

SUNDAY NIGHT Casual Dining

... AT STONE HARBOR GOLF CLUB

Chef Anderson sources the finest ingredients from local farmers, fisherman & artisans. Our preparations are seasonal and sustainable and promote the "foodshed" of South Jersey.

Salad Plates

Caesar Salad

hearts of romaine | shaved locatelli | garlic crouton

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 | chargrilled asparagus | aged balsamic

12

Salad Add Ons

Gerber's organic grilled chicken 5

jumbo lump crab meat 10

Small Plates

Artisan Cheese Plate *gf*

chef's local cheese selection

local honey | crostini

15

Panko Crusted Spicy Tuna Roll

Atlantic yellowfin tuna | seaweed salad

soy sauce | pickled ginger | wasabi

12

Chicken & Vegetable Dumplings

hearty ponzu sauce – sriracha sauce

11

Southbay Oysters on the ½ Shell *gf*

cucumber & lime mignonette

12

Shrimp Cocktail *gf*

chilled shrimp | artisan cocktail sauce

13

Cape May Brewery Braised Short Ribs

truffle pommes frites | cole slaw

15

Grouper Fish Tacos *gf*

Pico de gallo | guacamole

cilantro lime slaw | corn tortilla

16

Large Plates

Cherrywood Smoked Prime Rib of Beef *gf*

roasted garlic mashed potatoes

chargrilled asparagus | natural jus

32

Organic Free Range Chicken

French cut roast 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 mushroom | thai basil

36

Halibut *gf*

grilled fingerling potatoes

chargrilled corn & tomato salsa

black garlic lobster broth

36

Crab Cake Sandwich

lettuce | tomato | brioche roll

old bay chips | coleslaw

14

Nature Source Prime Sirloin Burger

cheddar cheese | smoked bacon

sesame bun | french fries

12