

— STARTERS —

Calamari Fritti

Fried & breaded squid with fried 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

Creamy mixture of spinach, marinated artichokes and Monterrey Jack cheese served piping hot with tri-color tortilla chips **GF**
9

Beef and Reef

Marinated tender beef bites seared and served over a bed of caramelized onions topped with a skewer of garlic grilled prawns
14

Hummus Platter

Stone Cliff hummus topped with roasted red peppers and EVOO served with Kalamata olives, Roma tomato, pepperoncini, pickled onion, gherkin pickles, feta and pita bread **GF**
11

Smoked Salmon Cakes

Mixed wild smoked salmon, shallots, artichokes, red pepper & cilantro served with smoky dill aioli
11

Oyster Shooter*

Raw pacific oyster, signature *Stone Cliff Mary* mix **GF**
3 each

Smoked Salmon Platter

Smoked salmon, pita bread, Roma tomato, cucumber, red pickled onion, gherkin pickles, lemon caper crème fraîche **GF**
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 — *4 Scampi Prawns*- 9
— *Grilled Salmon (grilled, smoked, or blackened)* -6 for 3oz. or 12 for 6 oz.
— *Grilled Sirloin* – 10 for 7 oz.

Big Blue

Top Sirloin steak on a bed of Arcadian spring mix dressed in smoky blue cheese dressing and topped with candied pecans & frizzled onions **GF**
19

Hazelnut Chicken

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

Stone Cliff Cobb Salad

Golden fried chicken breast on a bed of Arcadian spring greens mix with your choice of dressing, served with hard boiled egg, bacon bits, blue cheese crumbles, diced tomatoes and tortilla strips **GF**
18

Heirloom Tomato Caprese Salad

Garden fresh heirloom tomatoes, sliced and served with fresh mozzarella, arugula, basil infused EVOO and pineapple white balsamic gastrique, garnished with fresh basil **GF**
16

Stone Cliff Wedge Salad

Crisp iceberg lettuce wedges topped with blue cheese dressing, bacon bits, grape tomatoes and balsamic glaze
14

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.

GF- *With slight modification* this item may be prepared gluten-free but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free options.

General Manager: Peter Morris

Assistant Manager: Chris Omoletski

— 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 **GF**

22

Newberg Grilled Salmon*

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

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 **GF**

14

Add spinach, mushrooms and onions 2.50

Grilled Portobello

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

12

Seared Pork Belly

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

14

Grilled Pesto Chicken

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

14

Turkey BLTA

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

GF

14

Tuna Salad Sandwich

Premium Albacore tuna salad on a croissant with cheddar cheese lettuce and tomato **GF**

13

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

GF

14

Patty Melt*

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

16

Quarry Burger*

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

16

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

15

Buffalo

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

17

Wild Boar

Boar burger with jalapeno BBQ sauce, pepper jack cheese, frizzled onions, and baby arugula served on a brioche bun

15