

## — STARTERS —

### Calamari Fritti

Fried & breaded squid with fried jalapenos, carrots and artichokes served with a 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

### Spinach Artichoke Dip

Creamy mixture of spinach, marinated artichokes and Monterrey Jack cheese served piping hot with warm pita bread **GF**  
9

### Hummus Platter

Stone Cliff hummus topped with roasted red peppers and EVOO served with Kalamata olives, Roma tomato, pepperoncini, pickled onion, gherkin pickles, feta and pita bread **GF**  
11

### Smoked Salmon Cakes

Mixed wild smoked salmon, shallots, artichokes, red pepper & cilantro served with house made remoulade sauce  
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 pickles, lemon caper crème fraîche **GF**  
15

## — SOUP & SALAD —

### Smoked Salmon Chowder

6 cup 8 bowl

### Side House Salad

Sm 4/ Lg 8

### Soup of the Moment

5 cup 7 bowl

### Side Caesar

Sm 4/Lg 10

## — GARDEN —

**Add to any dish:** *Chicken Breast (grilled or blackened)* - 5 — 4 *Scampi Prawns* - 9  
— *Grilled Salmon (grilled, smoked, or blackened)* - 5 for 3oz. or 9 for 6 oz.

### Big Blue

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  
17

### 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

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**

## — LUNCH ENTREES —

### **Fish & Chips**

Beer battered wild pacific cod, tartar sauce  
and stone ground mustard slaw  
2 piece 14  
3 piece 17  
Add 3 prawns 7

### **Newberg Grilled Salmon\***

Grilled salmon topped with Newberg sauce  
accompanied by garlic mashed potatoes  
and asparagus **GF**  
25

### **Top Sirloin\***

Grilled steak with a bourbon demi glaze,  
topped with frizzled onions and served with  
roasted garlic mash potatoes and asparagus  
**GF**  
22

### **Quarry Burger\***

½ pound Kobe beef, cheddar, bacon, lettuce,  
tomato, onion and green peppercorn mayo on  
a Kaiser roll **GF**  
16

## — SANDWICHES —

*All Sandwiches are served with your choice of waffle fries or sweet  
potato waffle fries*

### **Grilled Portobello**

Grilled Portobello with provolone cheese,  
Arcadian mix, roasted red peppers and green  
peppercorn mayo on a brioche bun **GF**  
12

### **Pulled BBQ Pork**

House smoked pork shoulder, cheddar  
cheese, frizzled onions, stone ground  
mustard slaw and jalapeno BBQ sauce served  
on a brioche bun. **GF**  
14

### **Blackened Chicken**

Seared, blackened chicken breast, bacon,  
cheddar cheese, lettuce, onion, tomato and  
chipotle aioli on a Kaiser roll **GF**  
14

### **Smokehouse Dip**

Roast beef, Swiss cheese and creamy  
horseradish on a French baguette **GF**  
14  
*Add spinach, mushrooms and onions 2.50*

### **Turkey BLT**

Sliced turkey, bacon, baby spinach, cheddar  
cheese, tomato and roasted garlic aioli on  
Seed Lover's wheat bread **GF**  
13

### **Reuben**

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**  
14

### **BBQ Burger\***

½ pound Kobe beef, bacon, pepper jack  
cheese, lettuce, tomato, frizzled onion and  
jalapeno BBQ sauce on a Kaiser roll **GF**  
16

### **Patty Melt\***

½ pound Kobe beef, bacon, caramelized red  
onions, Swiss cheese, and house made  
thousand island on marble rye **GF**  
15

## — ROTATING —

*Please ask your server which rotating items we are featuring today*

### **Pot Pie**

Puff pastry shell with Chef's choice of filling  
Market Price

### **Game Burger\***

#### **Elk**

Elk burger with brie, caramelized shallots, horseradish chive mayo and baby arugula on a  
brioche bun  
15

#### **Buffalo**

Buffalo burger with truffle oil mayo, baby arugula, smoky blue cheese and pickled red  
onions on a brioche bun  
17

#### **Wild Boar**

Boar burger with roasted garlic aioli, fire roasted poblano pepper, mixed greens,  
provolone cheese on a brioche bun  
15