

— 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

**Thai Chili Prawns**

Sautéed prawns with pineapple, red onion, cilantro, cashews and deglazed with sweet chili sauce  
16

**Beef & Reef**

Marinated beef and a garlic prawn skewer served over a bed of caramelized onions  
16

**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, asian slaw, chipotle aioli drizzle  
11

**Smoked Salmon Platter**

Smoked salmon, pita bread, Roma tomato, cucumber, red pickled onion, gherkin sweet pickles, mustard dill creme  
15

**Roasted Tomato Crostini**

Tomatoes roasted with garlic and basil served over a french baguette crostini, topped with whipped feta and finished with a balsamic reduction drizzle  
12

— 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*

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

*7 oz. Grilled Sirloin\* - 13*

**Big Blue Salad\***

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  
20

**Hazelnut Chicken Salad**

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  
19

**Blackened Chicken Spinach Salad\***

Baby spinach tossed in honey mustard with bacon, red onions, mushrooms and topped with feta, candied pecans and sliced blackened chicken, topped with fried carrot strips  
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.

GF- While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens. Patrons are encouraged to their own satisfaction, to consider this information in light of their individual requirements and needs.

## — STEAKS & RIBS —

### **Top Sirloin\***

Country Natural Beef, shitake mushroom demi-glaze, roasted garlic mashed potatoes, asparagus  
36

### **Filet Mignon\***

Country Natural Beef, blue cheese crust, rosemary red wine demi-glaze, roasted garlic mash potatoes, asparagus  
40

### **New York\***

Country natural Beef, shitake demi-glaze, basmati rice, zucchini medley  
38

### **Pork Tenderloin Medallions\***

Pan seared pork tenderloin medallions served with basmati rice, asparagus and topped with orange marsala sauce  
26

### **Smoked St Louis Style Ribs**

A full rack of ribs, smoked in-house, brushed with a house made jalapeno orange BBQ sauce, served with waffle fries and house made coleslaw  
34

34

### **Half rack of ribs**

22

## — SEAFOOD —

### **Sesame Crusted Ahi Tuna\* GF**

Sesame crusted ahi tuna seared rare and served with basmati rice, bok choy and sauteed peppers  
28

28

### **Grilled King Salmon\* GF**

King salmon served with garlic mashed potatoes, asparagus and topped with cilantro lime compound butter  
32

32

### **Blackened Ling Cod\* GF**

Pan-seared and blackened Ling cod, served with roasted garlic mashed potatoes, asparagus and topped with an avocado mango relish  
29

29

### **Steelhead\***

Baked Steelhead served with roasted garlic mashed potatoes, sauteed spinach & broccoli and topped with a creamy piccata sauce  
28

28

### **Seared Jumbo Sea Scallops\* GF**

Seared jumbo scallops served with basmati rice, asparagus and glazed with sweet chili pineapple and mango  
38

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  
32

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  
16

16

### **Bacon Wrapped Meatloaf**

Meatloaf wrapped in bacon, orange marsala sauce, roasted garlic mashed potatoes and zucchini medley  
22

22

### **Chicken Sautee GF**

Grilled chicken tossed and sauteed with zucchini medley, red onions, tomatoes, spinach and deglazed with a roasted red pepper sauce  
22

22

### **Garden Bowl V GF**

Sauteed tomatoes, red onions, artichokes, caulilini, spinach, basil pesto, cashews and fried carrots  
18

18

## — PASTA —

### **Fettuccini Carbonara**

Blackened chicken, Andouille sausage and bacon tossed with fettuccini pasta in a white wine cream sauce and served with garlic bread  
23

23

### **Fettuccini Alfredo**

Fettuccini tossed in white wine, garlic and herb cream sauce with parmesan cheese served with garlic bread  
18

18