

— 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

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

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, coleslaw, chipotle aioli drizzle
11

Beef & Reef*

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

Smoked Salmon Platter

Smoked salmon, pita bread, Roma tomato, cucumber, red pickled onion, gherkin sweet pickles, mustard dill creme
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
20

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
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
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*

Country Natural Beef top sirloin 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

Chicken Salad Sandwich*

Grilled Chicken, garbanzo beans, tahini, green onions and celery served on multigrain sliced bread with tomatoes and lettuce
14

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

Stone Cliff Pulled Pork*

Pulled pork shoulder, cheddar cheese, frizzled onions, stone ground mustard slaw and jalapeno BBQ sauce served on a onion kaiser roll.
14

Patty Melt*

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

Blackened Chicken Sandwich*

Blackened grilled chicken, cheddar, bacon, lettuce, tomato, onion and served on an onion kaiser roll with chipotle mayo
15

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

Tuna Salad Sandwich*

Tuna, egg, mayo, celery, red onion and relish served on toasted brioche with cheddar cheese, lettuce and tomatoes
17

— 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 chipotle 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, and tomato, served on a brioche bun
15