

Please have all EMAIL Carry Out orders in no later than 3:00pm to ensure product availability

## Huron River Club SPECIAL TAKE OUT MENU

Carry Out Menu for November 19, 20, 21, and 27, 28

### Appetizers

<b>Whitefish Crab Cake</b> .....	<b>\$14</b>
A mixture of Crab and Whitefish cakes served atop a bed of lettuce with scallions and Cajun remoulade	
<b>Shrimp Cocktail</b> .....	<b>\$18</b>
Five cold jumbo Shrimp served with HRC cocktail sauce	
<b>Tenderloin Tips</b> .....	<b>\$22</b>
Beef Tenderloin tips sauteed to order in a Bourbon peppercorn brown sauce	
<b>Oysters Rockefeller</b> .....	<b>\$3.95 each</b>
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 Martha's Vineyard salads are available with a hot entrée for an additional charge of \$5 **\*Homemade bread will be packaged with all Entrée orders\***

<b>Soup du Jour will change daily</b> .....	<b>\$2.75</b>
<b>HRC Pineapple and Bermuda onion salad</b> .....	<b>\$3</b>
Mixed greens with sweet Bermuda onion layered with fresh pineapple slices, topped with our traditional creamy golden Roquefort dressing	
<b>Tossed Garden salad</b> .....	<b>\$3</b>
Mixed greens tossed with cherry tomatoes, English cucumber, shredded carrots, cabbage and radish	
<b>Martha's Vineyard Salad</b> .....	<b>\$12 (with hot entrée, \$5)</b>
Fresh mixed greens together with crumbled Bleu cheese, sun dried cherries, red onion, and pine nuts; finished with raspberry vinaigrette dressing	
<b>Steak House Wedge Entrée salad</b> .....	<b>\$12 (with hot entrée, \$5)</b>
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

<b>Derby Pie Alamode</b> .....	<b>\$6</b>
HRC favorite, a traditional "chocolate chip cookie", best served warm; with Guernsey ice cream	
<b>Chocolate Flourless Cake</b> .....	<b>\$5</b>
Enjoy a slice of dense chocolate cake finished with fresh berries	
<b>Torte Du Jour will change weekly</b> .....	<b>\$5</b>

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by calling **248-477-1000** or email **gm@huronriverclub.com**

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## Entrée Selections

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#### New York Strip steak

**\*Petite cut; 16 oz. \$40 \*Queen cut; 24 oz. \$62 \*King cut; 32 oz. \$78**

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 ..... \$20 each double bone chop

Double bone Colorado Lamb chops, seasoned and char grilled, served with potato; 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 Piccata.....\$28

Seasoned Chicken breasts sauteed with capers, sun dried tomatoes and savory artichoke hearts in a lemon butter sauce; served over Angel hair pasta with vegetable du jour

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

Pan seared Sea Scallops finished with fresh basil and garlic, served with wild rice 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

#### Penne Pasta Bolognese..... \$28

Tossed with a traditional Bolognese sauce, topped with shaved Parmigiano Reggiano cheese

#### HRC Skillet..... \$22

Twelve ounces of freshly ground Sirloin, cooked to order, laced with HRC brown sauce, mushrooms and onions; served with potato du jour

## Dinner Specials

#### Slow Roasted Prime Rib..... \$42

Eighteen ounce cut, seasoned and cooked to your liking, served with au jus and HRC horseradish *sauce on the side*; potato and vegetable du jour

#### Ruby Red Trout..... \$34

A filet of Ruby Red Trout, seasoned and broiled, served atop a Romesco sauce with almonds, wilted spinach and potato du jour

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