

# PORT HURON GOLF CLUB

## LUNCH MENU

### SOUPS

Club Clam Chowder  
rich & creamy, a clam lover's delight  
cup 4.00 bowl 5.50

Black Bean Chili  
sour cream, scallions, cheddar  
cup 3.50 bowl 4.25

Soup Du Jour  
ask your server for today's selections  
cup 3.00 bowl 3.75

### SALADS

Build Your Own Salad  
start with spring mix, romaine or arugula,  
add six ingredients, ask your server  
for a list of available ingredients  
10.00 chicken 12.00, each extra item .50 each

Seasonal Fruit Plate  
a generous selection  
of fresh fruit with  
tuna or turkey salad  
10.00

Waldorf Astoria Salad  
apples, red and green grapes, celery,  
walnuts with mayonaise and sour cream  
atop bibb lettuce  
10.00~ with diced chicken 12.00

New Orleans Cobb Salad  
greens, blackened chicken, bacon, avocado, onions,  
bleu cheese, tomato, egg and Louis dressing  
12.00

Asian Seared Tuna Salad  
warm seasoned rare tuna, greens, waterchestnuts, snap peas,  
sprouts, carrots, baby bok choy, almonds, miso-ginger dressing  
14.00

Chopped Mediterranean Salad  
diced cold chicken, Italian farro grain, chick peas, feta, tomato,  
mint, red onion, olives, cucumber, avocado, tossed  
in lemon, garlic and herb dressing atop Bibb  
11.00

Port Huron Golf Club  
mixed greens with fresh berries, mango, oranges,  
golden raisins, candied walnuts & swiss cheese  
served with poppy seed dressing  
10.00 ~ with chicken 12.00

### SANDWICHES

Chipotle Marinated Flat Iron Steak Sandwich  
flavorful marinated steak topped with grilled onion,  
mushrooms and cured tomato pesto on schiacciata  
13.50

Fried Bologna Sandwich  
Yale, Michigan garlic bologna, grained mustard,  
white cheddar cheese and a fried egg on a pretzel bun  
8.50

The California  
avocado, micro greens, heirloom tomato, sprouts  
and pesto on an artisan chia ficelle roll  
8.00

Triple Decker Club Sandwich  
turkey, ham, cherrywood bacon, fried egg,  
lettuce & tomato on three decks  
of wheat toast with mayo  
9.95

Italian Country Flatbread  
seasoned chicken, cured tomato, pesto,  
fresh mozzarella cheese, served open faced with fresh fruit  
8.50

Lake Perch Sandwich  
fried & topped with melted cheddar,  
served with tartar on a grilled club roll  
13.00

Cuban Sandwich  
shaved pork loin and ham, Swiss cheese,  
grained mustard and pickles on a pretzel roll  
8.50

Pat LaFrieda Gourmet Burger  
New York's famous butcher's custom blend, ground short  
rib and chuck served on a brioche bun  
10.50

Marinated Portabella Mushroom Sandwich  
grilled sliced mushroom, asiago cheese,  
and cured tomato pesto on a brioche bun  
8.50

more stuff for your burger  
cheddar, swiss, pepperjack, asiago,  
mushrooms, olives, grilled onions, avocado  
.50 each, bleu cheese .75, bacon 1.00

### À LA CARTE

Fried Egg Sandwich  
6.50

Soup & Half Sandwich  
7.00

Turkey Salad Sandwich  
7.00

BLT  
7.00

Soup and Salad  
choice of small Caesar or house salad  
6.50

Tuna Salad Sandwich  
7.00

### ALA CARTE ENTREES

Baked German Soft Pretzel Sticks  
with white cheddar cheese sauce  
8.50

Fried Lake Perch  
lightly breaded & gently fried  
20.00

Gourmet Macaroni and Cheese  
a rich Black Diamond white cheddar cheese sauce  
with cavatappi pasta and crispy bread crumbs  
10.00 or lobster 13.95

Omelette Du Jour  
ask your server about today's selection  
served with fresh fruit  
8.00

All items can be prepared to your liking or modified as you request. We strive to accomodate. If you would like something special please ask

\*\*ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS