

# PORT HURON GOLF CLUB

## 19th Hole Menu

### SHARABLES

**FLASH FRIED BUFFALO CAULIFLOWER BITES** **\$11.00**

Crispy flash-fried cauliflower bites coated in bold buffalo sauce, paired with blue cheese and crisp vegetable crudités.

**SOFT GERMAN PRETZEL STICKS** **\$12.00**

Soft, golden pretzel sticks served warm with a smooth white cheddar dipping sauce a perfect shareable starter.

**BLUE POINT OYSTERS** **\$14.00 half dozen**  
**\$25.00 for a dozen**

Freshly shucked Blue Point oysters presented on the half shell cool, briny, and impeccably fresh, a true East Coast classic.

**DEEP FRIED BUFFALO WINGS** **\$14.00**

Golden, deep fried wings finished in a classic Frank's RedHot and butter sauce, served with crisp celery and rich bleu cheese dressing

**CHARCUTERIE BOARD** **\$17.00**

A beautifully arranged board featuring gourmet cured meats, artisan cheeses, marinated olives, fresh grapes, and crisp flatbread crackers.

### HOUSE SELECTIONS

**SWEET POTATO VEGGIE BURGER** **\$16.00**

A hearty plant based patty with arugula, tomato, onion, and roasted red pepper aioli on a brioche bun.

**GOURMET MACARONI & CHEESE** **\$15.00**  
**add lobster \$20.00**

Cavatappi pasta in a silky Black Diamond white cheddar sauce, topped with crisp breadcrumbs.

**SEARED TOGARASHI TUNA** **\$18.00**

Sushigrade #1 tuna, delicately seared with togarashi spice, served alongside seaweed salad, pickled ginger, and crisp microgreens for a bright, refined presentation.

**BRISKET BURNT END HAND HELD** **\$16.50**

Tender smoked brisket tips glazed in a rich BBQ sauce, finished with pickled red onion and served on a brioche roll.

### CLUBHOUSE CLASSICS

**GOURMET ANGUS BURGER** **\$16.50**

A custom blend of short rib and chuck on a brioche bun - juicy, flavorful, and cooked to your liking.

**PHGC SANDWICH** **\$16.50**

A triple stacked classic with turkey, ham, applewood bacon, lettuce, tomato, and mayo on toasted wheat hearty, familiar, and always a clubhouse favorite.

**LAKE PERCH SANDWICH** **\$16.50**

Lightly breaded lake perch, gently fried and topped with melted cheddar, served on a grilled club roll with tartar sauce.

**PHGC SALAD** **\$15.00**  
**add chicken \$18.00**

A vibrant medley of mesclun greens, seasonal berries, mango, oranges, golden raisins, candied walnuts, and Swiss cheese, finished with our signature poppy seed dressing a PHGC favorite.

### BURGER ENHANCEMENTS

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

