

APPETIZERS

Shrimp Cocktail

Jumbo Shrimp, Petite Lobster Tail, Remoulade and Cocktail Sauce

Lobster Dip

Lobster Meat, Roasted Artichokes, Shallots, Asiago Cheese
Served with Grilled Ciabatta

Lump Crab Cakes

Lump Crab Meat, Corn Relish, Avocado Remoulade, Pepper Vodka Sauce

Bruschetta

Roma Tomatoes, Kalamata Olives, Balsamic Reduction
Served on Mozzarella Crostini

Tapas Sampler

Cured Meats and Cheeses, Kalamata Tapenade,
Grilled Vegetable Terrine, Spanish Olives, Hummus

SOUPS

Lobster Bisque

French Onion Soup

Soup Du Jour

SALADS

Stonecliffe Salad

Mixed Field Greens, Cherry Tomatoes, Red Grapes, Pancetta, Spiced Pecans,
Balsamic Citrus Vinaigrette

Classic Caesar

Crisp Romaine, Romano and Parmesan Cheeses, Croutons,
House Made Dressing

Market Salad

Mixed Field Greens, Asian Pears, Roasted Beets, Pistachio Crusted Goat Cheese,
Apple Cider Vinaigrette

Pacific Shrimp Salad

Baby Spinach, Julienned Jicama, Blood Orange Segments, Daikon Sprouts,
Skewers of Thai Marinated Shrimp, Apricot Ginger Vinaigrette

ENTREES

Served with a Small Salad and a Loaf of
Black Forest Wheat Bread with Honey Butter

Filet Mignon

Angus Beef Crusted with Blue Cheese, Poached Wild Mushrooms,
Truffled Yukon Gold Gratin, Port Demi glace, Seasonal Vegetable

Bone-in Rib Eye

22 ounce Dry Rubbed Angus Beef, Caramelized Cioppinis,
Truffled Yukon Gold Gratin, Brandy Peppercorn Sauce

Blackened New York Strip

14 ounce Dry Rubbed Angus Beef, Orange Chipotle Hollandaise,
Lump Crab Meat, Grilled Asparagus, Pancetta Smashed Potatoes

New Zealand Lamb Chop

Citrus Scented Marinade, Herb Gnocchi, Wilted Greens, Arugula Pesto

Apple Cider Pork Chop

American Honey Bourbon, Roasted Apples, Sweet Potato Gratin, Spiced Pecans

Stonecliffe Ribs

Slow Roasted St. Louis Style Ribs, House Made Mango BBQ Sauce,
Sweet Potato Gratin, Island Slaw

Herbed Garlic Chicken

Free Range Chicken, Wild Rice, Prosciutto, Baby Spinach, Boursin Cheese,
Dry Sherry Cream Sauce

Blackened Wild Salmon

Bourbon Glaze, Sweet Pepper Basmati Rice, Mango Pineapple Salsa

Parmesan Crusted White Fish

Artichoke Risotto, Roasted Garlic Cloves, Tomato, Capers, Champagne Butter

DESSERTS

Tall Carrot Cake

Crème Brulee

Trio of Seasonal Sorbets

Summer Berry Shortcake

Godiva Cheesecake

