

— 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
11

Roasted Brussels Sprouts – (GF)

Roasted then sautéed in olive oil with bacon, garlic, capers, carrots topped with balsamic glaze, red pepper aioli and parmesan cheese
10

Acapulco Cocktail Shrimp – (GF)

Poached shrimp, pico de gallo, orange juice and ketchup
13

Smoked Salmon Cakes

Wild smoked salmon, shallots, artichokes, red pepper & cilantro on a bed of red pickled cabbage 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
15

Crab Croquettes

Dungeness and Deep Sea Red crab croquettes with Chipotle aioli and Anago drizzle
16

Chicken Yakitori – (GF)

Peach marinated chicken skewers with teriyaki sauce and sesame seeds
12

— SOUP & SALAD —

Smoked Salmon Chowder

6 - Cup

Side House Salad – (GF)

4

Soup of the Moment

5 - Cup

Side Caesar – (GF)

4

— GARDEN —

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 and topped with fried carrot strips
18

Blackened Ahi Salad – (GF)

Arcadian mix, carrots, baby bok choy, cilantro, roasted slivered almonds, seared blackened ahi, sesame ginger vinaigrette
23

Blue Ribbon – (GF)

Arcadian mix, tossed with honey mustard, Granny Smith apples, D'Anjou pears, candied pecans, blue cheese crumbles, topped with grilled chicken
18

Add to any dish: Chicken Breast (grilled or blackened)- 5 — Grilled Salmon (6oz)-12
Scampi Prawns (4 count)- 9 — Sirloin Steak (7oz)-13

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- 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.

— ENTREES —

Espresso Rub Smoked Prime Rib* - (GF)

Espresso rubbed prime rib served with scalloped potatoes, sautéed green beans and red peppers, porcini scented au jus and horseradish cream sauce

-40-

Blackened Salmon Oscar – (GF)

Pan Seared blackened Chinook Salmon fillet topped with Dungeness and Deep Sea Red Crab, Béarnaise sauce and served with roasted garlic mash potatoes and asparagus

-36-

Smoked Salmon Tuscan Linguine

Smoked Chinook Salmon, sun dried tomato cream sauce, spinach, capers and bacon on linguine

-28-

Filet Oscar – (GF)

Double R Ranch filet mignon topped with Dungeness and Deep Sea Red crab, Béarnaise sauce, roasted garlic mashed potatoes, prosciutto wrapped asparagus

-48-

Chicken Sautee – (GF)

Grilled chicken mixed with sautéed zucchini, yellow squash, red onions, bell peppers, garlic, herbs, wilted spinach, red pepper aioli and a touch of Sriracha

-25-

Grilled Thresher Shark – (GF)

Thresher shark steak topped with tropical salsa over a bed of lemon lime basmati rice

-28-

Grilled Pork Chop

Lan Roc grilled pork chop topped with shiitake marsala sauce served with roasted garlic mash potato, green beans & red peppers and caramelized cippolinis

-29-

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-