRIMP SCAMPI

sautéed prawns, fresh basil, garlic sauce **\$34**

**\*DEEP SEA SCALLOPS**

pan seared, shallot champagne sauce **\$38**

**\*GRILLED SCOTTISH SALMON**

with your choice of herb butter or prickly pear glaze **\$32**

**From The Grill**

**\*OCEAN "MEATS" THE SHORE**

6 oz filet mignon & 8 oz lobster tail **\$48**

**\*NEW YORK SIRLOIN**

14 oz, classic cut **\$38**

**\*FILET MIGNON**

10 oz, center cut **\$46**

**\*BONE-IN RIBEYE STEAK**

16 oz, garlic herb butter **\$42**

**All Steaks Are Served with Choice of One:**

**ROASTED EXOTIC MUSHROOM MEDLEY**

shitakes & cremini in port reduction sauce

**CHIPOTLE GORGONZOLA SAUCE**

**STORYTELLERS SECRETS**

**\*PARMESAN CRUSTED CHICKEN**

parmesan encrusted baked chicken breasts topped with a sage butter sauce **\$28**

**\*CHICKEN PICCATA**

boneless chicken breasts sautéed in a lemon caper chardonnay sauce **\$26**

**ALL DINNERS ARE SERVED with Vegetable Medley & A CHOICE OF ONE SIDE  
(included with Entree)**

**ROASTED GARLIC MASHED POTATOES**

butter & cream

**BAKED POTATO**

chives, sour cream, chopped bacon, butter

**SEASONAL VEGETABLES**

roasted garlic, fresh herbs

**HOUSE MADE SEASONED STEAK FRIES**

**ANY GLUTEN – FREE OR ALLERGY PREFERENCES PLEASE NOTIFY YOUR SERVER.CHECKS NOT ACCEPTED ~ 20% GRATUITY WILL BE ADDED TO PARTIES OF 5 OR MORE. ADDITIONAL CHARGE OF \$8 FOR SHARING OF ENTRÉES ~ SUBSTITUTIONS WILL BE CHARGED ACCORDINGLY.**

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.