

Fall

DINNER 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.

Small Plates

Artisan Cheese Plate

selection of local cheeses
truffle honey | lavash
fresh fruit

15

Seared Jersey Shoal Scallops

sweet potato hash | port reduction

15

Cape May Brewery Braised Short Ribs

truffle polenta | arugula

15

Sweet Pea Ravioli

sundried tomatoes | shitake mushrooms
roasted garlic cream sauce

11

“Uncle Vals” Botanical Gin Cured Salmon

mustard oil | crème fraiche
micro herbs | croustade

10

Lobster Mac and Cheese

artisan cheese | local lobster
bread crumb crust

15

Southbay Oysters on the ½ shell

Jerez mignonette

12

From the Garden

Caesar Salad

hearts of romaine | shaved locatelli | garlic croutons

9

Roasted Beet & Arugula Salad

orange segments | toasted hazelnuts | shaved fennel | roquefort | citrus vinaigrette

13

Baby Kale & Apple Salad

honey crisp apples | candied walnuts | red farro | apple cider vinaigrette

10

Salad Add Ons

Gerber's organic grilled breast 5

jumbo lump crabmeat 10 • pan seared sea scallops 12

Large Plates

Chargrilled Filet Mignon

goat cheese & caramelized onion rosti potatoes | sautéed broccoli raabe
red wine demi glace

40

Pan Seared Black Cod

sticky rice | bok choy | shiitake mushrooms | lemongrass miso broth

30

Chargrilled Duroc Pork Chop

sweet onion & bacon bread pudding | roasted baby carrots | red wine demi glace

32

Roasted Organic Chicken

mashed potatoes | roasted brussels sprouts | chicken jus

28

Crab Cake

tri color fingerling potatoes | roasted baby carrots roasted Jersey corn & cilantro crema

30

Prime Sirloin Burger

cheddar cheese | smoked bacon | onion roll | french fries

12

Flatbread

seasonal wild mushrooms | fontina cheese | fresh thyme | truffle oil

11