

THURSDAY 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

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

Chef's Lobster Bake *gf*

1 ½ pound lobster | steamed clams
corn on the cob | red bliss potatoes
herb clam broth | chorizo
40

Organic Free Range Chicken *gf*

French cut roast chicken
fingerling potatoes & brussels sprout hash
natural herb jus
29

Chargrilled "Nature Source" Filet Mignon

grilled fingerling potatoes
roasted asparagus | red wine demi glace
40

Halibut *gf*

chargrilled corn & tomato salsa
grilled fingerling potatoes
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