

19 th Hole Menu

PAT LaFRIEDA GOURMET STEAK BURGER
1/2 pound of ground short rib and chuck
10.50

MORE STUFF FOR YOUR BURGER
cheddar, swiss, pepperjack, mushrooms, olives, grilled onion, jalapeño
.50 each, bleu cheese .75, bacon 1.00

FRIED BOLOGNA SANDWICH
Yale, Michigan garlic bologna, grained mustard, white cheddar cheese and a fried egg on a pretzel bun
8.50

GOURMET MACARONI AND CHEESE
in a rich Black Diamond white cheddar cheese sauce with cavatappi pasta
10.00 or Lobster 13.95

PORT HURON GOLF CLUB SANDWICH
three layers of toasted wheat with turkey, ham, bacon, lettuce, tomato, mayonaise and a fried egg
9.95

HAWAIIAN TUNA CRUDO
raw sushi grade #1 tuna, capers, shallot, zest, basil, pepper flakes, micro greens and miso-ginger dressing
14.00

CHOPPED MEDITERRANEAN SALAD
diced chicken, farro grain, chick peas, feta, tomato, mint, red onion, olives, cucumber, avocado tossed in lemon herb dressing
11.00

GERMAN SOFT PRETZEL STICKS
with a white cheddar cheese dipping sauce
8.50

GREAT LAKES PERCH TACOS
fried perch, seasoned slaw and chipotle aioli in soft flour tortillas with crispy tortilla chips
13.00

MALPEQUE OYSTERS
freshly shucked on the half shell
10.00 half dozen or dozen 17.00

SZECHUAN STEAK BITES
tenderloin tips in Kung Pao sauce, pan seared baby bok choy, sesame seeds
12.00

LAKE PERCH SANDWICH
fried perch topped with cheddar and tartar on a grilled club roll
13.00

CUBAN SANDWICH
shaved pork loin and country ham, Swiss cheese, grained mustard and pickles on a pretzel roll
8.50

PORT HURON GOLF CLUB SALAD
chicken, berries, mango, oranges, golden raisins, candied walnuts and Swiss cheese with poppy seed dressing
12.00