

Port Huron Golf Club

APPETIZERS

MARGARITA MUSSELS

tequila, tomato, jalapeno, cilantro, lime juice

14.00

SEARED TOGARASHI TUNA

togarashi spice, seaweed salad, pickled ginger, microgreens

18.00

BLUE POINT OYSTERS

freshly shucked Blue Points on the half shell

14.00 half dozen or 25.00 dozen

RED PEPPER HUMMUS AND TABBOULEH

crunchy vegetables, lemon and warm pita

13.00

BAKED CRAB DIP

lump crab, lobster sauce, cream cheese, scallions, warm crustini

17.00

BATTERED BUFFALO CAULIFLOWER

with bleu cheese dressing

11.00

TUNA POKE

vegetables, sticky rice, avocado, ginger, sesame, soy
marinated tuna

20.00

CHARCUTERIE BOARD

gourmet meats, gourmet cheeses, olives, tomato, grapes,
and crackers

17.00

SOUPS

CLUB CLAM CHOWDER

rich & creamy,
a clam lover's delight
cup 5.00 bowl 6.50

GAZPACHO

refreshing and cold
6.50

SOUP DU JOUR

ask about today's
selection cup 4.50
bowl 5.50

SALADS

TRAVERSE CITY

greens, dried cherries, berries,
bleu cheese, tomato, cucumber,
pine nuts, balsamic dressing
small 6.50 large 13.00

ICEBERG WEDGE

Iceberg, bleu cheese, tomato, carrots,
red onions, crispy bacon,
chopped egg, choice of dressing
small 6.50 large 13.00

ALA CARTE ENTREE'S

PORT HURON GOLF CLUB SALAD

greens with berries, mango, oranges, golden raisins,
Swiss and candied walnuts, served with poppy seed
dressing

15.00 with chicken 18.00

GRILLED LIVER & ONIONS

tender calves' liver lightly grilled
topped with crispy bacon and caramelized onions

17.00

LOBSTER MACARONI AND CHEESE

chunks of lobster in a rich Black Diamond white
cheddar cheese sauce with cavatappi pasta

20.00

LAKE PERCH SANDWICH

fried perch topped with cheddar cheese on a
grilled club roll

19.50

TOMATO BASIL LINGUINI

sweet tomatoes, garlic, basil, fresh mozzarella,
olive oil, kalamata olives

17.00

VEGETARIAN SELECTION

ask your server about
today's vegetarian selection.

16.00

ENTREES

Dinner Menu

TEXAS DRY RUBBED COWBOY RIBEYE STEAK

20 ounce grain fed, bone in ribeye topped with western steak butter
44.00

STILTON FILET MIGNON

8 ounce grass fed tenderloin, topped with English farmhouse bleu cheese atop red wine sauce
44.00

CALABRESE IBERICO DRY AGED PORK CHOP

Compart Farms rib chop, 28day dry-aged, with a slow roasted Peperonato sauce
28.00

PAN SEARED AHI TUNA

seared sushi-grade #1 tuna, togarashi, sesame, hinchu rice noodle salad, sweet chili sauce
24.00

CITRUS AND SHILI MARINATED PORK TENDERLOIN

with an orange and ancho chili sauce
20.00

GREAT LAKES PERCH

lightly breaded filets cooked to perfection
22.00

PAN FRIED MICHIGAN WALLEYE

lightly floured and topped with lemon, wine and fresh herb butter
22.00

CITRUS GLAZED VERLASSO SALMON

premium sustainably raised, wilted spinach, rice and topped with salsa verde
24.00

SOUTHWESTERN SHRIMP ALA PLANCA

pan seared shrimp, garlic, basil, lemon zest, roasted sweet corn, fresh jalapeno peppers atop rice
19.00

ROASTED MAPLE LEAFS FARMS TEA GLAZED DUCK

Earl Grey and citrus glaze with honey and marmalade
23.00

JOYCE FARMS MEDITERRANEAN CHICKEN

all natural antibiotic and hormone free artisanal airline breast, tomato, olives, capers, roasted tomato, basil, spinach
19.00

SIDE SPECIALTIES

baked white cheddar
macaroni & cheese 6.50
roasted asparagus 3.00
loaded baker 4.00
sweet potato fries 4.00

garlicked spinach 3.00
garlicked mushroom caps 4.00
stout battered onion rings 5.00
homemade onion rings 5.00

All items can be prepared to your liking or modified as you request. We strive to accommodate, if you would like something special, please ask.

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.

