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.

DINNER AT

Stone Harbor Gølf Club

rom the

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



Chargrilled "Nature Source" Filet Mignon gf roasted garlic mashed potatoes roasted asparagus | red wine demi glace 40

Steak and Cake

petite filet mignon | lump crabcake garlic mashed potatoes 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

french cut roasted chicken | natural herb jus fingerling potatoes & brussels sprout hash 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 choi

Small Plates

Artisan Cheese Plate gf chef's local cheese selection local honey | crostini 15

Southbay Oysters on the 1/2 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

Chicken & Vegetable Dumplings

hearty ponzu sauce

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