Port Huron Golf Club

SOUPS

Clam Chowder Cup \$5.00 Bowl \$6.50

rich & creamy, a clam lover's delight

Spring Wild Mushroom Cup \$5.00 Bowl \$6.50

sherry, barley, chives

Soup Du Jour Cup \$4.50 Bowl \$5.50

ask about today's selection

COMBO PLATES

Soup & Sandwich \$12.00

Enjoy our sandwich of the day with a cup of our delicious homemade soup and fresh fruit (Ask you server for any sandwich substitutions)

Soup & Salad \$10.00

Your choice of a bowl of one of our homemade soup and a House or Caesar Salad.

Seasonal Fruit Plate \$14.00

A generous selection of fresh fruit served with your choice of Tuna Salad, Turkey Salad, or Cottage Cheese.

SANDWICHES

Served with French Fries or Kettle Chips

Detroit Deli Stack \$14.00

Grobbel's corned beef, pastrami, bacon, aged white cheddar, dijon aioli on Jewish rye bread.

Spring Flatbread \$16.00

tomato, pesto, red onion,fresh basil, goat cheese,wild mushrooms,and reduced balsamic on Naan bread

Turkey Club Croissant \$14.00

turkey, avacado, bacon, lettuce, tomato, mayonaise on a croissant

Blackened Chicken Caesar Wrap \$15.00

romaine, Parmesan, applewood bacon, tomato, crispy croutons, Caesar dressing

French Dip \$15.00

shaved roast beef, aged white cheddar with au jus on a baguette

PHGC Club Sandwich \$15.00

turkey, ham, cherrywood bacon, fried egg, lettuce, and tomato on three decks of wheat toast with mayonnaise.

Lake Perch Sandwich \$19.00

deep fried to perfection and topped with melted cheddar. Served with lettuce, tomato, and tarter sauce on a grilled club roll.

SIMPLE SANDWICHES

Served on your choice of white, wheat, or rye bread. Accompanied by either French Fries, Kettle Chips, or Fresh Fruit.

> Fried Egg Tuna Salad Turkey Salad Grilled Cheese

Deli Ham & Cheese Deli Turkey & Cheese Bacon, Lettuce, Tomato

SALADS

Greek Salad

greens, beets, tomato, feta, cucumber, onion, olives, and pepperoncini. Served with pita chips and Greek dressing

Korean Bulgogi Steak Salad \$19.00

marinated skirt steak, lettuce, carrots, cucumber, red peppers, scallions, red onion, pepper flakes, and honey soy dressing

Ancient Grains \$15.00

greens, couscous, quinoa, farro, tomato, cucumber, olives, tomato, basil, feta, and lemon vinaigrette

Coconut Shrimp Salad \$17.00

greens, berries, tomato, cucumber, onion, bleu cheese, pinenuts, and a raspberry vinaigrette

Grilled Salmon Salad \$21.00

greens, broiled salmon, chevre, avacado, onions,tomato, pecans, and cilantro lime dressing

PHGC Salad \$21.00

mesclun greens, with fresh berries, mango, oranges, golden raisins, candied walnuts, and Swiss cheese. Served with poppy seed dressing.

Add Chicken for \$3.00

BURGERS

Pat LaFrieda Gourmet Burger

\$16.00

\$15.00

New York's famous butcher's custom blend, ground short rib and chuck., on a brioche bun. Served with french fries.

Beyond Burger

\$14.00

plant based patty served with lettuce, tomato, onion on a brioche bun. Your choice of French fries or Fresh Fruit

Burger Toppings

Cheese Options: Cheddar, Swiss, Pepper jack, White Cheddar, Bleu Cheese, Feta

Additional Toppings: Olives, Jalapenos, sauteed mushrooms, sauteed onions, avocado, and bacon (\$.50 to \$1.00 extra)

ENTREES

Tomato Basil Chicken Tortellini

\$16.00

chicken, pesto, tomato, garlic, olive oil, and Parmesan cheese

Gourmet Macaroini and Cheese

\$15.00

a rich Black Diamond white cheddar cheese sauce with cavatappi pasta. Topped with crispy bread crumbs. Add Lobster for \$5.00

Omelette Du Jour

\$12.00

ask your server about today's selection. Served with Fresh Fruit and a Homemade muffin

Fried Lake Perch

\$22.00

lightly breaded and gently fried. Served with French fries and vegetable of the day. Your choice of a small salad or cup of soup.