



Huron River Club

Hunt Room Menu

APPETIZERS

Hot Hors D'oeuvre Plate \$30

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

Baked Brie En Croute \$18

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

Coconut Chicken \$13

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

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

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 \$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 \$22

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 \$14

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~

ENTRÉES

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

Petite New York Strip Steak \$34

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

Filet Mignon \$38

A nine ounce Angus Filet, cooked to your liking, served with the Hunt & Grunt zip sauce **"Angus" style available upon request \$40** Served on a bed of sautéed spinach, topped with melted 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

Swordfish \$34

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

Michigan Lake Perch \$26

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

Pan seared Sea Scallops \$34

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

Canadian Salmon \$28

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

Chicken Caesar Pasta \$24

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

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