

— 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 —

**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**  
17

**Golden Beet & Purple Kale**

Purple 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

**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**

**Espresso Rubbed Smoked Prime Rib\***

12 oz USDA Prime grade Prime Rib, Served with roasted garlic mashed potatoes, sautéed zucchini squash and red bell peppers, porcini scented au jus and creamy horse radish **GF**

42

**Filet Mignon Oscar\***

Grilled Open Prairie tenderloin filet topped with lobster meat and Rose Bernaise sauce served with Gruyère risotto and sauteed squash and red bell peppers **GF**

45

**Beet Tomahawk**

A 46 oz bone in Ribeye, grilled to perfection and sliced from the bone, topped with house made chimi churi sauce. Served with roasted red potatoes and fried green beans

55

**Kobe Beef Top Sirloin**

IPA marinated Snake River Farms top sirloin grilled and topped with a merlot green peppercorn sauce. Served with roasted garlic mash potatoes and sauteed green beans and red bell peppers

34

**Pistachio Crusted Pacific Ling Cod**

Baked Pacific Ling Cod fillet served with a citrus beurre blanc sauce over basmati rice and sauteed vegetables

30

**Pan Seared Colossal Scallops\***

Sushi grade scallops, pan seared and served on a bed of house made orange pineapple marmalade and basmati rice.

38

**Honey Glazed Salmon\***

Seared King salmon filet glazed with honey and lime juice and topped with brown butter sauce. Served with Basmati rice and sauteed squash and red bell peppers

32

**Stone Cliff Cioppino\***

Prawns, scallops, salmon, clams, mussels, crab claws, gnocchi, peppers and fennel in an Anisette spiked lobster broth served with garlic bread

32

**Maine Lobster Bisque**

A rich and creamy take on the classic dish, served with Maine lobster meat, grape tomatoes, corn kernels, cilantro lime salsa and a side of garlic bread

30

**Hazelnut Chicken**

A tender chicken breast crusted with crushed Oregon hazelnuts and panko bread crumbs topped with smoky blue cheese bourbon sauce. Served with roasted garlic mashed potatoes and sauteed green beads and red bell peppers

24

**Thai Marinated Pork Chop**

Marinated in coconut milk, ginger, sweet chili sauce and Thai basil and grilled to perfection. Served with Basmati rice and sauteed baby bok choy.

32