



Stone Cliff Inn Father's Day Brunch

Sunday June 18, 2017

Served 10:00 am to 3:00 pm

Starters

Stone Cliff Side House Salad or Small Classic Caesar Salad	5
Cup of Smoked Salmon Chowder or Soup of the Day	6
Smoked Salmon Cakes	2 for 10 3 for 14
<i>House smoked wild salmon, caramelized shallots, roasted red peppers, artichoke hearts & micro greens over remoulade with fresh lemon.</i>	
Calamari Fritti	12
<i>Fresh calamari and veggies dredged in lemon pepper seasoned flour and fried golden brown, served with our homemade spicy aioli.</i>	
Onion Ring Tower	13
<i>Golden fried & piled high, served with a chipotle cilantro aioli</i>	
Oyster Shooter	3 ea
<i>Raw Pacific oyster, signature Stone Cliff Bloody Mary mixi</i>	
Smoked Salmon Platter	15
<i>Smoked salmon, pita bread, Roma tomato, cucumber, red pickled onion, gherkin sweet pickles, lemon caper crème fraîche</i>	

Breakfast Entrées

***Eggs Benedict Selections:**

Served on a toasted English muffin with poached eggs and O'Brien potatoes

Traditional with Smoked Ham, Cheddar Cheese & Hollandaise Sauce	15
Dungeness Crab, Cheddar Cheese, & Béarnaise Sauce	19
Smoked Wild Salmon, Capers & Béarnaise Sauce	16
Pork Belly Confit with Hollandaise Sauce	15
Vegetarian- Tomato, Avocado, and Wilted Spinach with Hollandaise Sauce	13

***Hash Selections:**

Skillet fried and served with two poached eggs

Corned Beef Hash – Corned beef, onions, potatoes and horseradish cream *GF	19
Smoked Salmon Hash – Wild salmon, potatoes, onions & capers	20

***7oz Grilled Sirloin & Eggs**

25

Grilled to your liking and served with two fried eggs, O'Brien potatoes, red bell peppers, cheddar cheese, and English muffins.

Hazelnut French Toast

15

Thinly sliced bread layered with toasted hazelnuts, topped with a hazelnut liqueur sauce and served with scrambled eggs and bacon.

Shrimp & Grits

18

House made grits with mascarpone cheese & chives, sautéed prawns, and stewed cherry tomatoes.

Breakfast Burrito

15

O'Brien potatoes, onions, red bell peppers, bacon, cheddar cheese, scrambled eggs, and Oaxacan chorizo all rolled in a flour tortilla and served with sour cream and pico de gallo

*Executive Chef – Briant Garcia | General Manager – Peter Morris
Chef de Cuisine – Marshall Brizendine | Assistant Manager – Todd Henry*



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Lunch Entrées

- Fish and Chips** 18
3 pieces of beer battered Pacific Cod, fried golden brown and served with tartar sauce, stone ground mustard coleslaw & fries. Add 3 fried prawns 9
- Hazelnut Chicken Salad** 16
Pan fried hazelnut-crusted chicken breast served with baby greens, tossed in our white balsamic hazelnut vinaigrette and topped with dried cranberries & feta cheese.
- *Big Blue Salad** 19
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
- Lightly Smoked Spring Chinook King Salmon** 30
Wild caught King salmon, lightly smoked in our smoker and grilled, topped with cilantro lime butter. Served with our house rice blend and green beans with bacon and onions
- The Stone Cliff Reuben** 14
*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*
- *The Quarry Burger** 16
Half-pound ground Kobe beef patty, topped with melted cheddar cheese and two slices of pepper bacon served on a fresh onion Kaiser roll with green peppercorn aioli, lettuce, tomato and onion. Substitute Garden Burger 1 | Add Portobello Mushroom Cap 3
- *The Elk Game Burger** 16
Fresh elk burger topped with melted brie cheese, caramelized shallots, horseradish chive mayo and baby arugula on a brioche bun.
- Chicken Fried Steak** 19
Tenderized beef shoulder steak, breaded and golden fried, served with country gravy, mashed potatoes and green beans with bacon and onions.
- *Espresso Flank Steak** 26
7 ounce Choice flank steak rubbed with espresso and grilled to order, served with roasted garlic mashed potatoes, green beans with bacon and onions, and topped with a tangy barbecue sauce.

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20% gratuity added to parties of 8 or more – 1 check only | Entrée share charge \$5.00

If our menu does not meet your dietary needs or if you have any food allergies or dietary restrictions please let your server know and we will do our best to accommodate you.

**These items are cooked to recommended temperature unless otherwise requested. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne 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 items. Gluten-free bread and buns are available for \$1.50*

Please let your server know when you order if you have a sensitivity or intolerance