

Dinner

Appetizers

Louisiana Lump Crab Cake \$16 crabmeat, breadcrumbs, egg, herbs, garlic, with a side of remoulade	Florida Style Whitefish Dip \$8 pine nuts, cilantro, zest, jalapeno, flatbread crackers
Seared Togarashi Tuna \$18 Togarashi spice, vegetables, ginger, microgreens	Charcuterie Board \$16 Gourmet meats, cheeses, olives, tomato, grapes, crackers
Southern Baked Oysters \$18 Topped with a mixture of panko, butter, Parmesan and Cheddar cheese, creole spices, and garlic. Then baked to perfection.	Grilled Pork Belly \$16 jalapeno slaw and sweet chili glaze
Battered Buffalo Cauliflower \$11 With Bleu Cheese dressing	Blue Point Oysters Half Dozen \$14 Freshly shucked Blue Points on the half shell Dozen \$25

Soups

Club Clam Chowder Rich and creamy, a clam lover's delight Cup \$5 Bowl \$6.50	Butternut Squash Topped with a cinnamon crema Cup \$5 Bowl \$6.50	Soup Du Jour Ask about today's selection Cup \$5 Bowl \$6.50
--	--	---

Salads

Michigan Salad Michigan cherries, cranberries, bleu cheese, onion, tomato, pine nuts, on a bed of mixed greens. Served with Balsamic dressing. Small \$6.50 Large \$13	Iceberg Wedge Salad iceberg, bleu cheese, tomato, carrots, red onions, crispy bacon, chopped egg, choice of dressing Small \$6.50 Large \$13
---	---

Ala Carte Entrees

Port Huron Golf Club Salad \$15 Greens with berries, mango, oranges, golden raisins, Swiss and candied walnuts with poppy seed dressing with chicken	Lobster Macaroni and Cheese \$20 Chunks of lobster in a rich Black Diamond white cheddar cheese sauce with cavatappi pasta
Grilled Liver and Onions \$16 Tender liver lightly floured and grilled, topped with crispy bacon and caramelized onions	Lake Perch Sandwich \$19 Fried perch topped with cheddar cheese on a grilled club roll
Blackened Chicken Mac & Cheese \$17 cajun seasoned chicken tossed with spinach, mushrooms, asparagus and cavatappi pasta in a rich cheese sauce	Vegetarian Selection \$16 Ask your server about today's vegetarian selection

Port Huron Golf Club

Entrees

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

Broiled Australian Lamb Chops

Herb marinated Rib Chops topped with a rosemary, mint, basil pesto and slow roasted tomatoes
\$29

Filet Mignon Au Poivre

8 ounce grass fed tenderloin, with a red wine and demi-glace sauce
\$38

Hunters Blueberry Balsamic Elk Loin

Marinated elk, grilled and topped with a blueberry sauce and balsamic reduction
\$32

Togarashi Ahi Tuna

Seared sushi grade #1 tuna, Ichimi spice, sesame, crispy stir fried vegetables and sweet and tangy Chile sauce
\$24

Great Lakes Perch

Lightly breaded fillets cooked to perfection
\$22

Southern Style Shrimp and Grits

Stone ground grits cooked in a chicken stock with Cajun spices, sausage, peppers, onions, pancetta, shrimp, and shredded cheddar cheese,
\$19

Veal Piccata

Breaded Veal escalope topped with mushrooms and artichokes that are sauteed in a garlic, lemon white wine sauce
\$18

Bourbon Maple Glazed Roasted Duck

Half duckling topped with a bourbon, maple and orange glaze, then roasted til golden brown.
Garnished with mandarin oranges and sliced almonds
\$21

Asian Seared Sesame Salmon

Premium sustainable salmon topped with a sweet chili glaze and sesame seeds. Served with crispy stir fry vegetables and rice.
\$22

Butternut Squash Ravioli

Butternut squash, spinach, sage, tossed in a garlic brown butter wine sauce, and topped with candied pecans and Parmesan cheese
\$19

Herb Roasted Chicken Marsala

Herb marinated airline breast topped with a rich marsala wine sauce
\$17

Side Specialties

Roasted Asparagus	\$6	Baked White Cheddar Macaroni & Cheese	\$6
Loaded Baked Potato	\$4	Stone Ground Grits	\$4
Sweet Potato Fries	\$3	Garlicked Mushroom Caps	\$4
Garlicked Spinach	\$3	Stout Battered Onion Rings	\$4

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

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.