

# PORT HURON GOLF CLUB

## LUNCH MENU

### SOUPS

Club Clam Chowder  
rich & creamy, a clam lover's delight  
cup 4.00 bowl 5.50

Summer Gaspacho  
fresh cold vegetables  
cup 3.50 bowl 4.25

Soup Du Jour  
ask your server for today's selections  
cup 3.00 bowl 3.75

### SALADS

Build Your Own Salad  
start with spring mix, romaine or arugula,  
add six ingredients, ask your server  
for a list of available ingredients  
10.00 chicken 12.00, each extra item .50 each

Seasonal Fruit Plate  
a generous selection  
of fresh fruit with  
tuna or turkey salad  
10.00

Greek Salad  
greens, roasted beets, feta, olives,  
tomato, onion, cucumber, pepperoncini  
and honey and herb dressing  
10.00~ with chicken 12.00

Tropical Salad  
romaine, berries, mango, mandarin orange, cucumber,  
stilton cheese, pineapple and creamy coconut dressing  
11.00

Oriental Vegetable and Grilled Shrimp Salad  
marinated shrimp, waterchestnuts, snap peas, sprouts, carrots,  
baby bok choy, almonds, ginger orange dressing, bibb lettuce  
13.00

Chopped Mediterranean Salad  
diced cold chicken, farro grain, chick peas, feta, tomato,  
mint, red onion, olives, cucumber, avocado, tossed  
in lemon, garlic and herb dressing atop Bibb  
11.00

Port Huron Golf Club  
mixed greens with fresh berries, mango, oranges,  
golden raisins, candied walnuts & swiss cheese  
served with poppy seed dressing  
10.00 ~ with chicken 12.00

### SANDWICHES

Heirloom Tomato BLT  
flavorful Summer tomatoes, cherrywood bacon,  
leaf lettuce, mayo on everything wheat bread  
8.50

Shaved Roast Beef and Stilton  
thinly sliced beef, melted stilton bleu cheese,  
balsamic onions on a grilled brioche bun  
9.00

Smoked Pulled Pork  
slow braised smoked pork with BBQ sauce  
and cole slaw on a pretzel bun  
8.50

Triple Decker Club Sandwich  
turkey, ham, cherrywood bacon, fried egg,  
lettuce & tomato on three decks  
of wheat toast with mayo  
9.95

Cajun Blackened Chicken Wrap  
seasoned chicken, bacon, tomato,  
cheddar cheese and fire roasted tomato  
salsa in a tomato flatbread  
8.50

Lake Perch Sandwich  
fried & topped with melted cheddar,  
served with tartar on a grilled club roll  
13.00

California Club  
turkey, ham, bacon, avocado, lettuce,  
tomato, basil mayonaise on grilled foccacia  
8.50

Pat LaFrieda Gourmet Burger  
New York's famous butcher's custom blend, ground short  
rib and chuck served on a brioche bun  
10.50

Three Cheese Panini  
asiago, brie and white cheddar cheeses  
with candied spicy bacon on a schiacciata roll  
8.50

more stuff for your burger  
cheddar, swiss, pepperjack, asiago,  
mushrooms, olives, grilled onions, avocado  
.50 each, bleu cheese .75, bacon 1.00

### À LA CARTE

Fried Egg Sandwich  
6.50

Soup & Half Sandwich  
7.00

Turkey Salad Sandwich  
7.00

BLT  
7.00

Soup and Salad  
choice of small Caesar or house salad  
6.50

Tuna Salad Sandwich  
7.00

### ENTREES

Louisiana Jambalaya  
creole saesoned rice, peppers, onions, andouille sausage and shrimp  
15.00

Fried Lake Perch  
lightly breaded & gently fried  
20.00

Gourmet Macaroni and Cheese  
a rich Black Diamond white cheddar cheese sauce  
with cavatappi pasta and crispy bread crumbs  
10.00 or lobster 13.95

Omelette Du Jour  
ask your server about today's selection  
served with fresh fruit  
8.00

Entrees are served with your choice of soup or salad & appropriate accompaniments

All items can be prepared to your liking or modified as you request. We strive to accomodate. If you would like something special please ask

\*\*ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS