

— 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

Coconut Curry Green Lipped Mussels

Green lipped mussels sautéed with red peppers, onions, fennel and lemon grass in a coconut cream curry broth
12

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

Chef's Charcuterie Plate

A rotating selection of two artisan meats, two artisan cheeses and house smoked salmon mousse served with rustic crackers
Market price

Hummus

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

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 sweet pickles, lemon caper crème fraîche **GF**
15

Baked Brie

Brie cheese wrapped in filo, baked until golden brown, topped with pistachios and served with dried tart cherry-cranberry compote and garlic crostini
11

— SOUP & SALAD —

Smoked Salmon Chowder

6 cup 8 bowl

Soup of the Moment

5 cup 7 bowl

Side House Salad

4

Side Caesar

4

— GARDEN —

Add to any dish: Chicken Breast (grilled or blackened)- 5 —
four 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

Certified Natural Angus Beef 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**
18

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

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

Beef Wellington

Pan seared Certified Natural Angus Beef filet mignon and wild mushroom duxelle wrapped in prosciutto and puff pastry served with bourbon demi glace, roasted garlic mashed potatoes and oven roasted winter vegetables.

44

Espresso Smoked Prime Rib*

Espresso rubbed prime rib served with rosemary roasted fingerling potatoes, sautéed green beans and red peppers, porcini scented au jus and horseradish cream

39

Tomahawk Steak

Flame grilled bone in ribeye smothered in rosemary green peppercorn demi glace served with roasted garlic mashed potatoes and sauteed green beans and red bell peppers

60

Pan Seared Duck Breast

Pan seared to medium, served with butternut squash ravioli, brown butter sage sauce, wilted spinach and pepita seeds

32

Osso Bucco

Braised veal shank served with five cheese saffron risotto and glazed baby carrots

38

Hunter's Platter

Pan seared venison tenderloin medallions, grilled blood sausage, and pan seared duck breast served with roasted garlic mashed potatoes and oven roasted winter vegetables

44

Mako Shark

Marinated Mako shark steak, grilled and topped with fresh mango-pineapple salsa, served with Basmati rice and glazed baby carrots

32

Bay Shrimp Stuffed Dover Sole

Fillet of Dover Sole, stuffed with bay shrimp, mascarpone cheese and chives, topped with a roasted red pepper aioli and served with fingerling potatoes and sauteed green beans and red bell peppers

28

Crab Cake Salmon Oscar

Pan Seared Chinook Salmon fillet topped with a petite Dungeness crab cake and Béarnaise sauce served with rosemary roasted fingerling potatoes and wilted spinach

35