

# welcome to stone harbor golf club

## starters

### **cheese & charcuterie plate**

selection of local cheese, fennel salami,  
marcona almonds, mostarda & pickled vegetables 15

### **stone harbor wings**

two styles, buffalo or house barbecue sauce with blue cheese & scallion 12

### **panko crusted spicy tuna rolls**

atlantic yellowfin tuna, seaweed salad, soy sauce, pickled ginger, wasabi 12

### **chicken and vegetable dumplings**

citrus soy sauce & sriracha 10

### **homemade meatballs**

polenta, italian gravy, shaved locatelli 12

## salads

### **caesar salad**

our signature caesar salad, shaved locatelli, roasted garlic croutons 9

### **kale & quinoa salad**

honey crisp apples, blue cheese, candied walnuts, apple cider vinaigrette 10

### **beet & goat cheese salad**

orange segments, goat cheese, toasted hazelnuts, shaved fennel  
arugula, citrus vinaigrette 11

## flat breads

wild mushroom with ricotta, pecorino, thyme & rosemary 12

margarita with tomatoes, mozzarella, basil leaves 12

## sandwiches

### **chargrilled grass fed sirloin burger**

applewood smoked bacon, cheddar cheese, onion roll, french fries 14

### **our signature crabcake sandwich**

with a cornichon & tarragon aioli, brioche roll, coleslaw, old bay chips 15

# *Chef's Menu*

Created for Saturday September 24th

## *starters*

**chefs soup du jour**

7

**grilled jersey peach & burrata salad**

parma ham, arugula, white balsamic vinaigrette

11

**clams casino**

applewood smoked bacon

12

**pan seared scallops**

squid ink risotto, lemon butter sauce

12

## *mains*

**pan seared local flounder**

tri-color fingerling potatoes, wild mushrooms

grilled asparagus, lemon beurre blanc

32

**chargrilled grass fed filet mignon**

caramelized onion & goat cheese rosti potato, roasted oyster mushrooms

broccoli rabe, red wine demi glace

40

**chargrilled duroc pork chop**

tri-color fingerling potatoes, Nueske bacon & onion marmalade

swiss chard, apple cider demi glace

32

**herb roast chicken**

polenta, swiss chard, pan gravy, heirloom tomatoes

29

**seared muscovy duck breast**

butternut squash ravioli, herb butter sauce

32