

— STARTERS —

Calamari Fritti

Fried & breaded squid with fried jalapenos, carrots and artichokes served with sweet chili aioli
12

Onion Ring Tower

Golden fried & piled high, served with a Hefeweizen parmesan cheese sauce
13

Thai Chicken Stuffed Portobello

Portobello mushroom cap stuffed with chicken thigh, garlic, ginger and scallions drizzled with chili infused olive oil **GF**
12

Rotating Cheese Platter

Dried apricots, medjool dates and dried figs served with rotating cheese **GF**
Please ask your server about today's cheeses
Market Price

Pistachio Hummus

Stone Cliff hummus topped with pistachios, 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 lemon caper dill crème fraiche
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, lemon caper crème fraîche **GF**
15

— SOUP & SALAD —

Smoked Salmon Chowder

6 cup 8 bowl

Side House Salad

4

Soup of the Moment

5 cup 7 bowl

Side Caesar

4

— GARDEN —

Add to any dish: Chicken Breast (grilled or blackened)- 5 — Grilled Salmon-5 — 4 Scampi Prawns- 9

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

Golden Beet & Baby Kale

Baby kale tossed in pumpkin seed vinaigrette topped with blackened chicken breast, roasted golden beet slices, goat cheese and roasted pumpkin seeds **GF**
16

House Salad

Arcadian spring mix with red onion, carrots, cucumbers, cherry tomatoes and your choice of dressing **GF**
8

Caesar Salad

Romaine lettuce tossed with house-made Caesar dressing, parmesan cheese, garlic croutons and lemon **GF**
10

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

— 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

Grilled Salmon*

Asian glazed grilled salmon with garlic mashed
potatoes and zucchini, yellow squash and bell
peppers **GF**
25

Andouille Sausage Mac & Cheese

Gruyere macaroni & cheese with andouille
sausage and bread crumbs
15

Top Sirloin*

Grilled steak with a bourbon demi glaze,
topped with frizzled onions and served with
roasted garlic mash potatoes and zucchini,
yellow squash, and red bell peppers **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

Turkey BLT

Sliced turkey, bacon, lettuce, cheddar cheese,
tomato and cranberry mayo on
Seed Lover's wheat bread **GF**
13

Pork Belly Confit

Pork belly, chipotle mayo, baby arugula,
pickled red onions and Swiss cheese on
Ciabatta bread **GF**
13

Reuben

Corned beef, sauerkraut, Swiss cheese, and
house-made thousand island on marble rye.
Make it a *Reuben Lite* by substituting corned
beef for turkey **GF**
14

Teriyaki Chicken

Grilled marinated chicken breast, bacon,
lettuce, onion, tomato, pepper jack cheese
on a Kaiser roll **GF**
14

Oyster Po'boy

Fried oysters, lettuce, onion, tomato, pickles
and remoulade on a French baguette
14

Smokehouse Dip

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

Patty Melt

½ pound Kobe beef, lettuce, 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 caramelized
red onions on a brioche bun
17

Wild Boar

Boar burger with orange jalapeno barbeque sauce and pablano and jicama carrot slaw
15