

Happy Thanksgiving



Calamari Fritti

Fried breaded squid with fried jalapenos, carrots, red peppers, and artichokes served with house made remoulade

12

Hummus Plate

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

Onion Ring Tower

Golden fried & piled high, served with a chipotle cilantro aioli

13

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

Roasted Chioggia Beets

Roasted chioggia red beets, sliced and topped with toasted pumpkin seeds and balsamic vinaigrette **GF**

12

House Salad

Small 4/ Large 8

Caesar Salad

Small 4/ Large 10

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

Hazelnut Chicken Salad

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



General Manager: Peter Morris

Assistant Manager: Todd Henry

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Roasted Turkey Dinner*

Slow roasted turkey served with garlic mashed potatoes, stuffing, maple glazed yams, green beans, red peppers, cranberry chutney and gravy
32/ kids portion 14

Espresso Smoked Prime Rib*

Espresso rubbed prime rib served with garlic mashed potatoes, sautéed green beans and red peppers, porcini scented au jus and horseradish cream
39

Boneless Ham

Grilled smoked ham slices served with mashed sweet potatoes and sautéed green beans and red peppers
29/ kids portion 14

Blackened Salmon Oscar*

Blackened salmon topped with Dungeness crab and tarragon reduction béarnaise sauce, served with a three cheese risotto and orange glazed carrots
35

Hazelnut Chicken

Hazelnut crusted chicken smothered in blue cheese sauce, served with mashed sweet potatoes and green beans and red peppers
26

Herb-Encrusted Top Sirloin*

8 oz. herb-encrusted top sirloin grilled and served with garlic mashed potatoes and orange glazed carrots **GF**
34



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.

Executive Chef: Briant Garcia