

— 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

Seared Scallops GF

Seared bay scallops, sautéed shaved Brussels Sprouts, carrots, wilted spinach and bacon with roasted red pepper aioli
14

Coconut Prawns

Fried Japanese Panko and coconut flake prawns, pineapple salsa, Anago sauce drizzle
16

Roasted Brussels Sprouts GF

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

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

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
19

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
18

Roasted Warm Beet Salad GF veg

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

Blue Ribbon Salad GF

Arcadian mix, tossed with honey mustard, Granny Smith apples, D'Anjou pears, candied pecans, blue cheese crumbles, topped with grilled 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.

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 & LAMB —

Top Sirloin*

Grass-fed Highland Beef, shitake mushroom demi-glaze, roasted garlic mashed potatoes, green beans and red peppers

36

Filet Mignon*

RR Ranch grilled filet, blue cheese crust, rosemary red wine demi-glaze, Italian blend risotto, green beans and red peppers

39

New York*

RR Ranch (pan seared), shitake demi-glaze, garlic oil parmesan potato wedges, zucchini medley

38

Pork Loin Steak* GF

Grilled Lan-Roc pork, smoked D'Anjou pear and green apple glaze, roasted garlic mashed potatoes, zucchini medley

24

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

Half rack of ribs

22

Braised Lamb

Braised leg of lamb, Italian blend risotto, root vegetables, malt vinegar and mint demi, pickled red cabbage

26

— SEAFOOD —

Sesame Crusted Ahi Tuna* GF

Seared Ahi Tuna, Anago sauce and Wasabi mayo drizzle, sautéed Asian vegetables in sweet chili soy sauce

28

Wood Plank King Salmon* GF

Baked King salmon, smoked D'Anjou pear and green apple glaze, Italian blend risotto, green beans and red peppers

32

Blackened Ling Cod* GF

Pan-seared and blackened Ling cod, Cajun butter sauce, roasted garlic mashed potatoes, sautéed shaved Brussels Sprouts, wilted spinach, bacon and shredded carrots

28

Grilled Salmon* GF

Grilled King salmon, chipotle aioli drizzle, bed of sautéed corn, red onions, tomatoes, garlic, black beans, deglazed with cilantro-lime sauce

30

Seared Jumbo Sea Scallops* GF

Seared jumbo scallops, 3 cheese risotto, sautéed shaved Brussels sprouts, wilted spinach, bacon and shredded carrots

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

— 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

Bacon Wrapped Meatloaf

Meatloaf wrapped in bacon, mushroom bacon cream sauce, garlic oil parmesan potato wedges, green beans and red peppers

22

Hazelnut Chicken

Oregon hazelnut crusted chicken breast, blue cheese sauce, garlic mashed potatoes, green beans and red peppers

26

Garden Bowl V GF

Sautéed corn, red onions, tomatoes, garlic, black beans, deglazed with cilantro-lime sauce, avocado, cilantro, vegan chipotle aioli topped with a grilled Balsamic Portobello mushroom

18

— 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

Linguine ala Pesto

Linguini, basil pesto, tomatoes, cashews

20

Fettuccini Alfredo

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

17