

19th Hole



GOURMET ANGUS BURGER \$ 16.00

1/2 pound of premium ground short rib and chuck

PAT LAFRIEDA GOURMET STEAK BURGER \$ 14.00

plant based patty, with lettuce, tomato, onion, served on a brioche bun

MORE STUFF FOR YOUR BURGER

cheddar, Swiss, pepper jack, mushrooms, olives, grilled onion, jalapeno \$0.50

bleu cheese \$0.75

bacon \$1.00

GOURMET MACARONI AND CHEESE \$ 15.00

in a rich Black Diamond white cheddar cheese sauce with cavatappi pasta

add lobster \$20.00

PORT HURON GOLF CLUB SANDWICH \$ 15.00

three layers of toasted wheat with turkey, ham, bacon, lettuce, tomato, mayonnaise and fried egg

SEARED FIRECRACKER TUNA \$ 18.00

sushi grade #1 tuna, togarashi spice, crispy vegetables, ginger and microgreens

CHARCUTERIE BOARD \$ 16.00

gourmet meats, cheese, olives, berries, grapes and flatbread crackers

GERMAN SOFT PRETZEL STICKS \$ 16.00

with a white cheddar cheese dipping sauce

FLASH FRIED BUFFALO CAULIFLOWER BITES \$ 11.00

with bleu cheese and crudité

DEEP FRIED BUFFALO WINGS \$ 14.00

plump juicy wings, tossed in Franks red hot and melted butter, served with celery sticks and bleu cheese dressing

LAKE PERCH SANDWICH \$ 19.00

fried Great Lakes perch topped with cheddar and tartar on a grilled club roll

GRILLED ITALIAN SANDWICH \$ 14.00

capicola, soppresata salami, ham, Swiss, pepperoncini, lettuce, tomato, Italian dressing

PORT HURON GOLF CLUB SALAD \$ 18.00

chicken, berries, mango, oranges, golden raisins, candied walnuts and Swiss cheese with poppy seed dressing

DELAWARE BAY OYSTERS Half Dozen \$ 14.00

freshly shucked on the half shell Dozen \$ 25.00