

April

...AT STONE HARBOR GOLF CLUB

*We take great pride
in supporting the local
economy and sourcing the
finest ingredients from local
farmers, fishermen & artisans.*

*Our preparations are
seasonal and sustainable and
promote the "foodshed" of
South Jersey.*



Our local partners

Zone 7

Jah's Creations Organic Farm

Samuel & Sons Seafood

South Bay Shellfish

Nature Source Beef

Gerbers Amish Farm Chicken

Compart Farms Duroc Pork

LaBelle Farms Duck

Cape May Brewery

Hawk Haven Winery

Cherry Grove Farms Cheese

Sandy Ridge Organic Eggs

SOUP OF THE DAY

Cup 5 • Bowl 7

FROM THE GARDEN

Caesar Salad

hearts of romaine | shaved locatelli
roasted red peppers | garlic croutons 8

Farm Salad

chef's daily preparation of the local harvest
rose balsamic & local honey vinaigrette 10

Salad Add-ons

chargrilled chicken breast 6
lump crabmeat 10

SANDWICHES

Nature Source Prime Sirloin Burger

cheddar cheese | smoked bacon
sesame bun | french fries
11

Grilled Vegetable Wrap

portabello mushroom | red onion
asparagus | red pepper | spring greens
balsamic reduction
lemon herb quinoa salad
11

Our Signature Crabcake

lettuce | tomato | tartar sauce
brioche roll | old bay french fries | coleslaw
14

Junior Turkey Club

house roast turkey | lettuce | tomato
bacon | toasted rye | herb mayonnaise
side salad
11

Grilled All Beef Hot Dog

ketchup | mustard | sweet relish
toasted roll | french fries
6

LUNCH ENTREES

Chicken & Ravioli

chargrilled chicken | sautéed spinach
oven roasted tomatoes | crispy bacon
truffle mushroom ravioli
balsamic reduction
14

Chilled Ahi Tuna

herb crusted ahi tuna | soba noodle salad
sesame lime vinaigrette
lemongrass soy reduction
14