

— 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 & 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

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

Espresso Rubbed Prime Rib*

USDA choice prime rib of beef, smoked and slow roast to perfection, served with porcini scented au jus , roasted garlic mashed potatoes and green beans with bacon and onions **GF**

40

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 —

Fresh Pacific Ling Cod

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

27

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

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

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 —

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

— NW FIELDS —

Quarry Burger*

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

16

Hazelnut Chicken

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

26