

# Christmas Eve 2017

## 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

## Spinach Artichoke Dip

Creamy mixture of spinach, marinated artichokes and Monterrey Jack cheese served piping hot with warm pita bread **GF**  
9

## Roasted Brussels Sprouts

Roasted then sautéed in olive oil with bacon, garlic, carrots topped with balsamic glaze, sun dried tomato aioli and feta cheese  
11

## Hummus Platter

Stone Cliff hummus topped with roasted red peppers and EVOO served with, Kalamata olives, Roma tomato, pepperoncini, pickled onion, gherkin pickles, feta and pita bread **GF**  
11

## Smoked Salmon Cakes

Mixed wild smoked salmon, shallots, artichokes, red pepper & cilantro served with smoky dill aioli  
11

## Oyster Shooter\*

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

## Smoked Salmon Platter

Smoked salmon, pita bread, Roma tomato, cucumber, red pickled onion, gherkin pickles, lemon caper crème fraîche **GF**  
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 — 4 Scampi Prawns- 9  
— Grilled Salmon (grilled, smoked, or blackened) -5 for 3oz. or 9 for 6 oz.  
— Grilled Sirloin – 8 for 7 oz.

### Big Blue

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  
17

### Warm Roasted Chioggia Beet Salad

Roasted Chioggia beets, kale, spinach, roasted red peppers, roasted pepita seeds, tossed in a balsamic vinaigrette topped with goat cheese **GF**  
13

### Sweet Potato Lentils and Feta Cheese Salad

Diced roasted sweet potatoes, red lentils and Feta cheese served on a bed of arugula, red onion and carrots drizzled with a pomegranate balsamic vinaigrette and topped with roasted pepita seeds and pomegranate seeds **GF**  
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.

General Manager: Peter Morris

Assistant Manager: Todd Henry

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## Halibut Fish & Chips

Beer battered wild pacific cod, tartar sauce and stone ground mustard slaw  
2 piece 18  
Add 3 prawns 7

## Blackened Salmon Oscar\*

Blackened salmon topped with Dungeness crab and tarragon reduction béarnaise sauce, served with a three cheese risotto and orange glazed carrots  
35

## Top Sirloin\*

Grilled Natural Certified Angus Beef top sirloin topped with frizzled onions and bourbon demi glaze served with roast garlic mashed potatoes and glazed baby carrots **GF**  
34

## Smoked St Louis Style Ribs

A half rack of in-house smoked ribs brushed with a house made jalapeno orange BBQ sauce. Served with waffle fries and house made coleslaw  
22

## 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

## — 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 **GF**  
14  
*Add spinach, mushrooms and onions 2.50*

## Turkey

Sliced turkey, bacon, Brie cheese, sliced pears, tomato, red onion, baby spinach and cranberry spread on Seed Lover's multi grain **GF**  
14

## Tuna Melt

Premium Albacore tuna salad grilled on sourdough with 5 cheese blend, lettuce and tomato  
**GF**  
13

## 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 **GF**  
14

## Patty Melt\*

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

## Quarry Burger\*

½ pound Kobe beef, cheddar, bacon, lettuce, tomato, onion and green peppercorn mayo on a Kaiser roll **GF**  
16

## Chicken Salad

Shredded chicken breast, cranberries, green apples, and walnuts mixed and served with baby spinach and tomatoes on a croissant  
12

## Buffalo

Buffalo burger with truffle oil mayo, baby arugula, smoky blue cheese and pickled red onions on a brioche bun  
17