

Huron River Club SPECIAL TAKE OUT MENU

Appetizers

Shrimp Cocktail \$18

Six cold jumbo Shrimp served with HRC cocktail sauce

Oysters Rockefeller \$3 each

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

Portobello Mushroom Caceras \$10

Fresh Portobello mushroom baked with chutney and fresh tomato basil, served over a manchego cheese sauce, topped with manchego shavings

First course selections: **Soup du jour and Side Salads**

Soup du Jour, will change daily\$2.75

HRC Pineapple and Bermuda onion salad\$3.50

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

Tossed Garden salad\$3.50

Mixed greens tossed with cherry tomatoes, English cucumber and shredded carrots with cabbage

Martha's Vineyard salad \$4

Mixed greens together with sliced onion, sun dried cherries, toasted walnuts and blueberries; sprinkled with crumbled Bleu cheese

Steak House Wedge Entree salad \$8 (with hot entree \$4)

Fresh chopped romaine mixed with diced tomatoes, purple onion, smoked apple bacon and crumbled Bleu cheese; balsamic glaze and the HRC Bleu cheese dressing served on the side

Please select a First Course to accompany your Entrée: choice of Soup du Jour, HRC Pineapple Onion salad or a Tossed Garden salad; the HRC Wedge available for an additional \$4 and the Martha's Vineyard available for an additional \$2 *Homemade bread will be packaged with all Entrée orders*

Chef's Featured Entrees

Baked Halibut \$34

A filet of Halibut baked in the oven until tender, finished with a parmesan and peppercorn butter; served with wild rice and vegetable du jour

HRC Skillet \$20

Twelve ounces of freshly ground sirloin prepared to your liking, laced with the HRC brown sauce inclusive of mushrooms and onions; served with potato du jour

Colorado Lamb Shank \$32

Seasoned and slowly simmered in Merlot wine with fresh herbs and vegetable mirepoix; laced with a wine demi-glace. Served with potato and vegetable du jour

Place "Carry Out" orders beginning at 12noon
by calling 248-477-1000 or email gm@huronriverclub.com

Huron River Club Special Take Out Menu Continued

Entrée Selections

New York Strip steak

*Petite cut; 16 oz. \$30 *Queen cut; 24 oz. \$44 *King cut; 32 oz. \$58

Seasoned and chargrilled, cooked to your liking, please indicate if you prefer our chef's to cook the steak "one degree under" temperature requested to accommodate travel time. Served with potato and vegetable du jour; the HRC zip sauce on the side

Filet Mignon \$38

A nine ounce Angus filet, seasoned and cooked to your liking, served with potato and vegetable du jour; the HRC zip sauce served on the side

Colorado Lamb Chops \$15 each double bone chop

Double bone Colorado Lamb chops, seasoned and char grilled, served with potato and vegetable du jour; mint jelly served on the side

Chicken Roberto\$24

Marinated Chicken breast, pan seared, finished with a cognac mushroom sauce; served with wild rice and vegetable du jour

Chicken Tosca \$24

Skinless and boneless Chicken breast, lightly battered in a seasoned egg wash and pan seared. Finished in the oven until tender; served with potato and vegetable du jour

Sea Scallops \$30

Five Diver Sea Scallops pan seared, finished with a maple Bourbon reduction; served with wild rice and vegetable du jour

Canadian Salmon \$30

Filet of Salmon, brushed with a teriyaki glazed and baked until tender; served with wild rice and vegetable du jour

Dessert

Miniature Duo \$4

Enjoy two marble Cheesecake squares along with two homemade Macaroons; the perfect amount of sweetness!

Derby Pie \$5

An HRC favorite, a traditional "chocolate chip cookie", served with Guernsey French vanilla ice cream on the side. Best served warm!

German Chocolate Torte \$5

Three layers of chocolate cake filled with the traditional German chocolate frosting (with nuts); served with Guernsey French vanilla ice cream on the side

Place "Carry Out" orders beginning at 12noon
by calling 248-477-1000 or email gm@huronriverclub.com