

# SKI & STAY

## WINTER

CHOOSE ANY ONE ITEM + ONE DINNER SALAD OR CUP OF SOUP DU JOUR  
SOME UPGRADES APPLY. COFFEE, TEA & SODA INCLUDED.

### BYRNCLIFF FAVORITES

#### SIGNATURE BURGER

Half pound house-blend burger, toasted bun, aged cheddar, lettuce, tomato and onion. Served with chips and a pickle.

#### CLIFF BURGER

Half pound house blend burger with American and Provolone cheeses, sauteed mushrooms, roasted red peppers and homemade onion sauce on a toasted roll. Served with chips and a pickle.

#### HOUSE SALAD

Fresh mixed greens with cucumber, tomato, red onion, chick peas, cheddar-jack cheese, and croutons.

Add crispy chicken.

#### FRENCH ONION SOUP

Classic French onion soup with gratin of gruyere cheese.

**Upgrade** - Cup \$1.50 or Crock \$2.50

#### PIZZA

Personal size with house pizza sauce and mozzarella cheese.

Additional Toppings: Pepperoni, Mushrooms, Banana Peppers, Onions, Bell Peppers, Olives, Sausage.

**Upgrade** - Large \$5

#### BEEF ON WECK

Shaved beef, on a salted Costanzo Kaiser roll with caraway seeds, served with au jus, chips and a pickle.

#### BUFFALO WINGS (10)

Served with celery and blue cheese

**Upgrade** - 20 Wings \$5

#### CHICKEN FINGERS

Served with fries and blue cheese.

#### \* SAUCES \*

Choice of Mild, Medium, Hot, BBQ, Garlic Parmesan, Sweet Chili, House "Cliff" Sauce, Carolina Gold or House Mustard.

### APPETIZERS

NOT INCLUDED

#### BACON-WRAPPED SCALLOPS \$17

Pan-seared bacon-wrapped scallops served with maple aioli.

#### CRISPY BRUSSEL SPROUTS \$8

Served with fried onions and Asian mayonnaise dip.

#### OPEN-FACED BRUSCHETTA \$11

Thick slice of Italian toast with heirloom tomato bruschetta, basil and lemon ricotta.

## DINNER

SERVED WITH DINNER ROLL

### NEW YORK STRIP STEAK

A 10oz. pan-seared USDA Choice thick-cut strip steak topped with crispy onions and demi-glaze.

### CHICKEN PARMESAN

Breaded chicken breast with melted mozzarella cheese served over spaghetti with house-made marinara.

### OVEN ROASTED TURKEY

Turkey breast with homemade gravy, served with stuffing, mashed potatoes, vegetable du jour and cranberry sauce.

### SESAME PORK CHOP

Marinated pork with a sesame crust served over rice, vegetable du jour, pickled onions with an Asian mayo drizzle.

### CILANTRO CHICKEN RICE BOWL

Grilled chicken served over rice with oven-roasted vegetables, shredded cabbage, pickled onions, cherry tomatoes and a mildly spicy cilantro lime sauce.

### ATLANTIC COD

Choose from 1.) Beer Battered (Fish Fry) 2.) Broiled - Original, Cajun, Lemon Pepper, or Italian Broiled 3.) Baked with Parmesan-Breaded

Served with choice of potato, vegetable du jour, coleslaw and macaroni salad.

### PASTA PRIMAVERA

Spaghetti with sautéed seasonal vegetables, crushed tomato, basil, olive oil and Parmesan cheese.

### HONEY BOURBON SALMON

Seared Atlantic salmon with honey bourbon glaze. Served with choice of potato and vegetable du jour.

### PRIME RIB AU JUS (SATURDAY ONLY)

10oz USDA Choice slow-roasted prime rib rubbed with our signature seasoning.

**Upgrade** - 16 oz \$10 **Upgrade** - Endless \$20

## DESSERT

NOT INCLUDED

### PEANUT BUTTER PIE \$7

Milk chocolate and peanut butter mousse in a chocolate cookie crust topped with Reese's peanut butter cups, chocolate and peanut butter drizzle.

### GRAND SLAM PIE \$7

Chocolate cookie crust layered with caramel, peanuts, peanuts, cheesecake, rich brownies, chopped Snickers, more caramel and more peanuts! Topped with a White and dark chocolate drizzle.

### NEW YORK-STYLE CHEESECAKE \$7

Homemade cheesecake with a graham cracker crust.

### ICE CREAM

Vanilla or Chocolate

**Scoop:** Small \$3 Large \$4

**Sundae:** with chocolate sauce or maple syrup, whipped cream and cherry.

Small \$4 Large \$5

Add a scoop of ice cream to any dessert \$1