

## — STARTERS —

### Calamari Fritti

Fried & breaded squid with fried jalapenos, carrots, red bell peppers and artichokes served with smoky dill aioli  
12

### Onion Ring Tower

Golden fried & piled high, served with a chipotle cilantro aioli  
11

### Spinach Artichoke Dip

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

### Roasted Brussels Sprouts

Roasted then sautéed in olive oil with bacon, garlic, carrots topped with balsamic glaze, sun dried tomato aioli and feta cheese  
11

### 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 smoky dill aioli  
11

### 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.  
— Grilled Sirloin – 8 for 7 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

### Warm Roasted Chioggia Beet Salad

Roasted Chioggia beets, kale, spinach, roasted red peppers, roasted pepita seeds, tossed in a balsamic vinaigrette topped with goat cheese **GF**  
13

### Sweet Potato Lentils and Feta Cheese Salad

Diced roasted sweet potatoes, red lentils and Feta cheese served on a bed of arugula, red onion and carrots drizzled with a pomegranate balsamic vinaigrette and topped with roasted pepita seeds and pomegranate seeds **GF**  
14

*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 seasonal vegetables **GF**  
25

### **Top Sirloin\***

Grilled steak with a bourbon demi glaze, topped with frizzled onions and served with roasted garlic mashed potatoes and seasonal vegetables **GF**  
22

### **Fresh Pacific Rock Fish**

Seasoned rock fish served with roasted garlic mashed potatoes and sautéed green beans with red peppers topped with a piccata sauce  
19

## — SANDWICHES —

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

### **Smokehouse Dip**

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

### **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

### **Turkey**

Sliced turkey, bacon, Brie cheese, sliced pears, tomato, red onion, baby spinach and cranberry spread on Seed Lover's multi grain **GF**  
14

### **Tuna Melt**

Premium Albacore tuna salad grilled on sourdough with 5 cheese blend, lettuce and tomato **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

### **Patty Melt\***

½ pound Kobe beef, bacon, caramelized red onions, Swiss cheese, and house made thousand island on marble rye **GF**  
16

### **Quarry Burger\***

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

### **Chicken Salad**

Shredded chicken breast, cranberries, green apples, and walnuts mixed and served with baby spinach and tomatoes on a croissant  
12

## — ROTATING —

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

### **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 jalapeno BBQ sauce, pepper jack cheese, pickled red onions, and arugula served on a brioche bun  
15