

— STARTERS —

**Calamari Fritti**

Lightly breaded & fried squid, jalapenos, carrots, red bell peppers and artichokes served with smoky dill aioli  
12

**Onion Ring Tower**

Golden fried & piled high, served with a chipotle cilantro aioli  
11

**Spinach Artichoke Dip**

Italian blend and cream cheese spinach artichoke dip, served hot with tortilla chips  
9

**Roasted Brussels Sprouts GF**

Roasted Brussels Sprouts, garlic, bacon, capers, carrots, balsamic glaze, red pepper aioli, parmesan  
10

**Coconut Prawns**

Fried Japanese Panko and coconut flake prawns, pineapple salsa, Anago sauce drizzle  
15

**Hummus Platter**

Stone Cliff hummus topped with a blend of pine nuts, caramelized shallots, roasted red peppers, cashews & olive oil, served with Kalamata olives, Roma tomato, pepperoncini, pickled onion, feta and pita bread  
12

**Smoked Salmon Cakes**

Smoked salmon cakes, bed of pickled red cabbage, chipotle aioli drizzle  
11

**Oyster Shooter\* GF**

Raw pacific oyster, Bloody Mary cocktail sauce  
3 each

**Smoked Salmon Platter**

Smoked salmon, pita bread, Roma tomato, cucumber, red pickled onion, gherkin sweet pickles, lemon caper crème fraîche  
15

— SOUP & SALAD —

**Smoked Salmon Chowder**

6 cup 8 bowl

**Side House Salad**

Sm 4/ Lg 8

**Soup of the Moment**

5 cup 7 bowl

**Side Caesar**

Sm 4/Lg 10

— GARDEN —

**Add to any dish:**

*Chicken Breast (grilled or blackened)- 5*

*Four Scampi Prawns- 9*

*6 oz. Salmon (grilled, smoked, or blackened) - 12*

*7 oz. Grilled Sirloin - 13*

**Big Blue**

Choice Angus Beef top sirloin steak on a bed of Arcadian spring mix, dressed in smoky blue cheese dressing and topped with candied pecans & frizzled onions  
19

**Hazelnut Chicken**

Hazelnut breaded chicken breast, dried cranberries and feta cheese on a bed of Arcadian spring mix tossed in balsamic hazelnut vinaigrette, topped with fried carrot strips  
18

**Roasted Warm Beef Salad GF veg**

Arugula, shredded kale, roasted red peppers, shaved onions, tossed with honey mustard, topped with warm beets, goat cheese, cashews  
12

**Quinoa Spinach Salad GF**

Baby spinach, arugula, red and black quinoa, shredded carrots, roasted red peppers, tossed in cilantro-lime vinaigrette, topped with cashews, Feta and blackened chicken  
18

Parties of 8 or more will receive an automatic 20% gratuity and one check.

\*These items are cooked to recommended temperature unless otherwise requested. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness.

## — LUNCH ENTREES —

### **Fish & Chips**

Beer battered wild pacific cod, tartar sauce and stone ground mustard slaw  
2 piece 14  
3 piece 17  
Add 3 prawns 7

### **Top Sirloin\***

Grilled steak with a bourbon demi glaze, topped with frizzled onions and served with roasted garlic mashed potatoes and seasonal vegetables  
22

### **Newberg Grilled Salmon\***

Grilled salmon topped with Newberg sauce accompanied by garlic mashed potatoes and seasonal vegetables  
25

## — SANDWICHES —

*All Sandwiches are served with your choice of waffle fries or sweet potato waffle fries*

### **Smokehouse Dip**

Roast beef, Swiss cheese and creamy horseradish on a French baguette  
14  
Add spinach, mushrooms and onions 2.50

### **Smoked Ham BLT**

Seed Lover's multigrain bread, chunky avocado mayo, baby arugula, tomatoes, bacon  
13

### **Grilled Portobello**

Grilled Portobello with provolone cheese, baby arugula mix, roasted red peppers and green peppercorn mayo on a brioche bun  
12

### **Reuben**

Corned beef, sauerkraut, Swiss cheese, and house-made thousand island on marble rye. Make it a *Reuben Lite* by substituting turkey for corned beef  
14

### **Seared Pork Belly**

Confit pork belly topped with melted Swiss cheese, baby arugula, pickled red onions and chipotle mayo served on a ciabatta bun.  
14

### **Patty Melt\***

½ pound Kobe beef, bacon, caramelized red onions, Swiss cheese, and house made thousand island on marble rye  
16

### **Grilled Pesto Chicken**

Grilled chicken breast topped with pesto sauce and melted mozzarella, baby arugula and tomato served on a French baguette  
14

### **Quarry Burger\***

½ pound Kobe beef, cheddar, bacon, lettuce, tomato, onion and green peppercorn mayo on a Kaiser roll  
16

### **Turkey BLT**

Roasted sliced turkey, bacon, cheddar cheese, tomato, lettuce and chunky avocado spread on Seed Lover's multi grain  
14

### **Fried Fish Sandwich**

Hand battered fried cod topped with coleslaw, pico de gallo, and chiptole mayo served on ciabatta bun  
14

## — ROTATING —

*Please ask your server which rotating items we are featuring today*

### **Game Burger\***

#### **Elk**

Elk burger with brie, caramelized shallots, horseradish chive mayo and baby arugula on a brioche bun  
16

#### **Buffalo**

Buffalo burger with chiptole mayo, baby arugula, smoky blue cheese and pickled red onions on a brioche bun  
17

#### **Lamb**

Lamb burger with tapenade mayo, feta cheese, baby arugula, cucumber, tomato, served on a Brioche bun  
15