

APPETIZERS

CRISPY FRIED CALAMARI

with roasted red pepper dip
10.00

ESCARGOT ALMONDINE

burgundy and almond butter
10.00

SEARED TOGARASHI TUNA

sliced rare tuna, oriental vegetable, chili sauce
15.00

TEQUILA LIME SHRIMP COCKTAIL

jumbo shrimp with a tequila lime cocktail sauce
12.00

OYSTERS ON THE HALF SHELL

freshly shucked east coast oysters
10.00 half dozen or dozen 17.00

IMPORTED CHEESE PLATE

with bacon jam, antipasto and crackers
8.00

CRISPY LUMP CRAB FRITTERS

with remoulade sauce
11.00

MARINATED OLIVES AND TOMATOES

olive oil, balsamic, baby arugula, black pepper
8.00

SOUPS

CLUB CLAM CHOWDER

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

SUMMER GAZPACHO

ice cold vegetable soup
cup 3.50 bowl 4.00

SOUP DU JOUR

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

SALADS

BIBB SALAD

smoked crumbled bleu cheese, avocado,
cherrywood bacon, red onion
small 4.50 large 9.00

CAPRESE SALAD

baby arugula, mozzarella, basil leaves, heirloom
tomato with a balsamic 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

WILD MUSHROOM RAVIOLI

wild mushrooms, asparagus, herbs, garlic,
demi-glace and beurre noisette
14.00

VEGETARIAN SELECTION

ask your server about
today's vegetarian selection
13.00