

PORT HURON GOLF CLUB

LUNCH MENU

SOUPS

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

Summer Gaspacho
fresh cold vegetables
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

Greek Salad
greens, roasted beets, feta, olives,
tomato, onion, cucumber, pepperoncini
and honey and herb dressing
10.00~ with chicken 12.00

Tropical Salad
romaine, berries, mango, mandarin orange, cucumber,
stilton cheese, pineapple and creamy coconut dressing
11.00

Oriental Vegetable and Grilled Shrimp Salad
marinated shrimp, waterchestnuts, snap peas, sprouts, carrots,
baby bok choy, almonds, ginger orange dressing, bibb lettuce
13.00

Chopped Mediterranean Salad
diced cold chicken, 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

Heirloom Tomato BLT
flavorful Summer tomatoes, cherrywood bacon,
leaf lettuce, mayo on everything wheat bread
8.50

Shaved Roast Beef and Stilton
thinly sliced beef, melted stilton bleu cheese,
balsamic onions on a grilled brioche bun
9.00

Smoked Pulled Pork
slow braised smoked pork with BBQ sauce
and cole slaw on a pretzel bun
8.50

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

Cajun Blackened Chicken Wrap
seasoned chicken, bacon, tomato,
cheddar cheese and fire roasted tomato
salsa in a tomato flatbread
8.50

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

California Club
turkey, ham, bacon, avocado, lettuce,
tomato, basil mayonaise on grilled foccacia
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

Three Cheese Panini
asiago, brie and white cheddar cheeses
with candied spicy bacon on a schiacciata roll
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

ENTREES

Louisiana Jambalaya
creole saesoned rice, peppers, onions, andouille sausage and shrimp
15.00

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

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

All items can be prepared to your liking or modified as you request. We strive to accommodate. 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