

May

...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.



Our local partners

Zone 7

Samuel & Sons Seafood

South Bay Shellfish

Nature Source Beef

Gerbers Amish Farm Chicken

Compart Farms Duroc Pork

LaBelle Farms Duck

Cape May Brewery

Hawk Haven Winery

Cherry Grove Farms Cheese

Sandy Ridge Organic Eggs

Windy Acres

From the Garden

Caesar Salad

hearts of romaine | shaved locatelli
garlic croutons

9

Roasted Beet Salad

pistachio crusted goat cheese | arugula
rose balsamic vinaigrette

10

Spring Salad

chef's selection of heirloom tomatoes
chargrilled asparagus | fresh burrata
spring greens | basil leaves

balsamic vinaigrette

10

Salad Add Ons

Gerber's organic grilled chicken 5

jumbo lump crab meat 10

chicken salad with grapes and almonds 5

Lunch Plates

Chilled Ahi Tuna

lavender crusted ahi tuna | udon noodle salad
sesame vinaigrette | lemongrass soy reduction

15

Chicken & Ravioli

chargrilled chicken | sautéed spinach
oven roasted tomatoes | crispy bacon
truffle mushroom ravioli | balsamic reduction

14

Chicken & Vegetable Dumplings

hearty ponzu sauce | sriracha sauce

11

Panko Crusted Spicy Tuna Roll

Atlantic yellowfin tuna | seaweed salad
soy sauce | pickled ginger | wasabi

12

Soup of the Day

Cup 5 • Bowl 7

Sandwiches

Chicken Salad Sandwich

herb roasted organic chicken breast | red grapes
toasted almonds | croissant | side salad

11

Our Signature Crab Cake

lettuce | tomato | brioche roll
old bay french fries | coleslaw

14

Nature Source Prime Sirloin Burger

cheddar cheese | smoked bacon
sesame bun | french fries

12

Grilled Vegetable Wrap

portabello mushroom | red onion
asparagus | red pepper | spring greens
balsamic reduction | side salad

11

Turkey Sandwich

house roast turkey | smoked bacon | lettuce
tomato | avocado | toasted pumpernickel
grilled fingerling potato salad

11

Roast Beef Sandwich

herb roast beef | sweet onion marmalade
crumbled blue cheese | tomato field greens
crusty french bread
grilled fingerling potato salad

12

Grilled All Beef Hot Dog

toasted roll | french fries | ketchup
mustard | sweet relish

6

WINES

By the glass

Chardonnay, Los Vascos,
Colchagua Valley, Chile, 2014
9/36

Sauvignon Blanc, Guy Saget,
Loire Valley, France, 2013
7/28

Pinot Grigio, Zenato,
Veneto, Italy, 2013
7/28

Cabernet Sauvignon, Ravenswood,
Vintner's Blend, California, 2012
8/32

Pinot Noir, Wine by Joe,
Willamette Valley, Oregon, 2013
9/36

Merlot, Tangle Oaks,
Napa Valley, California, 2011
9/36

BEERS

By the bottle

Coors Lite 5
Rolling Rock 5
Yuengling Lager 5
Heineken Lite 5
Amstel Lite 5
Corona Lite 5
Stella Artois 5
Guinness Stout 5
O'Douls NA 4

On Draft

Devils Reach, Cape May Brewery

12 oz glass 5
16 oz glass 6

IPA, Cape May Brewery

12 oz glass 5
16 oz glass 6

Miller Lite

12 oz glass 4
16 oz glass 5