



Hunt Room Menu 2017

APPETIZERS

Hot Hors D'oeuvre Plate \$24

Combination of Fried Frog Legs, Sea Scallops, jumbo Shrimp and fried Mushrooms

Baked Brie En Croute \$16

Fresh Brie cheese wrapped in puff pastry with sun dried cherries and brown sugar; oven baked, served with sliced apples and assorted crackers

Roasted Garlic Platter \$18

Whole garlic bulb slow roasted with olive oil. Accompanied with garlic toast points, olive relish, basil pesto, alouette cheese and sauteed peppers with sundried tomatoes

Steak Calamari \$14

Flash fried Calamari served with a sweet chili citrus sauce on the side

Shrimp Cocktail \$18

Six cold jumbo Shrimp served with HRC cocktail sauce

Escargot Bourguignon \$14

Baked in crockery with garlic butter, topped with a soft pastry shell

*Oysters Rockefeller \$3 each

Baked Oysters topped with a blend of chopped spinach with Anise flavored liqueur finished with sauce Bearnaise

Golden Roquefort Dressing contains Raw Eggs

Although items are cooked to order, consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness

SANDWICHES and SALADS

All Sandwiches & Salads are served with a cup of Soup du jour

Optional: Add New York Sirloin, char-grilled Chicken breast or Salmon to any Salad for an additional charge

*Hunt Room Hamburger \$12

Garnished with Bermuda onion, ripe tomato, lettuce and pickle, served with French fries.
Choice of toppings: Bleu cheese, Swiss or Cheddar cheese

Open Face Sirloin Sandwich \$18

New York Sirloin, twelve ounce, layered with grilled mushrooms and onions, served open face with melted Swiss cheese and French fries

Caprese Entrée \$12

Sliced beef steak tomatoes layered with fresh Mozzarella and basil, drizzled with a balsamic reduction and olive oil

Martha's Vineyard Entrée Salad \$12

Mixed greens tossed with sun dried cherries, roasted pine nuts, Bermuda onion and crumbled Bleu cheese. Served with your choice of dressing

~All Entrées are served with a Relish tray, fresh Bread basket, choice of HRC Pineapple Onion Salad, Tossed Garden Salad or Soup du jour. All Entrées are served with fresh vegetables and your choice of potato unless otherwise noted in the Entrée description.

HRC Coffee or Hot Tea is available with all Hunt room Entrees~

ENTRÉES

~All entrees are served with fresh vegetables and appropriate starch~

***Petite New York Strip Steak \$28**

Sixteen ounce Angus Strip steak grilled to order and finished with *new* Hunt & Grunt Zip sauce

***Nine ounce Filet Mignon, your choice "Citrus Steak" or "Angus" style \$38**

"Citrus" style: Flame grilled to Order, served with a side of cottage cheese & assorted fruit

"Angus" style: Served on a bed of sautéed spinach, topped with Bleu cheese

***Lobster and Shrimp Pasta Rennard \$44**

Tender strips of South African Lobster and jumbo Shrimp sautéed with artichoke hearts, mushrooms, sun dried tomatoes, capers, baby spinach and crumbles of smoked bacon.

Served atop Angel hair pasta with a lemon butter sauce

***Lobster Mac & Cheese \$38 /Side portion \$18**

Tender pieces of Lobster mixed together with a three cheese blend and shallots. Topped with panko bread crumbs and finished in the oven

***Tomahawk Pork Chop \$32**

A fourteen ounce Tomahawk Pork Chop served on a bed of seasoned wilted spinach, finished with a fig jus

***Chicken Tosca \$26**

Skinless and boneless Chicken breast, lightly battered in a seasoned egg wash and pan seared. Finished in the oven until tender, topped with lemon butter. Served over Angel hair pasta

***Provimi Veal Chop \$38**

One twelve ounce Provimi Veal chop cooked to order, laced with shallots and sun dried tomatoes in a mushroom demi-glace

***Baked Whitefish \$28**

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

***Michigan Lake Perch \$26**

Lightly battered and delicately sautéed with walnut oil, brown butter and toasted pine nuts. Served with wild rice

***Peppered Sea Scallops \$30**

Five Diver Sea Scallops dredged in a seven pepper blend and pan seared. Served with a sweet chili lemon butter and jasmine rice

***Canadian Salmon \$28**

Filet of Salmon seasoned and broiled, finished with lemon butter, diced tomatoes, scallions and capers. Served with wild rice

***Shrimp and Scallop Diablo \$38**

Jumbo Shrimp and Sea Scallops dusted in zesty Cajun spices and pan seared. Served atop a ring of sweet Thai chili butter, sun dried tomatoes, pine nuts and jasmine rice

***Wasabi Encrusted Ahi Tuna \$36**

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