

# HURON RIVER PRIVATE DINNER CLUB

## HUNT ROOM MENU



**All Hunt Room Entrées served with:** Relish tray, fresh bread basket, choice of HRC pineapple onion salad, tossed garden salad, green goddess salad or soup du jour, fresh vegetables and your choice of potato unless otherwise noted in the entrée description

*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.*

### GREAT BEGINNINGS

#### Hot Hors D'oeuvre Plate

Combination of fried frog legs, sea scallops, jumbo shrimp and fried mushrooms

#### Portobello Mushroom Appetizer

Roasted Portobello Mushroom filled with fresh basil, tomato and zucchini stuffing; laced with a Manchego cheese sauce and finished in the oven

#### Baked Brie En Croute

Fresh brie cheese wrapped in puff pastry with toasted walnuts, brown sugar and dried cranberries; finished with a strawberry chutney sauce and served with assorted crackers

#### Steak Calamari

Flash fried calamari served with a sweet chili citrus sauce on the side

#### Shrimp Cocktail

Six cold jumbo shrimp served with HRC cocktail sauce

#### Escargot Bourguignon

Baked in crockery with garlic butter, topped with a soft pastry shell

#### Oysters Rockefeller

Baked oysters topped with a blend of chopped spinach with anise flavored liqueur finished with sauce Bearnaise

### SAVORY STEAKS, CHOPS, SEAFOOD & POULTRY

*Once seated, the service staff will serve a traditional relish tray  
All entrées are served with fresh vegetables and appropriate starch*

#### Petite New York Sirloin Steak

Sixteen ounce choice sirloin steak grilled to order and finished with Hunt & Grunt Zip Sauce

#### Filet Mignon "Angus style" upon request

A nine ounce Angus filet, cooked to your liking, served with the Hunt & Grunt Zip Sauce "Angus style" served on a bed of sautéed spinach, topped with bleu cheese

#### Tomahawk Pork Chop

A twelve ounce Tomahawk pork chop served on a bed of seasoned wilted spinach, finished with a fig jus

#### Chicken Tosca

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

#### Michigan Lake Perch

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

#### Jumbo Sea Scallops

Pan seared with fresh basil and garlic, served with wild rice and vegetable du jour

#### Canadian Salmon

Oven baked filet of Salmon, baked in the oven until tender, finished with a honey miso glaze and sesame seeds sprinkles; served with jasmine rice and vegetable du jour

#### Wasabi Encrusted Ahi Tuna

Ahi tuna dusted in crushed wasabi peas, cooked to order, served with jasmine rice. Garnished with wasabi, pickled ginger and soy

#### Chilean Sea Bass

Oven baked sea bass topped with sautéed spinach and mushrooms, served over a velvety lobster sauce; accompanied with jasmine rice and fresh vegetables

## Hunt Room Menu Continued

### SANDWICHES

**Sandwiches** are served with a cup of soup du jour

#### Hunt Room Hamburger

Fresh ground Sirloin, cooked to order, served on a brioche bun with Bermuda onion, ripe tomato, lettuce and pickle on the side; served with French fries. Optional: add Bleu, Swiss or Cheddar cheese

#### Open Face Sirloin Sandwich

Twelve ounce choice sirloin, layered with grilled mushrooms and onions, served open face with melted Swiss cheese and French fries

### PASTAS

#### Lobster and Shrimp Pasta Rennard

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

#### Pasta Bolognese

Penne pasta tossed with a traditional Bolognese sauce, topped with shaved Parmigiano Reggiano cheese

#### Suzanne's Chicken

Skinless and boneless julienne Chicken breast sautéed with white wine, sundried tomatoes, pine nuts and basil pesto; tossed with fresh pasta

### SPECIALTY SALADS

**Add to any salad for an additional charge**  
**Sirloin, Char-grilled Chicken Breast or Salmon**

#### Martha's Vineyard Salad

Side and Entrée size available

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

#### Caprese Entrée

Side and Entrée size available

Sliced beef steak tomatoes layered with fresh mozzarella and basil, drizzled with a balsamic reduction and extra virgin olive oil

#### HRC Caesar

Side and Entrée (chopped) size available

Fresh romaine spears laced with the HRC Caesar dressing; finished with shaved Parmesan cheese and seasoned croutons

#### Steak House Wedge

Side and Entrée (chopped) size available

A romaine heart together with crumbled Bleu cheese, cherry tomato, red onion and crispy bacon; finished with a creamy garlic dressing and balsamic reduction



ALL WEIGHTS GIVEN ARE PRIOR TO COOKING

Several food items are priced in accordance with the current market; please visit the HRC website for any changes in pricing.

\*Caesar dressing and Golden Roquefort contain raw eggs. Although most food is cooked to order, consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness\*