

Dinner

Appetizers

Portabella Mushrooms Au Gratin \$16
crabmeat, breadcrumbs, egg, herbs, garlic, melted cheese

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

Fried Wisconsin Cheese Curds \$13
with spicy garlic and chipotle dip

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

Grilled Pork Belly \$16
jalapeno slaw and sweet chili glaze

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

Gazpacho
cold and refreshing
Cup \$5 Bowl \$6.50

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

Salads

Heirloom Caprese Salad
greens, heirloom tomato, fresh mozzarella, basil, pine nuts, and 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 \$18

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

Caprese Tortellini \$17
olive oil, pesto, tomato, basil, mozzarella, balsamic drizzle

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

Italian Countryside Veal Chop

Premium milk fed veal, with lemon and lime gremolata and marinated roasted tomatoes
\$32

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

New Orleans Shrimp Skewers

Shrimp, peppers, onions, Louisiana BBQ butter, beer
\$19

Grilled Pork Schnitzel A La Holstein

Pounded and breaded, lemon, garlic, wine, parsley, fried egg, anchovies
\$18

Herb Roasted Duck A La Orange

Half duckling with a tangy orange and ginger glaze
\$21

Seared Salmon with Summer Vegetables

Premium sustainable Atlantic salmon, roasted corn, tomato, pearl onion, shiitake mushrooms, spinach, vegetable broth
\$22

Chicken Dijonaise

Herb marinated airline breast, with a French chardonnay and mustard sauce, fresh chopped herbs
\$17

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.