

Please have all EMAIL Carry Out orders in no later than 4:00pm to ensure product availability

## Huron River Club SPECIAL TAKE OUT MENU

### Appetizers

- Portobello Mushroom** ..... \$12  
Marinated portobello mushroom stuffed with a fresh tomato, basil and zucchini chutney, baked in the oven with a zesty Manchego cheese sauces; finished with Manchego cheese au gratin topping
- Shrimp Cocktail** ..... \$18  
Five cold jumbo Shrimp served with HRC cocktail sauce
- Tenderloin Tips** ..... \$14  
Beef Tenderloin tips sauteed with mixed peppers in a peppercorn enhanced brown sauce
- Oysters Rockefeller** ..... \$3.95 each  
Baked Oysters topped with chopped spinach with Anise flavored liquor finished with sauce Bearnaise

### First course selections: Soup du jour and Salads

Please select one First Course to accompany your Entree: choice of Soup du Jour, HRC Pineapple Onion salad or a Tossed Garden salad; both the Steak House Wedge and Roasted Beet with Goat cheese salads are available with a hot entrée for an additional charge of \$5 \*Homemade bread will be packaged with all Entrée orders\*

- Soup du Jour will change daily** ..... \$2.75
- HRC Pineapple and Bermuda onion salad** ..... \$3  
Mixed greens with sweet Bermuda onion layered with fresh pineapple slices, topped with our traditional creamy golden Roquefort dressing
- Tossed Garden salad** ..... \$3  
Mixed greens tossed with cherry tomatoes, English cucumber, shredded carrots, cabbage and radish
- Roasted Beet and Goat Cheese Entrée salad** ..... \$12 (with hot entrée, \$5)  
Mixed greens together with tender roasted beets, red onion, goat cheese, mandarin oranges and candied nuts; drizzled with a citrus vinaigrette dressing
- Steak House Wedge Entrée salad** ..... \$12 (with hot entrée, \$5)  
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

### Dessert

- Derby Pie Alamode** ..... \$6  
HRC favorite, a traditional "chocolate chip cookie", best served warm; with Guernsey ice cream
- Chocolate Lava Cake Alamode** A delight for chocolate lovers ..... \$6  
Liquid chocolate center flowing once warmed; with Guernsey French vanilla ice cream
- Chocolate Flourless Cake** ..... \$6  
Enjoy a slice of dense chocolate cake finished with fresh berries
- Torte Du Jour will change weekly** ..... \$5

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## Entrée Selections

### New York Strip steak

**\*Petite cut; 16 oz. \$34 \*Queen cut; 24 oz. \$48 \*King cut; 32 oz. \$68**

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

### Colorado Lamb Chops ..... \$18 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

### Filet Mignon ..... \$42

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

### 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

### Sea Scallops ..... \$34

Jumbo Sea Scallops finished with a Pecorino Romano cheese sauce; served with aioli Angel hair pasta and vegetable du jour

### Canadian Salmon ..... \$32

Oven baked filet of Salmon, brushed with a teriyaki glaze, encrusted with black and white sesame seeds; served with jasmine rice and vegetable du jour

### Lamb Shank ..... \$34

Meaty and tender lamb shank, slowly braised in a Merlot sauce with mirepoix vegetables; served with potato du jour

### Chicken Roberto ..... \$26

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

### Michigan Lake Perch ..... \$28

Lake perch delicately sauteed with walnut oil, brown butter and toasted walnuts served with wild rice

### Tortellini Bolognese ..... \$28

Cheese filled tortellini pasta tossed with a traditional Bolognese sauce, topped with shaved Parmigiano Reggiano cheese

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