



Port Huron Golf Club



APPETIZERS

THAI COCONUT CURRY MUSSELS

curry paste, coconut milk, wine, ginger, garlic,
basil, cilantro
14.00

TEMPURA FRIED SHRIMP

atop crispy stir fried vegetables with sweet chili sauce
18.00

SEARED TOGARASHI TUNA

togarashi spice, seaweed salad, pickled ginger, microgreens
18.00

BATTERED BUFFALO CAULIFLOWER

with bleu cheese dressing
11.00

BLUE POINT OYSTERS

freshly shucked Blue Points on the half shell
14.00 half dozen or 25.00 dozen

SMOKED WHITEFISH DIP

lemon zest, capers, red onion, flatbread crackers
13.00

RED PEPPER HUMMUS AND TABBOULEH

crunchy vegetables, lemon and warm pita
13.00

CHARCUTERIE BOARD

gourmet meats, cheeses, olives, tomato, grapes, crackers
17.00

SOUPS

CLUB CLAM CHOWDER

rich & creamy,
a clam lover's delight
cup 5.00 bowl 6.50

BUTTERNUT SQUASH

with cinnamon crema
6.50

SOUP DU JOUR

ask about today's
selection
cup 4.50 bowl 5.50

SALADS

AUTUMN SALAD

greens, pear, apple, Stillton bleu
cheese, walnuts, dried cranberries,
red onion, lemon dijon dressing
small 6.50 large 13.00

ICEBERG WEDGE

Iceberg, bleu cheese, tomato, carrots,
red onions, crispy bacon,
chopped egg, choice of dressing
small 6.50 large 13.00

ALA CARTE ENTREE'S

PORT HURON GOLF CLUB SALAD

greens with berries, mango, oranges, golden raisins,
Swiss and candied walnuts, poppy seed dressing
15.00 with chicken 18.00

LOBSTER MACARONI AND CHEESE

chunks of lobster in a rich Black Diamond white
cheddar cheese sauce with cavatappi pasta
20.00

GRILLED LIVER & ONIONS

tender calves' liver lightly grilled
topped with crispy bacon and caramelized onions
17.00

LAKE PERCH SANDWICH

fried perch topped with cheddar cheese on a
grilled club roll
19.50

CHICKEN AND SAUSAGE JAMBALAYA

blackened chicken, andouille sausage,
holy trinity vegetables, rice
17.00

VEGETARIAN SELECTION

ask your server about
today's vegetarian selection.
16.00

ENTREES



BLACK ANGUS NEW YORK STRIP

12 ounce grain fed, topped with thyme butter

36.00

FILET MIGNON MARSALA

8 ounce grass fed tenderloin, topped with mushroom and Marsala sauce

44.00

AUSTRALIAN DOUBLE CUT LAMB CHOPS

with rosemary butter and mint pesto

32.00

PAN SEARED AHI TUNA

seared sushi-grade #1 tuna, togarashi, stir fried vegetables, rice, sweet chili sauce

24.00

HUNTERS ELK LOIN MEDALLIONS

marinated and broiled, sliced and topped with a Michigan cherry sauce, risotto cake

30.00

GREAT LAKES PERCH

lightly breaded filets cooked to perfection

22.00

KOREAN STEAK RICE BOWL

marinated bulgogi steak, crispy stir fried vegetables, soy, rice, scallions

19.00

SALMON OSCAR

premium sustainably raised, wilted spinach, rice, lump crab meat and hollandaise sauce

24.00

BUTTERNUT SQUASH RAVIOLI

squash, carrots, spinach, sage, shallot, garlic, walnuts, brown butter, Parmesan

19.00

ROASTED CORN AND POBLANO RISOTTO

roasted corn, poblano peppers, roasted tomato, chicken stock, garlic, herbs, Parmesan

19.00

JOYCE FARMS CHICKEN MOUTARDE

all natural antibiotic and hormone free artisanal airline chicken breast, spinach, shallot and mustard sauce, scallions

19.00

SIDE SPECIALTIES



baked white cheddar macaroni & cheese 6.50

roasted asparagus 3.00

loaded baker 4.00

sweet potato fries 4.00

garlicked spinach 3.00

garlicked mushroom caps 4.00

stout battered onion rings 5.00

homemade onion rings 5.00

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

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.

