

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 January 14, 15, 16

#### Appetizers

- Tenderloin Kabab** .....\$28  
Two four ounce Tenderloin Beef Kababos skewered with onions and peppers; brushed with a honey sesame glaze
- Tempura Shrimp** .....\$18  
Jumbo Shrimp dusted in a tempura batter and quick fried; served on a bed of lettuce with a teriyaki sauce
- Steak Calamari** .....\$12  
Flash fried Calamari served with a sweet chili citrus sauce on the side
- 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 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** .....\$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 wedge dressing *on the side*

#### Dessert

- Apple Crumb Pie**.....\$5  
A traditional butter crust filled with sliced apples, finished with a crumb topping and baked golden brown
- Lemon Torte** .....\$5  
Layers of yellow chiffon cake filled with lemon mousse, frosted with lemon enhanced buttercream
- Double Chocolate Mousse Torte** .....\$6  
Enjoy layers of chocolate chiffon cake filled with double chocolate mousse, iced with chocolate ganache

Place "Carry Out" orders beginning at 11:00am  
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### Entrée Selections

#### New York Strip steak

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

#### Portobello Mushroom Chicken .....\$28

Two Chicken breasts lightly breaded and quickly browned, baked in the oven until tender; finished with a creamy portobello mushroom sauce, served with Angel hair pasta and vegetable du jour

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

Five Sea Scallops deglazed with white wine, lemon juice, fresh garlic and butter; served with Angel hair pasta and vegetable du jour

#### Dijon Glazed Canadian Salmon ..... \$32

A filet of Salmon brushed with a brown sugar Dijon mustard glaze and grilled; served with jasmine rice and vegetable du jour

#### Ruby Red Trout ..... \$32

A filet of Trout poached in white wine and butter, finished with a fresh tomato caper and brown butter sauce with a twist of lemon; served with potato and vegetable du jour

### Featured Specials

#### Twin Filets ..... \$42

Enjoy two petite Filets finished with a tequilla peppercorn sauce; served with a bacon, Jalapeno and cheese filled twice baked potato

#### Tenderloin Stroganoff ..... \$34

Tenderloin sauteed with onion, mushrooms and garlic in a creamy brown sauce; served over buttery egg noodles with a spear of broccoli

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