

Clubhouse Provisions

{Lunch Menu}

Cold Small Plates

Focaccia \$12 Grilled Herbed Focaccia, Roasted Red Pepper Hummus, Parsley Gremolata, Crispy Chickpea	Beet & Burrata Salad * \$24 Roasted Beets, Spring Greens, Burrata Mozzarella, Candied Walnuts, EVOO, Aged Balsamic
Oysters * \$26 (8) East Coast Oysters, Bloody Mary Cocktail Sauce, Horseradish, Cucumber Citrus Mignonette	Unusual Romaine Salad * \$21 Crisp Hearts of Romaine, Blue Cheese Dressing, Blu Cheese Crumble, Applewood Bacon, Marinated Soft Egg, White Anchovy
***Tuna "Nachos" * \$35 #1 Yellow Fin Tuna, Ponzu Chili Soy, Seaweed Salad, Avocado, Mango, Scallion, Sesame, Spicy Aioli, Crispy Wontons	Salad Protein Adds: Grilled Chicken Breast / Seared Salmon / Seared Shrimp Grilled #1 Sushi Tuna / Southern Fried Crispy Chicken
***Poke "Salmon Toro" Tartar * \$18 Diced Salmon, Diced Mango, Poke Marinade, Chili Oil, Pickled Jalapenos, Shaved Cucumbers	***Stonybrook Rice Bowls * Sushi Rice, Kim Chi, Avocado, Seaweed Salad, House Pickles, Cilantro, Spicy Aioli, Toasted Sesame
	Tuna Tartar - \$34 Seared Salmon - \$32 Seared Shrimp - \$32 Grilled Rare Tuna - \$42

Hot Small Plates

Crispy Thai Calamari \$20 Baby Spinach, Mango, Grapefruit, Sesame Peanuts, Hot & Sour Thai Dressing	Spicy Pork Dumplings \$19 House Made Dough & Filling, Ponzu Sauce, Scallion & Radish	***Bacon & Eggs * \$16 Shoyu Soft Eggs, Chili Crispy, Wonton, Candied Applewood Bacon
Kim Chi Pancake \$17 Savory Korean Pancake, Kim Chi, Gochujang Aioli, Scallion	Pork Belly Bites * \$21 Crispy Pork Belly, Sweet Soy Mirin, Sesame Peanuts, Sweet Pickles, Scallion	Truffle Parmesan Fries * \$18 Crispy Fries, Truffle Oil, C Salt, Pecorino Romano, Spicy Aioli
General Tso Brussels Sprouts * \$18 Crispy Brussels Sprouts, Sesame Peanuts, General Tso Sauce, Scallion	"KFCN" 🌶️ \$16 Korean Fried Crispy Chicken Thigh Nuggets, KFC Sauce, Sesame, Scallion, Korean Ranch	Chicken Wings * \$20 Korean Double Fried Wings, House Blue Cheese Dressing, Celery *[inquire about sauce options]

Stonybrook Classics

Smash Burger - Single or Double \$21/\$27 Shaved Lettuce, Tomato, Pickles, American Cheese, Secret Sauce, Brioche & Choice of Side { add Bacon + 3 }
Crispy Chicken Sandwich 2.0 \$24 Buttermilk Fried Southern Chicken Thigh, Gochujang Glaze, Teriyaki Drizzle, Lettuce, Pickles, Mayo, Brioche Roll & Side
Brunch Burger - Single or Double \$25/\$31 Swiss Cheese, Applewood Bacon, Red Onion Jam, Sunny Egg, Lettuce & Tomato on Brioche Roll with Choice of Side
Traditional Hot Dog \$12 1/4# All Beef Hot Dog, Grilled Martins Potato Roll & Choice of Side
Korean Style Hot Dog \$17 1/4# All Beef Hot Dog, Grilled Martins Potato Roll, Kim Chi, Pickled Jalapeno, Gochujang Aioli & Cilantro with Choice of Side

Sides: French Fries / Potato Cakes / Onion Rings +2
Sweet Potato Fries +3 / Truffle Parmesan Fries +10

All items marked with an (*) is or can be made gluten free.

Handhelds

Pastrami Rubeen \$24 Hot Pastrami, Sour Kraut, 1000 Island Dressing, Swiss Cheese, Grilled Rye Bread & Choice of Side
Mediterranean Grilled Chicken Wrap \$22 Marinated Grilled Chicken Breast in a Spinach Wrap with, Roasted Red Pepper Hummus, Tzatziki, Lettuce, & Tomato with Choice of Side
Korean Crispy Chicken Wrap \$24 Crispy Fried Chicken Thighs, Kim Chi, Korean Ranch, Lettuce & Tomato in a Spinach Wrap with Choice of Side
"The Masters Club" Sandwich \$22 Soft Brioche Bread, Smoked Turkey Breast, Honey Ham, Swiss Cheese, Yellow Mustard, Lettuce, Tomato, Choice of Side
Teriyaki Glazed Shrimp Tacos \$26 (2) Flour Tortillas, Seared Shrimp, Teriyaki Glaze, Shaved Lettuce, Tomato, Avocado, Spicy Aioli, Choice of Side
Korean Pork Belly Tacos \$24 (2) Flour Tortillas, Crispy Pork Belly in a Sweet Soy Glaze, Kim Chi, Sesame Peanuts, Scallion, Spicy Aioli, Choice of Side

***FDA Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

THANK YOU FOR JOINING US FOR LUNCH!