



## *Huron River Club Lunch Menu 2018*

### **APPETIZERS**

#### **HRC SHRIMP COCKTAIL**

Five jumbo Shrimp chilled and served with homemade cocktail sauce

#### **COCONUT CHICKEN**

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

#### **STEAK CALAMARI**

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

### **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*

#### **MAURICE & COBB BLEND ENTRÉE SALAD**

Julienned honey roasted Turkey and baked Ham tossed with onions, cherry tomatoes, eggs and mixed greens; finished with cheddar cheese and House made Maurice dressing

#### **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

#### **CHOPPED STEAK HOUSE 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

#### **TRADITIONAL CAESAR ENTRÉE SALAD**

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

***\*\*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**

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, pan seared, finished with a drizzle of maple Bourbon reduction; 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

### **HRC FISH & CHIPS**

Icelandic Cod dredged in a Blue Moon beer batter and quick fried; served with pineapple coleslaw and French fries

### **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 wild rice and fresh vegetables

### **BROILED CANADIAN SALMON**

Filet of Salmon brushed with a House made teriyaki and crushed ginger almonds; served with ginger infused jasmine rice and fresh vegetables

## **SANDWICHES**

**All sandwiches served with soup du jour and French fries**

### **HUNT ROOM HAMBURGER**

Freshly ground New York strip, cooked to your liking, garnished with ripe tomato, crisp onion, lettuce & pickle. Choice of cheese: American, Cheddar or Swiss cheese

### **RENNARD TURKEY STACK**

Honey roasted Turkey layered on grilled French bread with Brie cheese and strawberry chutney, lettuce and tomato; served with French fries

### **TRADITIONAL FRENCH DIP**

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

### **GRILLED REUBEN**

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