

HURON RIVER PRIVATE DINNER CLUB



FIRESIDE RECITED MENU Traditional Entrée Portions

All Fireside Room Entrées include: Relish Tray, Fresh Bread Basket, Soup du jour, Choice of HRC Pineapple-Onion Salad, Tossed Garden Salad or a Green Goddess Salad
Choice of Potato or Vegetable, Coffee or Hot Tea,
Guernsey Dairy Ice Cream Sundae with choice of toppings for dessert.

~We exclusively serve South African Lobster tails at the HRC~

PRIME BONE-IN FILET

Prime Bone-In Filet served in a pool of custom HRC brown sauce, 12 oz. portion

KING SIRLOIN

Certified Black Angus New York Strip, 32 oz. portion

QUEEN SIRLOIN

Certified Black Angus New York Strip, 24 oz. portion

PETITE SIRLOIN

Certified Black Angus New York Strip, 16 oz. portion

FILET MIGNON

Two Filet mignons served with the HRC zip sauce, 9 oz. portion each filet

RACK OF LAMB

An eight-bone Rack of Lamb of seasoned Colorado Lamb, two lb. portion

LAMB CHOPS

Five double-bone seasoned Colorado Lamb chops cut from the rack

“TRADITIONAL” SURF & TURF

Three half South African Lobster tails and one 9 oz. Filet mignon

“TRADITIONAL” WET & WOOLIE

Three half South African Lobster tails and three double-bone seasoned Colorado Lamb chops

“TRADITIONAL” LOBSTER

Five half South African Lobster tails served with drawn butter and fresh lemon

Traditional Entrée Portions Fireside Recited Menu Continued

“TRADITIONAL” FIN & FEATHERS

Three half South African Lobster tails served with a Chicken Tosca breast finished with lemon butter

SEAFOOD PLATTER

South African Lobster tail, Frog legs, pan seared Sea Scallops, garlic sherry Shrimp, Oysters Rockefeller and a Fish fillet

FROG LEGS

Sixteen pieces of lightly breaded, deep-fried Frog legs

SHRIMP

Ten jumbo Shrimp dipped in a light HRC batter and deep fried

SCALLOPS

Ten Sea Scallops breaded and deep-fried

FRESH FISH

Announced Weekly on HRC website and recited at each table

KING CRAB LEGS

Steamed red Alaskan King Crab legs, 26 oz. portion, served with drawn butter

TURF & CRAB

One 9-oz. Filet mignon and steamed red Alaskan King Crab legs with claws, 16 oz. portion

FEATHERS

Two skinless Chicken breasts served “tosca” style with Angel hair pasta, finished with lemon butter

PORK CHOPS

Single 13 oz. Tomahawk Pork chop, finished with a Fig Jus

CHEF’S SPECIALS

Announced Weekly on HRC website and recited at each table

PRIME RIB KING CUT *Served on FRIDAY AND SATURDAY Only*

Slow roasted seasoned Prime Rib, 32 oz. portion, cooked to your liking; served with Au Jus

PRIME RIB QUEEN CUT *Served on FRIDAY AND SATURDAY Only*

Slow roasted seasoned Prime Rib, 20 oz. portion, cooked to your liking; served with Au Jus

ALL WEIGHTS GIVEN ARE PRIOR TO COOKING

The Board of Directors follow a 50 - 55% Food Cost structure when pricing the menu items.

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



RECITED MENU

“Contemporary” Entrée Portions

The following items will be recited only upon request

HALF ORDER OF FILET MIGNON

One 9-oz. Filet mignon served with HRC zip sauce

HALF ORDER OF LAMB CHOPS

Three double bone seasoned Colorado Lamb chops cut from the rack

“FIRESIDE” SURF & TURF

One butterflied South African Lobster tail and one 9-oz. Filet mignon

“FIRESIDE” WET & WOOLIE

One butterflied South African Lobster tail and two double-bone seasoned Colorado Lamb chops

“FIRESIDE” LOBSTER

Two butterflied South African Lobster tails served with drawn butter and fresh lemon

“TRADITIONAL” 1/2 ORDER OF LOBSTER

Three half South African Lobster tails served with drawn butter and fresh lemon

“FIRESIDE” 1/2 ORDER OF LOBSTER

One butterflied South African Lobster tail served with drawn butter and fresh lemon

“FIRESIDE” FIN & FEATHERS

One butterflied South African Lobster tail and a Chicken Tosca breast finished with lemon butter sauce

HALF ORDER OF FROG LEGS

Eight pieces of lightly breaded, deep-fried Frog legs

HALF ORDER OF SHRIMP

Five jumbo Shrimp dipped in a light HRC batter and deep fried

HALF ORDER OF SCALLOPS

Five Sea Scallops breaded and deep fried

HALF ORDER OF KING CRAB LEGS

Steamed red Alaskan King Crab legs, 16 oz. portion, served with drawn butter