

# 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~

<b>PRIME BONE-IN FILET</b> .....	<b>\$64</b>
Prime Bone-In Filet served in a pool of custom HRC brown sauce, 12 oz. portion	
<b>KING SIRLOIN</b> .....	<b>\$92</b>
Certified Black Angus New York Strip, 32 oz. portion	
<b>QUEEN SIRLOIN</b> .....	<b>\$76</b>
Certified Black Angus New York Strip, 24 oz. portion	
<b>PETITE SIRLOIN</b> .....	<b>\$54</b>
Certified Black Angus New York Strip, 16 oz. portion	
<b>FILET MIGNON</b> .....	<b>\$98</b>
Two Filet mignons served with the HRC zip sauce, 9 oz. portion each filet	
<b>RACK OF LAMB</b> .....	<i>*Market price</i>
An eight-bone Rack of Lamb of seasoned Colorado Lamb, two lb. portion	
<b>LAMB CHOPS</b> .....	<i>*Market price</i>
Five double-bone seasoned Colorado Lamb chops cut from the rack	
<b>“TRADITIONAL” SURF &amp; TURF</b> .....	<b>\$120</b>
Three half South African Lobster tails and one 9 oz. Filet mignon	
<b>“TRADITIONAL” WET &amp; WOOLIE</b> .....	<i>*Market price</i>
Three half South African Lobster tails and three double-bone seasoned Colorado Lamb chops	
<b>“TRADITIONAL” LOBSTER</b> .....	<i>*Market</i> <b>\$120</b>
Five half South African Lobster tails served with drawn butter and fresh lemon	

**Traditional Entrée Portions Fireside Recited Menu Continued**

<b>“TRADITIONAL” FIN &amp; FEATHERS</b> .....	<b>\$88</b>
Three half South African Lobster tails served with a Chicken Tosca breast finished with lemon butter	
<b>SEAFOOD PLATTER</b> .....	<b>\$98</b>
South African Lobster tail, Frog legs, pan seared Sea Scallops, garlic sherry Shrimp, Oysters Rockefeller and a Fish fillet	
<b>FROG LEGS</b> .....	<b>\$44</b>
Twelve pieces of lightly breaded, deep-fried Frog legs	
<b>SHRIMP</b> .....	<b>\$66</b>
Ten jumbo Shrimp dipped in a light HRC batter and deep fried	
<b>SCALLOPS</b> .....	<b>\$74</b>
Ten Sea Scallops breaded and deep-fried	
<b>FRESH FISH</b> .....	<i>*Market price</i> <b>\$30 - \$44</b>
Announced Weekly on HRC website and recited at each table	
<b>KING CRAB LEGS</b> .....	<i>*Market price</i>
Steamed red Alaskan King Crab legs, 26 oz. portion, served with drawn butter	
<b>TURF &amp; CRAB</b> .....	<i>*Market price</i>
One 9-oz. Filet mignon and steamed red Alaskan King Crab legs with claws, 16 oz. portion	
<b>FEATHERS</b> .....	<b>\$38</b>
Two skinless Chicken breasts served “tosca” style with Angel hair pasta, finished with lemon butter	
<b>PORK CHOP</b> .....	<b>\$46</b>
Single 13 oz. Tomahawk Pork chop, finished with a Fig Jus	
<b>CHEF’S SPECIALS</b> .....	<i>*Market price</i>
Announced Weekly on HRC website and recited at each table	
<b>PRIME RIB KING CUT</b> <i>Served on FRIDAY AND SATURDAY Only</i> .....	<b>\$68</b>
Slow roasted seasoned Prime Rib, 32 oz. portion, cooked to your liking; served with Au Jus	
<b>PRIME RIB QUEEN CUT</b> <i>Served on FRIDAY AND SATURDAY Only</i> .....	<b>\$48</b>
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\*

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## RECITED MENU

### “Contemporary” Entrée Portions

The following items will be recited only upon request

<b>HALF ORDER OF FILET MIGNON</b> .....	<b>\$60</b>
One 9-oz. Filet mignon served with HRC zip sauce	
<b>HALF ORDER OF LAMB CHOPS</b> .....	<i>*Market price</i>
Three double bone seasoned Colorado Lamb chops cut from the rack	
<b>“FIRESIDE” SURF &amp; TURF</b> .....	<b>\$98</b>
One butterflied South African Lobster tail and one 9-oz. Filet mignon	
<b>“FIRESIDE” WET &amp; WOOLIE</b> .....	<i>*Market price</i>
One butterflied South African Lobster tail and two double-bone seasoned Colorado Lamb chops	
<b>“FIRESIDE” LOBSTER</b> .....	<i>*Market price</i> <b>\$100</b>
Two butterflied South African Lobster tails served with drawn butter and fresh lemon	
<b>“TRADITIONAL” 1/2 ORDER OF LOBSTER</b> .....	<i>*Market price</i> <b>\$84</b>
Three half South African Lobster tails served with drawn butter and fresh lemon	
<b>“FIRESIDE” 1/2 ORDER OF LOBSTER</b> .....	<i>*Market price</i> <b>\$64</b>
One butterflied South African Lobster tail served with drawn butter and fresh lemon	
<b>“FIRESIDE” FIN &amp; FEATHERS</b> .....	<i>*Market price</i> <b>\$76</b>
One butterfield South African Lobster tail and a Chicken Tosca breast finished with lemon butter sauce	
<b>HALF ORDER OF FROG LEGS</b> .....	<b>\$30</b>
Six pieces of lightly breaded, deep-fried Frog legs	
<b>HALF ORDER OF SHRIMP</b> .....	<b>\$46</b>
Five jumbo Shrimp dipped in a light HRC batter and deep fried	
<b>HALF ORDER OF SCALLOPS</b> .....	<b>\$48</b>
Five Sea Scallops breaded and deep fried	
<b>HALF ORDER OF KING CRAB LEGS</b> .....	<i>*Market price</i>
Steamed red Alaskan King Crab legs, 16 oz. portion, served with drawn butter	