

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 **\$36**

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

Portobello Mushroom Appetizer **\$14**

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 **\$18**

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 **\$14**

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

Shrimp Cocktail **\$22**

Six cold jumbo shrimp served with HRC cocktail sauce

Escargot Bourguignon **\$14**

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

Oysters Rockefeller **\$3.95 each**

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 **\$46**

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

Filet Mignon **\$44** “Angus style” **\$48 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 **\$38**

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

Chicken Tosca **\$28**

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 **\$32**

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

Jumbo Sea Scallops **\$36**

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

Canadian Salmon **\$34**

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 **\$38**

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

Chilean Sea Bass **\$45**

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 \$12

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 \$30

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 \$46

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 \$28

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

Suzanne's Chicken \$28

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 \$12, Char-grilled Chicken Breast \$7
or Salmon \$10**

Martha's Vineyard Salad \$10

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 \$10

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 \$8

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 \$10

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