



PORT HURON
GOLF CLUB
LUNCH MENU



Club Clam Chowder

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

SOUPS

Gazpacho

refreshing and cold
cup 5.00 bowl 6.50

Soup Du Jour

ask about today's selection
cup 4.50 bowl 5.50

SALADS

Summer Harvest Salad

greens, ancient grains, tomato, green beans, cucumber,
red onion, radish, mint cilantro
17.00

Asian Sesame Shrimp Salad

greens, crispy cabbage, sesame, tempura shrimp,
mandarin, sprouts, pea pods, peanut dressing
19.00

Tuna Nicoise Salad

romaine, sliced rare tuna, haricot verts, potato,
hard boiled egg, tomato, olives, red onion, Dijon vinaigrette
20.00

Heirloom Tomato and Peach Salad

arugula, goats cheese, red onion, basil, mint,
heirloom tomatoes, mint vinaigrette
16.00

Burrata Salad

greens, creamy burrata, olives, Mission figs, basil, radish,
tomato, black pepper, olive oil, croutons
16.00

Port Huron Golf Club Salad

greens with fresh berries, mango, oranges, golden raisins,
candied walnuts, & swiss cheese, poppy seed dressing
15.00 with chicken 18.00

Seasonal Fruit Plate -

a generous selection of fresh fruit with
tuna or turkey salad
16.00

SANDWICHES

Hot Honey Waffle & Ham Sandwich

thick cut applewood bacon, Black Forest ham,
fried egg on a warm Belguim waffle
16.00

Golf Club Sandwich

turkey, ham, applewood bacon, fried egg,
lettuce, tomato on 3 decks of wheat toast with mayo
16.50

Classic Croque Madame

ham, Gruyere, Parmesan, Dijon mustard
creamy cheese sauce, topped with a fried egg.
16.00

Summer Caprese Flatbread

oven roasted tomato, mozzarella, basil
pickled red onion, reduced balsamic, Naan bread
- 16.00

Lake Perch Sandwich

fried and topped with melted cheddar
served with tartar sauce on a grilled club roll
19.50

Italian Submarine

ham, capicola, soppressata salami, Swiss
lettuce, tomato, pepperoncini, Italian Dressing
16.00

Gourmet Angus Burger

custom blend, ground short
rib and chuck served on a brioche bun
16.50

Shaved Prime Rib

prime rib, Gruyere, horseradish sauce
baby arugula on a baquette
16.00

Sweet Potato Vegetable Burger

plant based patty served with arugula, tomato, onion and
roasted red pepperaioli on a brioche bun, choice of fruit or fries
16.00

BURGER ENHANCEMENTS

cheddar, swiss, pepperjack, white cheddar, mushrooms, olives,
grilled onions, avocado .50 each, bleu cheese .75 and bacon 1.00

PERFECT PAIRINGS

Fried Egg Sandwich

12.00

BLT

12.00

Turkey Salad Sandwich

12.00

Tuna Salad Sandwich

12.00

Soup & Half Sandwich

12.00

Soup & Salad

choice of small Caesar or house salad
13.00

PERFECT PAIRINGS

Southwestern Rice Bowl

blackened chicken, black beans, corn, cheddar, jalapeno
tomato, cilantro, avocado, Pico de Gallo, rice, lime
16.00

Fried Lake Perch

lightly breaded and gently fried
22.00

Gourmet Macaroni and Cheese

a rich Black Diamond white cheddar cheese sauce
with cavatappi pasta and crispy bread crumbs
15.00 or add lobster 20.00

Omelette Du Jour

ask your server about today's selection
served with fresh fruit
12.00

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

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS