

— 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

Roasted Brussels Sprouts GF

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

Coconut Prawns

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

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
19

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
18

Roasted Warm Beef 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.*

— 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
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

Smoked Ham BLT

Seed Lover's multigrain bread, chunky avocado mayo, baby arugula, tomatoes, bacon
13

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

Seared Pork Belly

Confit pork belly topped with melted Swiss cheese, baby arugula, pickled red onions and chipotle mayo served on a ciabatta bun.
14

Patty Melt*

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

Grilled Pesto Chicken

Grilled chicken breast topped with pesto sauce and melted mozzarella, baby arugula and tomato served on a French baguette
14

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

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
16

Buffalo

Buffalo burger with chiptole 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, tomato, served on a Brioche bun
15