



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