

— 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

Coconut Curry Green Lipped Mussels

Green lipped mussels sautéed with red peppers, onions, fennel and lemon grass in a coconut cream curry broth
12

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

Chef's Charcuterie Plate

A rotating selection of two artisan meats, two artisan cheeses and house smoked salmon mousse served with rustic crackers
Market price

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 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 sweet pickles, lemon caper crème fraîche **GF**
15

Baked Brie

Brie cheese wrapped in filo, baked until golden brown, topped with pistachios and served with dried tart cherry-cranberry compote and garlic crostini
11

— 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)* -5 for 3oz. or 9 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

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.

— STEAKS, RIBS & LAMB —

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

Rib eye*

Cast iron seared, hand cut, Natural Certified Angus Beef rib eye topped with a rosemary green peppercorn demi glaze served with roasted fingerling potatoes and sautéed green beans and red peppers **GF**

39

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

Half rack of ribs

22

Filet Mignon*

Hand cut Natural Certified Angus Beef tenderloin filet topped with caramelized shallot-blue cheese-bacon fat butter served with roasted garlic mashed potatoes and glazed baby carrots **GF**

39

Braised Bone In Short Ribs

Mild smoky Guajillo pepper marinated beef short ribs, slow cooked served with five cheese risotto and oven roasted Brussels sprouts, carrots and cauliflower

35

Lamb Chops

Grass fed, marinated lamb chops grilled and topped with a sweet balsamic brown sugar glaze, served with caramelized onions, roasted garlic mashed potatoes and oven roasted Brussels sprouts, carrots and cauliflower

38

— SEAFOOD —

Herb crusted Ahi Tuna*

Herb crusted seared rare Ahi drizzled with lemon ginger Ponzu sauce served with sautéed bok choy and shitake mushrooms in a teriyaki glaze and fennel citrus orzo

28

Pan Fried Fresh Pacific Rock Fish

Crispy pan fried skin on rock fish with brown butter tarragon walnut sauce served on a bed of fingerling potatoes and wilted spinach

27

Seared Colossal Sea Scallops*

Pan seared sushi grade scallops topped with grappa reduction sauce on a bed of fennel citrus orzo and glazed baby carrots **GF**

38

Cedar Plank Chinook Salmon*

Baked on a cedar plank and topped with sautéed pears and apples and an apple cider glaze and

House smoked Chinook Salmon*

King salmon, lightly smoked in our smoker and grilled, topped with sun dried tomato aioli. Served with roasted fingerling potatoes and oven roasted winter vegetables

30

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 —

Quarry Burger*

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

16

Stuffed Bone In Pork Chop

Pan seared center cut pork loin chop, stuffed with apples, pears and raisins, smothered in stone ground mustard cream sauce served with roasted garlic mashed potatoes and sautéed green beans and red bell peppers

28

Bacon Wrapped Meatloaf

Ground beef and pork meatloaf topped with mushroom marinara sauce served with roasted garlic parmesan mashed potatoes and glazed baby carrots

20

Hazelnut Chicken

Hazelnut breaded chicken breast topped with a blue cheese sauce, served with roasted garlic mashed potatoes and sautéed green beans and red bell peppers

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

Tuscan Linguini with Smoked Salmon

Bacon, sun dried tomatoes, spinach and garlic made into a light creamy sauce served over linguini noodles, topped with our house smoked salmon

22

Fettuccini Alfredo

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

16

General Manager: Peter Morris

Assistant Manager: Todd Henry