



Easter Brunch Menu

Stone Harbor Golf Club

Sunday April 21st, 10am - 2pm

Breakfast Selections

fresh fruit display, greek yogurt, granola
selection of muffins, danish, sticky buns, bagels & breads
citrus house cured salmon, cream cheese, capers, red onion
chef's omelet station
eggs benedict, smithville ham, biscuit, hollandaise sauce
chocolate bobka french toast, raspberry syrup
farm fresh herb scrambled eggs with snipped herbs
applewood smoked bacon
sage sausage

Lunch Selections

baby kale salad

roasted beets, pistachio, red quinoa, pecorino, preserved lemon vinaigrette

farro salad

grilled spring vegetables, wild foraged mushrooms, charred green onion vinaigrette

fried brussels sprouts

gochujang, jalapeños, cilantro, green onions

house cured pork loin

maple & brown sugar glaze, pineapple macadamia nut chutney

chargrilled organic chicken breast

roasted wild mushrooms, polenta, garlic jus


seared tile fish

roasted spring vegetables, sun dried tomato & shallot pesto

roasted tricolor fingerling potatoes

charred asparagus

Chef's Dessert Table



\$45 Adult / \$25 Children
Kindly call 609.465.9270 x2
for reservations