

Stone Harbor Golf Club Menu

Dinner Specials April 13

Starters

Arugula Salad with Smoked Duck Breast

bleu cheese, beluga lentils, cherry gastrique . . . 16

Seared Cape May Scallop

roasted garlic and cauliflower puree, sundried tomato vinaigrette, basil oil . . . 15

Entrees

Creekstone Farms Filet Mignon

truffle dauphinoise potatoes, grilled asparagus, bordelaise sauce . . . 45

Grilled Mahi Mahi

herb roasted potatoes, swiss chard, meyer lemon foam . . . 36

Chef's Homemade

Soup of the Day cup 5 | bowl 7

Stone Harbor Wings

two styles to choose from

house barbecue sauce with blue cheese & scallions

buffalo with celery & blue cheese 12

Caesar Salad

our signature caesar salad, shaved locatelli, roasted garlic croutons 9

add grilled organic chicken breast 6, jumbo lump crabmeat 11, grilled scottish salmon 10

Tuna Tataki Chopped Salad

sesame crusted ahi tuna, napa cabbage, red pepper, carrot, green onion

cilantro, crispy wontons, soy & citrus vinaigrette 15

Chargrilled Grass Fed Sirloin Burger

applewood smoked bacon, shelburne farms cheddar

onion brioche roll, french fries 14

Our Signature Crabcake Sandwich

cornichon & tarragon aioli, brioche roll, coleslaw, old bay chips 15

Old Fashioned Buttermilk Fried Chicken Sandwich

jalapeño coleslaw, sriracha mayonnaise, brioche roll, french potato salad 13

Prime Rib French Dip

provolone cheese, italian roll, au jus, french fries 14

Chicken Salad Sandwich

organic chicken, dried cranberries, toasted almonds, lettuce, tomato

toasted multigrain, side salad 11

Cuban Sandwich

roast pork, smoked ham, swiss cheese, dijon mustard, pickles

ciabatta, french fries 14

Korean Barbecue Salmon Bowl

grilled Scottish salmon, chef's vegetable fried rice with red pepper, carrots

scallions, shiitake mushrooms, fried egg, ginger, garlic 15

Hot Dog Plate

grilled all beef hot dog, french fries (diced onion, pickled relish, ketchup, mustard) 8