

— 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

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

Smoked Salmon Platter

Smoked salmon, pita bread, Roma tomato, cucumber, red pickled onion, gherkin sweet pickles, lemon caper crème fraîche **GF**
15

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
12

Oyster Shooter*

Raw Pacific oyster, signature Stone Cliff Bloody Mary mix **GF**
3 each

— 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) - 12 for 6 oz.
— Grilled Sirloin – 8 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 an 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 —

Filet Mignon*

Hand cut Natural Certified Angus Beef tenderloin filet topped with green peppercorn demi glaze served with roasted garlic mashed potatoes and asparagus **GF**

40

Make it Oscar style, with crab meat and Béarnaise sauce Add 5

Espresso Rubbed Prime Rib*

USDA choice prime rib of beef, smoked and slow roasted to perfection, served with porcini scented au jus , roasted garlic mashed potatoes and green beans and red bell peppers **GF**

40

Lamb Chops

Grass fed, marinated lamb chops grilled and topped with a sweet balsamic brown sugar glaze,

36

Ribs and Brisket

One half rack of house smoked pork ribs and a generous serving of house smoked beef brisket served with creamy polenta and summer squash medley

29

— SEAFOOD —

Apricot Cedar Plank Chinook Salmon

Grilled fillet of Chinook salmon, topped with an apricot pineapple gastrique served with basmati rice and asparagus

30

Wild Alaskan Halibut

Pan seared Alaskan halibut topped with a pistachio pesto on a bed of linguine tossed in a citrus garlic sauce, with cherry tomatoes, artichoke hearts, spinach and red onions.

38

Seared Colossal Sea Scallops*

Pan seared sushi grade served with basmati rice and asparagus, topped with a pineapple sriracha aioli

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 —

Grilled Pork Chop with Salmuera sauce

Grilled center cut pork loin chop, smothered with a pistachio, mint, and cilantro sauce served with polenta and sautéed green beans and red bell peppers

28

Quarry Burger*

Half pound Kobe beef burger, bacon, cheddar cheese, lettuce, tomato, onion, green peppercorn aioli on a Kaiser roll **GF**

16

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

— PASTA —

Fettuccini Alfredo

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

16

Add Chicken 5 Add Salmon 12

Summer Squash Noodle Pasta

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

24