



## *Huron River Club Lunch Menu 2015*

### **APPETIZERS**

#### **HRC SHRIMP COCKTAIL \$14**

Five jumbo Shrimp chilled and served with homemade cocktail sauce

#### **\*STEAK CALAMARI \$12**

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

#### **STUFFED BRIE \$14**

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

### **SOUPS**

Ask your Server for today's homemade selections \$2.50

### **SIDE SALADS**

#### **\*HRC PINEAPPLE AND ONION SALAD \$3.50**

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

#### **TOSSED GARDEN SALAD \$3**

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**

#### **\*RENNARD ENTREE SALAD \$12**

Mixed greens tossed with shredded carrots and cabbage, mushrooms, sliced Michigan apples, strawberries, mandarin oranges, and candied nuts. Finished with crumbled Bleu cheese and a balsamic dressing

#### **MATTIE MAY'S ENTRÉE SALAD \$13**

Mixed field greens tossed with roasted tomatoes, onions and mushrooms and garnished with fresh pineapple, candied walnuts and sun dried cherries. Finished with a carrot infused champagne vinaigrette, served with garlic parmesan toast points

#### **\*CHOPPED STEAK HOUSE ENTRÉE SALAD \$13**

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 ENTRÉE SALAD \$15**

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 foodborne illness\**

## **ENTRÉES**

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

### **\*PETITE NEW YORK STRIP \$19**

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

### **\*ANGUS BEEF FILET \$24**

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

### **\*BAKER'S PASTA \$15**

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

### **\*CHICKEN TOSCA \$15**

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

### **\*PROVIMI VEAL PARMESAN \$17**

Provimi Veal pounded and dusted in Italian bread crumbs, pan sautéed, laced with a tomato basil sauce. Finished with melted parmesan cheese, served over Angel hair pasta

### **\*LOBSTER MAC & CHEESE \$19**

Tender pieces of Lobster mixed together with a three cheese blend, shallots and a light panko crumb topping. Baked in the oven until golden brown

### **\*WASABI ENCUSTED AHI TUNA \$19**

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

### **\*HRC PERCH \$16**

Tender Lake Perch delicately sautéed with walnut oil, brown butter and toasted pine nuts. Served with French fries

### **\*BROILED CANADIAN SALMON \$16**

Filet of Salmon seasoned and broiled, topped with diced tomatoes, capers and scallions in a lemon butter sauce. Served with wild rice and fresh vegetables

### **\*SEA SCALLOPS \$17**

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

## **SANDWICHES**

All sandwiches served with soup du jour and French fries

### **\*HUNT ROOM HAMBURGER \$12**

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

### **\*GRILLED REUBEN \$12**

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 \$12**

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 \$11**

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