

# Welcome to Stone Harbor Golf Club

We take great pride in sourcing the finest ingredients from local farmers, fishermen & artisans. We believe in supporting our local economy and partnering with people that grow and raise food in an organic and sustainable manner.

## Wine by the Glass

chardonnay, gnarly head, california, 2016 . . . . .	9
sauvignon blanc, guy saget, loire valley, france, 2017 . . . . .	7
rose, mulderbosch, stellenbosch, south africa, 2017 . . . . .	8
pinot grigio, zenato, veneto, italy, 2017 . . . . .	8
cabernet sauvignon, ravenswood "vintner's blend" california, 2015 . . . . .	8
CMS red blend, hedges, washington state, 2015 . . . . .	9
pinot noir, wine by joe, willamette valley, oregon, 2015 . . . . .	9

## Beer

### Domestic

coors light, yuengling lager, yuengling b&t, rolling rock, miller lite  
flying fish daylight savings IPA

### Imported

heineken light, amstel light, corona lite, stella artois, guinness stout

## Artisan Cocktails – all juices are fresh pressed

### stone harbor golden margarita

espolón blanco, margarita mix, sugarcane juice, gran marnier . . . . . 10

### moscow mule

stolichnaya vodka, ginger beer, lime juice . . . . . 10

### the screw "driver"

tito's vodka, orange juice . . . . . 10

### bulleit old fashioned

bulleit bourbon, bitters, sugarcane juice, muddled fruit . . . . . 12

### classic mojito

bacardi silver, lime juice, sugar cane juice, fresh mint, club soda . . . . . 9

### house bloody mary

ketel one vodka, house bloody mary mix, celery . . . . . 10

## Dessert & Coffee

### Warm Chocolate Cake

whipped cream, raspberry sauce

### Vanilla Bean Creme Brulee

whipped cream, homemade bicsotti

### Stone Harbor Carrot Cake

pecan praline, cream cheese icing

### Ice Cream, Gelato, Sorbet

vanilla bean ice cream, chocolate gelato, raspberry sorbet

fresh brewed coffee & decaf | cappucino & espresso | mighty leaf select teas

# Starters

<b>Sweet Potato &amp; Apple Soup</b> cilantro pesto garnish . . . . .	10
<b>Foie Gras French Toast</b> foie gras, persimmon compote, brioche croustade . . . . .	18
<b>Pan Seared Sea Scallops</b> sweet potato puree, shaved apples, PX reduction . . . . .	15
<b>Panko Crusted Spicy Tuna Rolls</b> yellowfin tuna, soy sauce, pickled ginger, wasabi, sriracha mayo, mango tobiko . . . . .	12
<b>Shrimp Cocktail</b> jumbo chilled shrimp, house cocktail sauce . . . . .	13
<b>Philly Cheesesteak Egg Roll</b> horseradish cream sauce, sriracha ketchup . . . . .	10
<b>Stone Harbor Wings</b> <i>two styles to choose from:</i> house barbecue sauce with blue cheese & scallions buffalo with celery & blue cheese . . . . .	12

# Salads

<b>Caesar Salad</b> our signature caesar salad, shaved locatelli, roasted garlic croutons . . . . .	9
<b>Beet &amp; Goat Cheese Salad</b> roasted beets, goat cheese, arugula, candied pistachios, honey mustard vinaigrette . . . . .	11

# Mains

<b>Creekstone Black Angus Filet Mignon</b> sweet potato dauphinoise, roasted brussels sprouts with pecans sauce bordelaise . . . . .	45
<b>Korean Barbecue Salmon Bowl</b> grilled Scottish salmon, chef's vegetable fried rice with red pepper, carrots scallions, shiitake mushrooms, fried egg, ginger, garlic . . . . .	26
<b>Plancha Grilled Organic Half Chicken</b> herb roasted red bliss potatoes, chargrilled asparagus lemon & thyme natural jus . . . . .	29
<b>Grilled Duroc Pork Chop</b> sweet potato hash, haricot vert, apple cider reduction . . . . .	36
<b>Pan Seared Atlantic Halibut</b> truffled parsnip puree, haricot vert, lobster sauce . . . . .	36
<b>Chargrilled Grass Fed Sirloin Burger</b> applewood smoked bacon, shelburne farms cheddar, onion roll, french fries . . . . .	14
<b>Our Signature Crabcake Sandwich</b> cornichon & tarragon aioli, brioche roll, coleslaw, old bay chips . . . . .	15