

PORT HURON GOLF CLUB

19th HOLE MENU



SHARABLES

FLASH FRIED BUFFALO CAULIFLOWER BITES with bleu cheese and vegetable crudite	12.00
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SOFT GERMAN PRETZEL STICKS with a white cheddar cheese dipping sauce	12.00
BLUE POINT OYSTERS freshly shucked on the half shell	14.00 ½ dozen 25.00 dozen
DEEP FRIED BUFFALO WINGS plump juicy wings, tossed in Franks red hot sauce and melted butter, served with celery sticks and bleu cheese dressing	14.00
CHARCUTERIE BOARD gourmet meats, cheese, olives, berries, grapes, and flatbread crackers	17.00



BURGER ENHANCEMENTS

Cheddar, Swiss,
Pepperjack, Mushrooms,
Grilled Onions,
Olives, Jalapeno .50 each
Bleu Cheese .75 Bacon 1.00

HOUSE SELECTIONS

SWEET POTATO VEGGIE BURGER char broiled plant based patty with arugula, tomato, onion, and roasted red pepperr aioli on a brioche bun	16.00
GOURMET MACARONI & CHEESE in a rich Black Diamond cheddar cheese sauce with cavatappi pasta	15.00 add lobster 20.00
ITALIAN SUBMARINE ham, capicola, soppressata salami, Swiss, lettuce, tomato, pepperoncini, Italian dressing	16.00
SHAVED PRIME RIB SANDWICH prime rib, Gruyere, horseradish sauce, baby arugula on a baquette	16.00

CLUBHOUSE CLASSICS

GOURMET ANGUS BURGER ½ pound of premium ground short rib and chuck	16.50
PHGC SANDWICH three layers of toasted wheat with turkey, ham, bacon, lettuce, tomato, mayonnaise, and a fried egg	16.50
LAKE PERCH SANDWICH fried Great Lakes perch topped with cheddar and tartar sauce on a grilled club roll	19.50
PHGC SALAD chicken, berries, mango, oranges, golden raisins, candied walnuts, and Swiss cheese with poppy seed dressing.	18.00

*All items can be prepared to your liking or modified as you
request. If you're looking for something not listed on the menu,
please ask your server - we're happy to accommodate when
possible.*

Ask your server about menu items that are cooked to order or served raw.
Consuming raw under cooked meats, poultry, shellfish or eggs may
increase your risk for food borne illness.