

Port Huron Golf Club

APPETIZERS

BROOKWOOD FARMS PORK BELLY BITES

Korean BBQ glaze, scallions, sesame, slaw
14.00

SEARED TOGARASHI

togarashi spice, seaweed salad, pickled ginger, microgreens
18.00

BLUE POINT OYSTERS

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

MEDITERRANEAN HUMMUS & TABBOULEH

lemon and warm pita
13.00

BEEF CARPACCIO

cold tenderloin, lemon caper, olive oil, arugula, parmesan, crustini
19.00

BATTERED BUFFALO CAULIFLOWER

with bleu cheese dressing
11.00

HOUSE SMOKED SEAFOOD PLATTER

salmon, white shspread, lox, capers, red onions, dill creme fraiche
15.00

CHARCUTERIE BOARD

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

SOUPS

CLUB CLAM CHOWDER

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

FRENCH ONION SOUP

caramelized onions,
croutons, Gruyere
6.50

SOUP DU JOUR

ask about
today's selection
cup 4.50 bowl 5.50

SALADS

BUTTER LETTUCE

Boston bibb, avocado, tomato,
onion, olives, parmesan,
red wine vinaigrette
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

CHEF'S ENTREE'S

PORT HURON GOLF CLUB SALAD

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

GRILLED LIVER & ONIONS

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

SPRING MUSHROOM RISOTTO

wild mushrooms, truffle oil, asparagus, baby peas, thyme,
lemon zest, parmesan
17.00

LOBSTER MACARONI AND CHEESE

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

LAKE PERCH SANDWICH

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

VEGETARIAN SELECTION

ask your server about
today's vegetarian selection.
16.00

ENTREES

Dinner Menu

SANCHOKU WAGYU NEW YORK STRIP

grain-fed, marble grade 6-7, brushed with fresh herb oil, topped with a maître d' butter

46.00

FILET MIGNON ROSSINI

8-ounce grass-fed tenderloin, topped with seared Foie Gras, demi-glace reduction sauce

44.00

COLORADO LAMB CHOPS

premium domestic lamb, herb marinated, with demi glace, rosemary, and garlic

42.00

FIRECRACKER AHI TUNA

seared sushi-grade #1 tuna, togarashi, sesame, crispy rice cake, stir-fried vegetables, and sweet & tangy chile sauce

24.00

KENTUCKY BOURBON IBERICO DRY AGED PORK CHOP

Compart Farms rib chop, 28 day dry-aged, peach bourbon BBQ glaze, mashed potatoes, roasted asparagus

28.00

GREAT LAKES PERCH

lightly breaded filets cooked to perfection

22.00

LEMON AND GARLIC SEA SCALLOPS

pan-seared jumbo diver-caught scallops, lemon, herbs, zest, garlic & white wine

38.00

PAN SEARED MEDITERRANEAN SALMON

premium sustainably raised, wilted spinach, olives, roasted lemon, capers, tomato, herbs, flavorful cort bouillon

24.00

LOUISIANA SHRIMP AND GRITS

stone ground grits, pork belly, tomato, cajun spice, scallions, cheddar, hot sauce

19.00

ROASTED VEGETABLE GNOCCHI

asiago ricotta dumplings, squash, zucchini, carrots, onion, garlic, tomato, spinach, shaved Parmesan cheese

18.00

JOYCE FARMS CHICKEN FLORENTINE

all natural artisan chicken breast, spinach, mushrooms, artichoke, creamy garlic voloute

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.

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.

