

## — STARTERS —

### Calamari Fritti

Fried & breaded squid with fried jalapenos, carrots, red bell peppers and artichokes served with house made remoulade

12

### Onion Ring Tower

Golden fried & piled high, served with a chipotle cilantro aioli

13

### Thai Chicken Stuffed Portobello

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

12

### Coconut Prawns

Nobashi Ebi prawns hand dredged in fresh shredded coconut served with stone ground mustard pineapple marmalade

12

### Spinach Artichoke Dip

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

9

### 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 house made remoulade

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, gherkin sweet pickles, lemon caper crème fraîche **GF**

15

## — SOUP & SALAD —

### Smoked Salmon Chowder

6 cup 8 bowl

### House Salad

Sm 4/ Lg 8

### Soup of the Moment

5 cup 7 bowl

### Caesar Salad

Sm 4/ Lg 10

## — 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**

18

### Heirloom Tomato Caprese Salad

Garden fresh heirloom tomatoes, sliced and served with mozzarella bocconcini, arugula, and balsamic glaze, garnished with fresh basil **GF**

15

### Baby Spinach Salad

Seared blackened chicken breast served on a bed of baby spinach tossed with blood orange vinaigrette, topped with bacon bits, goat cheese, candied pecans, and strawberries **GF**

16

### Stone Cliff Wedge Salad

Crisp iceberg lettuce wedges topped with blue cheese dressing, bacon bits, grape tomatoes and balsamic glaze. **GF**

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**

**Assistant Manager: Todd Henry**

## — STEAKS, RIBS & LAMB —

### **“RR” Ranch Top Sirloin\***

Grilled “RR” Ranch top sirloin topped with frizzled onions and bourbon demi glaze served with roasted garlic parmesan mashed potatoes and asparagus **GF**

34

### **“RR” Ranch Rib eye\***

Hand cut “RR” Ranch USDA Prime ribeye topped with a caramelized shallot and green peppercorn compound butter served with truffled confit Russet potatoes and asparagus **GF**

40

### **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 house made coleslaw

34

### **Filet Mignon\***

Hand cut Open Prairie tenderloin filet topped with green peppercorn rosemary red wine sauce served with truffled confit Russet potatoes and sautéed baby squash **GF**

40

### **New York Steak**

Hand cut Open Prairie New York strip steak topped with a blue cheese sauce and balsamic glaze, served with roasted garlic mashed potatoes and sautéed baby squash

35

### **Lamb Chops**

Grass fed, marinated lamb chops grilled and topped with a red bell pepper demi glaze, served with roasted garlic mashed potatoes and vegetable ratatouille

38

## — SEAFOOD —

### **Blackened Ahi Tuna\***

Seared Ahi drizzled with Sriracha aioli served with sautéed bok choy, broccoli and red peppers in a teriyaki glaze

28

### **Grilled Chinook Salmon\***

Grilled and topped with a basil aioli and served with cool and refreshing gazpacho and fresh asparagus

30

### **Fresh Pacific Ling Cod**

Pistachio crusted filet of Ling Cod topped with grapefruit beurre blanc and served with our house rice blend and asparagus

27

### **House smoked Chinook Salmon\***

King salmon, lightly smoked in our smoker and grilled, topped with cilantro lime butter. Served with our house rice blend and vegetable ratatouille

30

### **Seared Colossal Sea Scallops\***

Pan seared sushi grade scallops on a bed of pineapple marmalade and our house rice blend and served with asparagus **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

## — 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 topped with Madeira mushroom sauce served with garlic parmesan mashed potatoes and asparagus

20

### **Pork Loin Medallions**

Pan seared pork loin, smothered in Guajillo chili pepper sauce served with our house rice blend and asparagus

28

### **Hazelnut Chicken**

Hazelnut breaded chicken breast topped with a smoky blue cheese sauce, served with roasted garlic mashed potatoes and asparagus

26

## — PASTA —

### **Fettuccini Carbonara**

Blackened chicken, Andouille sausage and bacon 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 bisque

16

### **Fettuccini Alfredo**

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

16