

APPETIZERS

WILD MUSHROOM QUESADILLA

with spicy cheese dip
10.00

BAKED OYSTERS ROCKEFELLER

topped with spinach, parmesan and pernod cream
12.00

FIVE SPICE TUNA

sliced rare tuna, oriental vegetable, micro greens, orange sauce
15.00

BLACKENED STEAK BITES

with spicy cajun dipping sauce
12.00

OYSTERS ON THE HALF SHELL

freshly shucked east coast oysters
10.00 half dozen or dozen 17.00

WILD GAME SAUSAGE PLATE

with bacon jam, mustards and antipasto
8.00

CRISPY LUMP CRAB FRITTERS

with remoulade sauce
11.00

WARM SMOKED WHITEFISH DIP

parmesan crisp and flatbread crackers
6.00

SOUPS

CLUB CLAM CHOWDER

rich and creamy, a clam lover's delight
cup 4.00 bowl 5.50

BUTTERNUT SQUASH SOUP

with cinnamon crème fraîche
cup 3.50 bowl 4.00

SOUP DU JOUR

ask your server for today's selections
cup 3.00 bowl 3.75

SALADS

AUTUMN SALAD

baby greens, endive, cranberry, onion, bleu cheese,
apple, tomato, Fuji apple dressing
small 4.50 large 9.00

BABY ARUGULA SALAD

baby arugula, feta, watermelon, onions,
tomato, almonds and red wine vinaigrette
small 4.50 large 9.00

ALA CARTE ENTREES

PORT HURON GOLF CLUB SALAD

greens with berries, mango, oranges, golden raisins,
Swiss and candied walnuts with poppy seed dressing
10.00 with chicken 12.00

LOBSTER MACARONI AND CHEESE

chunks of lobster in a rich Black Diamond white
cheddar cheese sauce with cavatappi pasta
13.00

GRILLED LIVER AND ONIONS

tender grilled liver with caramelized onions
and crispy uncured cherrywood bacon
14.00

LAKE PERCH SANDWICH

fried perch topped with cheddar cheese
on a grilled club roll
13.00

ROASTED VEGETABLE TORTELLINI

assorted vegetables, cured tomato, creamy cheese
sauce, parmesan, herbs and tri colored tortellini
14.00

VEGETARIAN SELECTION

ask your server about
today's vegetarian selection
13.00