

# DINNER AT STONE HARBOR GOLF CLUB August

*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.*

## Small Plates

### **Artisan Cheese Plate** *gf*

chef's local cheese selection  
local honey | crostini  
15

### **Southbay Oysters on the ½ Shell** *gf*

Uncle Val's cucumber & lime mignonette  
12

### **Myer Lemon & Arugula Ravioli**

sautéed spinach | oven roasted tomatoes  
shitake mushroom | roasted garlic | locatelli  
11

### **Our Signature Crabcake**

sweet corn puree | tomato & fennel jam  
micro basil | shaved radish  
12

### **Lobster Mac & Cheese**

artisan cheese | local lobster  
bread crumb crust  
15

### **Cape May Brewery Braised Short Ribs**

truffle pommes frites | cole slaw  
15

### **Ahi Tuna Tartar**

wonton crisps | wasabi arugula  
12

### **Shrimp Cocktail** *gf*

chilled shrimp | artisan cocktail sauce  
13

## From the Garden

### **Caesar Salad**

hearts of romaine | shaved locatelli  
| garlic croutons  
9

### **Roasted Beet Salad**

pistachio crusted goat cheese | arugula  
rose balsamic vinaigrette  
13

### **Heirloom Tomato & Burratta Salad**

micro basil | parma ham  
cold pressed olive oil | aged balsamic  
12

## Entrée Plates

### **Chargrilled "Nature Source" Filet Mignon** *gf*

goat cheese rosti potatoes  
broccoli rabbe | red wine demi glace  
40

### **Steak and Cake**

petite filet mignon | lump crabcake  
roasted tri-color fingerlings  
roasted asparagus | red wine demi glace  
brown butter caper sauce  
50

### **Chargrilled "Compact Farms"**

#### **Duroc Pork Chop** *gf*

roasted garlic potato puree | rainbow chard  
bacon and onion marmalade  
32

### **Organic Free Range Chicken** *gf*

roasted garlic mashed potatoes  
roasted asparagus | natural herb jus  
29

### **Pan Seared Jersey Shoal Scallops** *gf*

jasmine rice | grilled baby bok choy  
thai red curry sauce | charred peppers  
shitake mushrooms | thai basil  
36

### **Halibut** *gf*

grilled fingerling potatoes  
chargrilled corn & tomato salsa  
black garlic lobster broth  
36

### **Sesame Crusted Atlantic Tuna** *gf*

black rice | carrot & ginger emulsion  
grilled bok choy  
32