

PORT HURON GOLF CLUB 19TH HOLE FALL MENU

SHARABLES

FLASH FRIED BUFFALO CAULIFLOWER BITES	11.00
with bleu cheese and vegetable crudite	
-	
SOFT GERMAN PRETZEL STICKS	12.00
with a white cheddar cheese dipping sauce	
BLUE POINT OYSTERS	14.00 ½ dozen
freshly shucked on the half shell	
14.00 half dozen 25.00 dozen	
DEEP FRIED BUFFALO WINGS	14.00
plump juicy wings, tossed in Franks red hot sauce and melted butter, served with celery sticks and bleu cheese dressing	
CHARCUTERIE BOARD	17.00
gourmet meats, cheese, olives, berries, grapes, and flatbread crackers	



BURGER ENHANCEMENTS

Cheddar, Swiss,
Pepperjack, Mushrooms,
Grilled Onions,
Olives, Jalapeno .50 each
Bleu Cheese .75 Bacon 1.00

HOUSE SELECTIONS

IMPOSSIBLE BURGER	16.00
plant based patty served with arugula, tomato, onion, and chipotle aioli on a brioche bun with fruit	
GOURMET MACARONI & CHEESE	15.00
in a rich Black Diamond white cheddar cheese sauce with cavatappi pasta	
	add lobster 20.00
DELI RUEBEN	16.00
Grobbels corned beef, Swiss, sauerkraut, 1000 Island Dressing on Jewish rye	
CLASSIC FRENCH DIP	16.00
Sy Ginsberg roast beef, Swiss cheese on a baquette with Au Jus	

CLUBHOUSE CLASSICS

GOURMET ANGUS BURGER	16.50
½ pound of premium ground short rib and chuck	
PHGC SANDWICH	16.50
three layers of toasted wheat with turkey, ham bacon, lettuce, tomato, mayonnaise, and a fried egg	
LAKE PERCH SANDWICH	19.50
fried Great Lakes perch topped with cheddar and tartar sauce on a grilled club roll	
PHGC SALAD	18.00
chicken, berries, mango, oranges, golden raisins, candied walnuts, and Swiss cheese with poppy seed dressing.	

*All items can be prepared to your liking or modified as you request. If
you're looking for something not listed on the menu, please ask your
server - we're happy to accommodate when possible.*

Ask your server about menu items that are cooked to order or served raw.
Consuming raw under cooked meats, poultry, shellfish or eggs may increase
your risk for food borne illness.