

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 Friday, Sept 30 & Saturday, Oct 1

starters

chefs soup du jour

7

barbecue pork buns

asian braised pork belly, bao buns, scallions, cabbage, carrot, radish

12

pan seared scallops

squid ink risotto, lemon butter sauce

12

mains

pan seared halibut

butternut squash risotto, grilled asparagus, port reduction

32

chargrilled grass fed filet mignon

caramelized onion & goat cheese rosti potato, roasted miatake mushroom
broccoli rabe, red wine demi glace

40

miso glazed mahi- mahi

bamboo rice, vegetable stir fry, kimchee

32

chargrilled duroc pork chop

tri- color fingerling potatoes, sautéed apples, 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