

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, 16	9
sauvignon blanc, guy saget, loire valley, france, 17	7
rose, mulderbosch, stellenbosch, south africa, 17	8
pinot grigio, zenato, veneto, italy, 17	8
cabernet sauvignon, ravenswood "vintner's blend" california, 15	8
CMS red blend, hedges, washington state, 15	9
pinot noir, wine by joe, willamette valley, oregon, 15	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

Creme Brulee
whipped cream, homemade bicsotti

Stone Harbor Carrot Cake
pecan praline, cream cheese icing

Apple Pie or Pecan Pie
served ala mode

Ice Cream, Gelato, Sorbet
vanilla bean ice cream, chocolate gelato, raspberry sorbet

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

Lunch Menu

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
Pork Belly Bao Buns shredded cabbage and radish	13
Caesar Salad our signature caesar salad, shaved locatelli, roasted garlic croutons. <i>add grilled organic chicken breast 6, jumbo lump crabmeat or crabcake 11, grilled scottish salmon 10</i>	9
Kale & Quinoa Salad roasted butternut squash, blue cheese, quinoa, candied walnuts apple cider vinaigrette <i>add grilled organic chicken breast 6, jumbo lump crabmeat or crabcake 11, grilled scottish salmon 10</i>	11
Chargrilled Grass Fed Sirloin Burger applewood smoked bacon, shelburne farms cheddar, onion 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, au ju, italian roll, french fries	13
Chicken Salad Sandwich organic chicken, dried cranberries, walnuts, lettuce, tomato croissant, potato chips	11
Chicken Pot Pie traditional goodness	15
Roast Turkey Reuben swiss cheese, sauer kraut, russian dressing, marble rye, french fries	11
Korean Barbecue Salmon Bowl grilled Scottish salmon, chef's vegetable fried rice with red pepper, carrots scallions, shiitake mushrooms, fried egg, ginger, garlic	15
Braised Short Ribs with smashed red skin potatoes.	16
Hot Dog Plate grilled all beef hot dog, french fries (diced onion, pickled relish, ketchup, mustard). . .	8