



## Stone Cliff Inn Father's Day Brunch

Sunday June 17, 2018

Served 10:00 am to 2:45 pm

### Starters

<b>Stone Cliff Side House Salad or Small Classic Caesar Salad</b>	5
<b>Cup of Smoked Salmon Chowder or Soup of the Day</b>	6
<b>Smoked Salmon Cakes</b>	2 for 11   3 for 15
<i>Mixed wild smoked salmon, shallots, artichokes, red pepper &amp; cilantro served with smoky dill aioli</i>	
<b>Calamari Fritti</b>	13
<i>Fried &amp; breaded squid with fried jalapenos, carrots, red bell peppers and artichokes served with smoky dill aioli</i>	
<b>Onion Ring Tower</b>	13
<i>Golden fried &amp; piled high, served with a chipotle cilantro aioli</i>	
<b>Oyster Shooter</b>	3 ea
<i>Raw Pacific oyster, signature Stone Cliff Bloody Mary mix</i>	
<b>Roasted Brussels Sprouts</b>	11
<i>Roasted then sautéed in olive oil with bacon, garlic and carrots topped with balsamic glaze, sun dried tomato aioli and feta cheese.</i>	
<b>Smoked Salmon Platter</b>	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 medium poached eggs and O'Brien potatoes*

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

#### **\*Hash Selections:**

*Skillet fried and served with two medium poached eggs*

Corned Beef Hash – Corned beef, onions, potatoes and horseradish cream *GF	19
Smoked Salmon Hash – Wild salmon, bacon, potatoes, onions, capers & arugula *GF	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 crème Anglaise and served with scrambled eggs and bacon.*

#### **Brioche Breakfast Sandwich**

15

*Open faced sandwich of grilled brioche bread, topped with melted Gruyere, thin sliced prosciutto, 2 over medium fried eggs and an arugula frisee salad lightly tossed in lemon vinaigrette*



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## Lunch Entrées

<b>Fish and Chips</b>	<b>18</b>
<i>3 pieces of beer battered Pacific Cod, fried golden brown and served with tartar sauce, stone ground mustard coleslaw &amp; fries.</i>	
	<i>Add 3 fried prawns 9</i>
<b>Hazelnut Chicken Salad</b>	<b>17</b>
<i>Pan fried hazelnut-crusted chicken breast served with baby greens, tossed in our white balsamic hazelnut vinaigrette and topped with dried cranberries &amp; feta cheese.</i>	
<b>*Big Blue Salad</b>	<b>19</b>
<i>Certified Natural Angus Beef top sirloin steak, grilled and served on a bed of Arcadian spring mix dressed in smoky blue cheese dressing and topped with candied pecans and frizzled onions *GF</i>	
<b>Apricot Grilled King Salmon</b>	<b>32</b>
<i>Fresh caught King salmon grilled and topped with a fresh apricot sauce. Served with roasted garlic mashed potatoes and green beans with red bell peppers</i>	
<b>The Stone Cliff Reuben</b>	<b>15</b>
<i>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</i>	
<b>*The Quarry Burger</b>	<b>16</b>
<i>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.</i>	
<i>Substitute Garden Burger 1   Add Portobello Mushroom Cap 3</i>	
<b>*The Bison Game Burger</b>	<b>17</b>
<i>Buffalo burger with truffle oil mayo, baby arugula, smoky blue cheese and pickled red onions on a brioche bun.</i>	
<b>Chicken Fried Steak</b>	<b>19</b>
<i>Tenderized beef shoulder steak, breaded and golden fried, served with country gravy, mashed potatoes and green beans with red bell peppers</i>	
<b>Chicken Parmesan</b>	<b>20</b>
<i>Hand breaded chicken breast topped with melted fresh mozzarella cheese served on a bed of linguini noodles with house made marinara sauce.</i>	

*Executive Chef – Briant Garcia | General Manager – Peter Morris  
Assistant Manager – Chris Omoletski | Sous Chef – Rene Diguez*

*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\*\**