



Huron River Club Lunch Menu 2017

APPETIZERS

HRC SHRIMP COCKTAIL

Five jumbo Shrimp chilled and served with homemade cocktail sauce

STEAK CALAMARI

Steak Calamari lightly dusted in panko crumbs, quick fried, served with a sweet Chile citrus sauce on the side

COCONUT CHICKEN

Julienned Chicken rolled in shredded coconut, quick fried and served with a chutney sauce

SOUPS

Ask your Server for *today's* homemade selections

SIDE SALADS

HRC PINEAPPLE AND ONION SALAD*

Mixed greens with sweet Bermuda onion and large pineapple slices, topped with our traditional creamy golden Roquefort dressing

TOSSED GARDEN SALAD

Mixed greens tossed with cherry tomatoes, English cucumber, shredded carrots and cabbage. Served with your choice of dressing

LUNCHEON ENTRÉE SALADS

Add Char-grilled *Salmon, New York Strip or Chicken Breast* to any Entrée Salad listed below for an additional charge

***SPINACH ENTREE SALAD**

Fresh bacon, chopped egg, tomatoes, Bermuda onions, Mandarin oranges and mushrooms arranged atop fresh spinach leaves; finished with a hot bacon dressing

***TRADITIONAL CAESAR ENTRÉE SALAD**

Hand tossed romaine, shaved parmesan cheese and seasoned croutons finished with our traditional home style Caesar dressing

CHOPPED STEAKHOUSE SALAD*

Fresh chopped romaine mixed with diced tomatoes, purple onion, smoked apple bacon and crumbled Bleu cheese. Laced with a balsamic glaze and the HRC Bleu cheese dressing

CRAB LOUIE SALAD

Fresh Crab mixed with scallions in a traditional Louie sauce, served on a bed of field greens. Topped with fresh avocado and tomato relish, garnished with cherry tomatoes and sliced cucumbers; finished with a drizzle of sauce Louie

*****Caesar dressing and Golden Roquefort contain raw eggs. Although items are cooked to order, consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food born illness*****

ENTRÉES

All Entrees served with choice of Soup du jour or Salad and a fresh Bread basket

PETITE NEW YORK STRIP

Twelve ounce New York strip steak, cooked to your liking, finished with a sundried tomato and mushroom Madeira wine sauce. Served with French fries

ANGUS BEEF FILET

Tender six ounce Angus Filet, cooked to order, served on a bed of sautéed spinach, topped with melted Bleu cheese

SEA SCALLOPS

Four Diver Sea Scallops peppered and pan seared, served in a pool of sweet chili sauce. Served with wild rice and fresh vegetables

BAKER'S PASTA

Zesty Italian sausage sautéed with olive oil, Parmesan cheese, red pepper flakes and fresh kale; tossed with penne pasta

CHICKEN TOSCA

Skinless Chicken breast lightly dipped in egg then quickly sautéed until golden brown. Laced with lemon butter and lemon zest, served over Angel hair pasta with fresh vegetables

BAKED WHITEFISH

Filet of Whitefish brushed with a sherry and shallot cream sauce, topped with parmesan panko bread crumbs and baked until golden brown. Served with wild rice

WASABI ENCUSTED AHI TUNA

Ahi Tuna dusted in crushed wasabi peas, cooked to order, served with jasmine rice. Finished with wasabi, pickled ginger & soy

HRC PERCH

Tender Lake Perch lightly battered and delicately sautéed with walnut oil, brown butter and toasted walnuts. Served with French fries and fresh lemon

BROILED CANADIAN SALMON

Filet of Salmon dusted in blackened seasonings, char broiled, topped with diced tomatoes and lemon caper butter. Served with wild rice

SANDWICHES

All sandwiches served with soup du jour and French fries

HUNT ROOM HAMBURGER*

Garnished with ripe tomato, crisp onion, lettuce & pickle.
Choice of toppings: American, Cheddar or Swiss cheese

GRILLED REUBEN

Lean sliced corn beef brisket on seeded rye bread with Swiss cheese and sauerkraut, grilled to perfection. Presented with 1000 Island dressing

TRADITIONAL FRENCH DIP

Tender Prime Rib of Beef, thinly sliced, layered with Swiss cheese and caramelized onions; served on a toasted hoagie bun. Served with au jus for dipping

TUNA CHEDDAR MELT

Fresh seasoned tuna salad served on a toasted French baguette with cheddar cheese and fresh tomato, drizzled with a balsamic reduction. Served with fresh sliced pineapple and strawberries