

HOLIDAY DINNER 2020 - CARRY OUTS DECEMBER 21, 22, 23

Let the HRC be a part of your dinner!

For all those hosting a small gathering, we have prepared a convenient menu with individual Appetizers and Desserts, items easy to travel and warm in the oven; look for several of the popular individual Entrees offered as a complete meal as well!

Appetizers

- Shrimp Cocktail** \$18
Five cold jumbo Shrimp served with HRC cocktail sauce
- Bake Brie En Croute** \$18
Fresh Brie cheese wrapped in puff pastry with toasted walnuts, brown sugar and dried cranberries; finished with a strawberry chutney sauce, served with crackers
- Coconut Chicken** \$2.50 per piece
Juliened Chicken strips rolled in a coconut batter and quick fried; served with apricot chutney
- Prime Rib Roll Up** \$4 per piece
Thinly sliced Prime Rib rolled with mashed potatoes and red bell pepper, served with a light brown sauce
- Portobello Mushroom** \$10
Roasted Portobello Mushroom filled with fresh basil, tomato and zucchini stuffing; laced with a Manchego cheese sauce and finished in the oven
- Oyster Rockefeller** \$3.85 each
Baked Oysters topped with chopped spinach flavored with Anise liqueur and Bearnaise sauce

Desserts

- Lemon Bars** \$1.75
A buttery graham cracker crust filled with a tart lemon filling; finished with sifted powder sugar
- Banana Bread Pudding** \$2.50
Cubed bread baked with a custard like filling, served with a creamy butter rum sauce on the side; no nuts or raisins!
- Chocolate Silk Squares** \$2.00
A crushed Oreo crust filled with whipped double chocolate mousse
- Turtle Cheesecake** \$4.00
A velvety smooth vanilla cheesecake enhanced with chocolate, pecans and caramel; finished with chocolate ganache and caramel

Place "Carry Out" orders beginning at 11:00am
by calling **248-477-1000** or email **gm@huronriverclub.com**

*Carry out orders available for pick up from 4:00 pm – 8:00 pm

*Please have all large quantity orders in for the Christmas Holiday
by 1:00 pm on Wednesday, December 23rd

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Entrée Selections

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

FILET MIGNON TO GO, for future dining, nine ounce Filet, seasoned and marked on the grill; HRC zip sauce on the side \$24 Ala Carte

Chicken Piccata.....\$26

Twin Chicken breasts pan seared until golden brown, finished with sundried tomatoes, mushrooms and artichokes in a lemon caper sauce; served with Angel hair pasta and vegetable du jour

Miso glazed Salmon \$32

A filet of Salmon baked in the oven until tender and finished with a miso glaze; served with jasmine rice and vegetable du jour

Garlic Sherry Sea Scallops Au Gratin \$34

Five Sea Scallops baked in garlic butter and Sherry wine, topped with browned parmesan bread crumbs; served with Angel hair pasta tossed in a Lobster sauce with vegetable du jour

Ruby Red Trout En Papillote \$34

A filet of Ruby Red trout baked in parchment paper with green beans, zucchini, carrots, lemon, butter and thyme; served with jasmine rice

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**

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

Martha's Vineyard Salad\$12 (with hot entrée, \$5)

Fresh mixed greens together with crumbled Bleu cheese, sun dried cherries, red onion, and pine nuts; finished with raspberry 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 ganache and caramel

