

— STARTERS —

Calamari Fritti

Fried & breaded squid with fried jalapenos, carrots and artichokes served with sweet chili aioli
12

Onion Ring Tower

Golden fried & piled high, served with a Hefeweizen parmesan cheese sauce
13

Thai Chicken Stuffed Portobello

Portobello mushroom cap stuffed with chicken thigh, garlic, ginger and scallions drizzled with chili infused olive oil **GF**
12

Rotating Cheese Platter

Dried apricots, medjool dates and dried figs served with rotating cheese **GF**
Please ask your server about today's cheeses
Market Price

Pistachio Hummus

Stone Cliff hummus topped with pistachios, 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 lemon caper dill crème fraiche
10

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, lemon caper crème fraiche **GF**
15

— SOUP & SALAD —

Smoked Salmon Chowder

6 cup 8 bowl

Side House Salad

4

Soup of the Moment

5 cup 7 bowl

Side Caesar

4

— GARDEN —

Big Blue

Open Prairie 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**
17

Golden Beet & Purple Kale

Purple kale tossed in pumpkin seed vinaigrette topped with blackened chicken breast, roasted golden beet slices, goat cheese and roasted pumpkin seeds **GF**
16

House Salad

Arcadian spring mix with red onion, carrots, cucumbers, cherry tomatoes and your choice of dressing **GF**
8

Caesar Salad

Romaine lettuce tossed with house-made Caesar dressing, parmesan cheese, garlic croutons and lemon **GF**
10

Grilled Vegetable Terrine

Yellow squash, eggplant, zucchini, red onion, tomato and bell pepper with roasted garlic tomato sauce and tomato simple syrup **GF V**
14

Add to any dish: Chicken Breast (grilled or blackened)- 5 — Grilled Salmon-5 — 4 Scampi Prawns- 9

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

— STEAKS & LAMB —

Kobe Top Sirloin*

Grilled Snake River Farms top sirloin topped with frizzled onions and bourbon demi glaze and served with roasted garlic parmesan mashed potatoes and orange glazed carrots **GF**

34

Espresso Rubbed Kobe Eye of the Ribeye*

Snake River Farms USDA Prime ribeye topped with a caramelized shallot and green peppercorn compound butter served with roasted red potatoes and sautéed squash and red peppers **GF**

40

Filet Mignon*

Grilled Open Prairie tenderloin filet topped with smoked blue cheese and porcini mushroom scented demi glaze served with Gruyère risotto and orange glazed carrots **GF**

40

Rack of Lamb

Grass fed lamb rack with a parmesan herb crust and pomegranate glaze served with roasted red potatoes and sautéed squash and red peppers

38

— SEAFOOD —

Blackened Ahi Tuna*

Seared Ahi drizzled with Sriracha aioli served with sautéed Napa cabbage, broccoli and red peppers in an Asian sauce

28

Baked Steelhead*

Topped with chipotle and bay shrimp butter sauce and served with red potato and arugula hash **GF**

29

Seared Colossal Sea Scallops*

Seared scallops atop Gruyère risotto covered in wild mushroom and brandy brown butter sauce served with orange glazed carrots **GF**

38

Grilled King Salmon*

Soy ginger glazed salmon served with Gruyère risotto and sautéed squash and red peppers

28

Blackened Salmon*

Topped with bay shrimp béarnaise sauce and served with roasted garlic mashed potatoes, sautéed squash and red peppers

32

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

— PASTA —

Fettuccini Carbonara

Blackened chicken, Andouille sausage and prosciutto tossed with fettuccini pasta in a white wine cream sauce topped with an egg yolk

22

Vegetable Linguini

Squash, onions and artichokes tossed with linguini, fresh spinach and a tomato pesto sauce

16

Fettuccini Alfredo

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

16

— NW FIELDS —

Quarry Burger*

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

16

Bacon Wrapped Meatloaf

Ground beef and pork meatloaf served with garlic parmesan mashed potatoes and orange glazed carrots

20

Braised Pork Shank

Slow cooked Kurobuta pork shank and root vegetables resting atop a bacon chive potato cake

25

Stone Cliff Cordon Bleu

Chicken breast stuffed with provolone cheese and pork belly confit, drenched in bourbon bleu cheese cream sauce, served with roasted garlic parmesan mashed potatoes and orange glazed carrots

28

Pork Loin Roulade

Lan-roc Farms pork tenderloin stuffed with caramelized onion, artichoke and apricots, smothered in red pepper herb cream sauce, served with a red potato and arugula hash **GF**

30

Smoked St Louis Style Ribs

A full rack of in-house smoked ribs brushed with a house made jalapeno orange BBQ sauce. Served with waffle fries and jicama poblano pepper slaw

34