



Hunt Room Menu 2018

APPETIZERS

Hot Hors D'oeuvre Plate

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

Baked Brie En Croute

Fresh Brie cheese wrapped in puff pastry with toasted walnuts, brown sugar and dried cranberries; finished with a strawberry chutney sauce and served with assorted crackers

Coconut Chicken

Coconut Chicken, julienned and quick fried, served with chutney for dipping

Steak Calamari

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

Shrimp Cocktail

Six cold jumbo Shrimp served with HRC cocktail sauce

Escargot Bourguignon

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

Oysters Rockefeller

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

Members and guests: "Please ask your server about items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne 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

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

Open Face Sirloin Sandwich

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

Caprese Entrée

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

Martha's Vineyard Entrée Salad

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

Once seated, the service staff will serve a traditional relish tray
~All Entrees are served with fresh vegetables and appropriate starch~

Petite New York Strip Steak

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

Filet Mignon “Angus style” upon request

A nine ounce Angus Filet, cooked to your liking, served with the Hunt & Grunt zip sauce
“Angus style”: Served on a bed of sautéed spinach, topped with Bleu cheese

Lobster and Shrimp Pasta Rennard

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 / Side portion available

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

Tomahawk Pork Chop

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

Chicken Tosca

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

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

Swordfish

Filet of Swordfish, char grilled, finished with a House made teriyaki and crushed ginger almonds; served with ginger infused jasmine rice and the vegetable du jour

Michigan Lake Perch

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

Pan seared Sea Scallops

Five Diver Sea Scallops, pan seared, finished with a drizzled of maple Bourbon reduction; served with jasmine rice

Canadian Salmon

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

Chicken Caesar Pasta

Herb marinated grilled Chicken breast diced and tossed in a garlic and bacon Caesar sauce with sautéed mushrooms, bacon and penne pasta; topped with chopped romaine, tomatoes, croutons and fresh shaved parmesan

Wasabi Encrusted Ahi Tuna

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