

— 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

Pork Belly and Scallops

Warm confit of pork belly and pan seared scallops served on a bed of polenta with a brandy butter sauce.
15

Hummus

Stone Cliff hummus topped with roasted red peppers and EVOO, served with Kalamata olives, Roma tomato, pepperoncini, pickled onion, 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 sweet pickles, lemon caper crème fraîche **GF**
15

— SOUP & SALAD —

Smoked Salmon Chowder

6 cup 8 bowl

Soup of the Moment

5 cup 7 bowl

House Salad

Sm 4/ Lg 8

Caesar Salad

Sm 4/ Lg 10

— GARDEN —

Add to any dish: *Chicken Breast (grilled or blackened)*- 5 — *four 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

Certified Natural 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 **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 **GF**
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.

— STEAKS, RIBS & LAMB —

Top Sirloin*

Grilled Natural Certified Angus Beef top sirloin topped with frizzled onions and bourbon demi glaze served with roast garlic mashed potatoes and asparagus **GF**

34

New York*

Cast iron seared, hand cut, Natural Certified Angus Beef New York strip steak with green garlic Shitake mushroom demi glaze served with creamy polenta and asparagus **GF**

38

Smoked St Louis Style Ribs

A full rack of in-house smoked ribs brushed with a house made jalapeno orange BBQ sauce, served with waffle fries and house made coleslaw

34

Half rack of ribs

22

Filet Mignon*

Hand cut Natural Certified Angus Beef tenderloin filet topped with bourbon demi glaze served with roasted garlic mashed potatoes and summer squash medley **GF**

39

Grilled Pork Chop with Salmuera sauce

Grilled center cut pork loin chop, smothered with a pistachio, mint, and cilantro sauce served with creamy polenta and summer squash medley **GF**

29

Lamb Chops

Grass fed, marinated lamb chops grilled and topped with stone ground mustard compound butter served with creamy polenta and asparagus **GF**

38

— SEAFOOD —

Herb Crusted Ahi Tuna*

Herb crusted seared rare Ahi drizzled with sweet chili pineapple aioli served with sautéed Asian style vegetables with teriyaki glaze and Basmati rice **GF**

28

Apricot Cedar Plank Chinook Salmon

Grilled fillet of Chinook salmon, topped with an apricot pineapple gastrique served with creamy polenta and asparagus **GF**

32

Fresh Pacific Ling Cod

Pan seared fillet of ling cod topped with cherry tomato basil sauce served with Basmati rice **GF**

26

Grilled Chimichurri Salmon*

Grilled Chinook salmon topped with Chimichurri sauce roasted garlic mashed potatoes and summer squash medley **GF**

31

Seared Colossal Sea Scallops*

Pan seared sushi grade scallops topped with sweet chili pineapple aioli on a bed of Basmati rice with asparagus **GF**

38

Stone Cliff Cioppino*

Prawns, scallops, salmon, clams, mussels, crab claws, gnocchi, peppers and fennel in an Anisette spiked lobster broth served with garlic bread **GF**

32

— FIELDS —

Quarry Burger*

Half pound Kobe beef burger, bacon, cheddar cheese, lettuce, tomato, onion, green peppercorn aioli on a Kaiser roll served with waffle cut French fries **GF**

16

Bacon Wrapped Meatloaf

Ground beef and pork meatloaf topped with orange jalapeno BBQ sauce served with roasted garlic mashed potatoes and summer squash medley

20

Caprese Chicken Breast

Flame grilled chicken breast, topped with melted mozzarella fresca and heirloom tomatoes dressed with a pineapple gastrique served with roasted garlic mashed potatoes and summer squash medley **GF**

26

Grilled Summer Veggie Stack

Warmed, grilled eggplant, summer squash, and caramelized onions layered with house made marinara sauce served on a bed of fresh tomatoes topped with basil infused oil

24

— PASTA —

Fettuccini Carbonara

Blackened chicken, Andouille sausage and bacon tossed with fettuccini pasta in a white wine cream sauce topped with an egg yolk

22

Summer Squash Noodle Pasta

Spiral cut summer squash noodles, sauteed with garlic, sun dried tomatoes, shredded carrots, and baby spinach finished with rice vinegar and topped with crushed pistachios

22

Fettuccini Alfredo

Fettuccini tossed in white wine, garlic and herb cream sauce with parmesan cheese

16