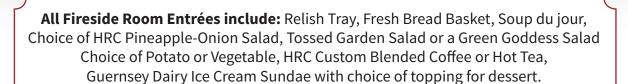
HURON RIVER PRIVATE DINNER CLUB











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

PRIME BONE-IN FILET	\$86
Prime Bone-In Filet served in a pool of custom HRC brown sauce, 12 oz. portion	
KING SIRLOIN	\$98
Certified Black Angus New York Strip, 32 oz. portion	
QUEEN SIRLOIN	\$ 78
Certified Black Angus New York Strip, 24 oz. portion	
PETITE SIRLOIN	\$58
Certified Black Angus New York Strip, 16 oz. portion	
FILET MIGNON	\$115
Two Filet mignons served with the HRC zip sauce, 9 oz. portion each filet	
RACK OF LAMB	\$150
An eight-bone Rack of Lamb of seasoned Colorado Lamb, two lb. portion	
LAMB CHOPS	\$150
Five double-bone seasoned Colorado Lamb chops cut from the rack	•
"TRADITIONAL" SURF & TURF	\$140
Ten ounces of South African Lobster tails and one 9 oz. Filet mignon	·
"TRADITIONAL" WET & WOOLIE	\$145
Ten ounces of South African Lobster tails and three double-bone seasoned Colorado Lamb chops	•
"TRADITIONAL" LOBSTER	\$150
Twenty ounces of sweet South African Lobster tails served with drawn butter and fresh lemon	

Traditional Entrée Portions Fireside Recited Menu Continued

"TRADITIONAL" FIN & FEATHERS	\$94
Ten ounces of sweet South African Lobster tails served with a Chicken Tosca breast finished with lemon be	
SEAFOOD PLATTER	\$98
Five ounces Sweet South African Lobster tail, Frog legs, pan seared Sea Scallops, garlic sherry Shrimp, Oysters Rockefeller and a Fish fillet	
FROG LEGS Twelve pieces of lightly breaded, deep-fried Frog legs	\$60
SHRIMP	\$76
Ten jumbo Shrimp dipped in a light HRC batter and deep fried	
SCALLOPS Ten Sea Scallops breaded and deep-fried	\$90
FRESH FISH*Market Announced Weekly on HRC website and recited at each table	: price
KING CRAB LEGS Steamed red Alaskan King Crab legs, 26 oz. portion, served with drawn butter	\$190
TURF & CRAB One 9-oz. Filet mignon and steamed red Alaskan King Crab legs with claws, 16 oz. portion	\$150
FEATHERS Two skinless Chicken breasts served "tosca" style with Angel hair pasta, finished with lemon butter	\$48
PORK CHOP Single 13 oz. Tomahawk Pork chop, finished with a Fig Jus	\$ 58
CHEF'S SPECIALS*Market	price
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	\$88
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	\$60

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 FIRESIDE FILET MIGNON. One 9-oz. Filet mignon served with HRC zip sauce	\$70
HALF ORDER OF FIRESIDE LAMB CHOPS Three double bone seasoned Colorado Lamb chops cut from the rack	*Market price \$94
"FIRESIDE" SURF & TURF Five ounces sweet South African Lobster tail and one 9-oz. Filet mignon	\$105
"FIRESIDE" WET & WOOLIE Five ounces sweet South African Lobster tail and two double-bone seasoned Colorado Lamb	. *Market price \$118 chops
"FIRESIDE" LOBSTER Ten ounces sweet South African Lobster tails served with drawn butter and fresh lemon	•
"FIRESIDE" FIN & FEATHERS Five ounces sweet South African Lobster tail and a Chicken Tosca breast finished with lemon	
HALF ORDER OF FROG LEGS Six pieces of lightly breaded, deep-fried Frog legs	\$44
HALF ORDER OF SHRIMP Five jumbo Shrimp dipped in a light HRC batter and deep fried	\$52
HALF ORDER OF SCALLOPS Five Sea Scallops breaded and deep fried	\$66
HALF ORDER OF KING CRAB LEGS Steamed red Alaskan King Crab legs, 16 oz. portion, served with drawn butter	*Market price \$140