

# Dinner

## Appetizers

**Gulf Shrimp Cocktail** \$16  
Ice cold shrimp, tomato, olives, cocktail sauce

**Seared Firecracker Tuna** \$18  
Togarashi spice, vegetables, ginger, microgreens

**Mexican Cheese Cigars** \$13  
Cotija cheese, jalapeno, spring roll wrap, chile sauce

**Battered Buffalo Cauliflower** \$11  
With Bleu Cheese dressing

**Florida Style Whitefish Dip** \$8  
pine nuts, cilantro, zest, jalapeno, flatbread crackers

**Charcuterie Board** \$16  
Gourmet meats, cheeses, olives, tomato, grapes, crackers

**Cured Salmon** \$16  
Gravlox, capers, cucumber, lemon, egg and flatbread crackers

**Blue Point Oysters** Half Dozen \$14  
Dozen \$25  
Freshly shucked Blue Points on the half shell

## Soups

**Club Clam Chowder**  
Rich and creamy, a clam lover's delight  
Cup \$5 Bowl \$6.50

**Spring Wild Mushroom**  
Sherry, barley, chives  
Cup \$5 Bowl \$6.50

**Soup Du Jour**  
Ask about today's selection  
Cup \$5 Bowl \$6.50

## Salads

**Spring Salad**  
Greens, apple, tomato, artichoke, asparagus, mushroom, onion, avocado with lemon vinaigrette  
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 \$18

**Grilled Liver and Onions** \$16  
Tender liver lightly floured and grilled, topped with crispy bacon and caramelized onions

**Portabella Mushroom Ravioli** \$17  
Mushrooms, asparagus, herbs, garlic, demi-glace and butter

**Lobster Macaroni and Cheese** \$20  
Chunks of lobster in a rich Black Diamond white cheddar cheese sauce with cavatappi pasta

**Lake Perch Sandwich** \$19  
Fried perch topped with cheddar cheese on a grilled club roll

**Vegetarian Selection** \$16  
Ask your server about today's vegetarian selection

Port Huron Golf Club

# Entrees

## Cowboy Ribeye Steak

20 ounce premium grass fed beef, butter basted and topped with maitre d'butter  
\$48

## Filet Mignon Au Poivre

8 ounce grass fed tenderloin, with cracker peppercorns and cognac cream sauce  
\$38

## Argentinian Pork Chop

Tomahawk chop topped with chimichurri sauce  
\$22

## Togarashi Ahi Tuna

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

## Korean Bulgogi Rice Bowl

Marinated skirt steak, crispy vegetables, soy, garlic, ginger, pepper flakes, fried rice  
\$19

## Great Lakes Perch

Lightly breaded fillets cooked to perfection  
\$22

## Mediterranean Shrimp Skewers

Grilled marinated shrimp topped with a lemon and oregano butter  
\$19

## Honey Garlic Glazed Salmon

Premium sustainable Atlantic salmon, honey, garlic, soy, hinchu rice noodles  
\$22

## Wild Mushroom Risotto

Shallots, mushrooms, peas, asparagus tips, garlic, chicken broth, parmesan  
\$18

## Chicken and Pancetta Gnocchi

Asiago, ricotta and potato dumplings, pearl onions, garlic, spinach, pancetta, mushrooms, butter, cream, pine nuts, parmesan  
\$19

## Chicken Provencal

Marinated airline breast, seared with herbs, garlic, tomato, olives, pearl onion, capers, white wine  
\$14

## Side Specialties

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

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

\*\*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.