

PORT HURON GOLF CLUB
LUNCH MENU

SOUPS

Club Clam Chowder
rich & creamy, a clam lover's delight
cup 4.00 bowl 5.50

Butternut Squash
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 Antipasto
salami, provolone, marinated olives,
sun dried tomato, roasted red pepper,
with warm bruschetta atop romaine hearts
12.00

Seasonal Fruit Plate
a generous selection
of fresh fruit with
tuna or turkey salad
10.00

Chefs Salad
turkey, ham, cheddar, Swiss,
tomato, cucumber, onion, olives and
pepperoncini atop mixed greens
12.00

Cobb Salad
mixed greens, chicken, cucumber, tomato,
avocado, egg, red onion, bacon
12.00

Black and Bleu Caesar Salad
blackened sliced steak atop romaine with parmesan, crouton,
bleu cheese, tomato and Caesar dressing
13.00

Harvest Salad
grapes, pears and apple, Gorgonzola, celery hearts, belgian
endive, candied pecans with a carmelized shallot
vinaigrette over Boston bibb lettuce
12.00

Port Huron Golf Club
mixed greens with fresh berries, mango, oranges,
golden raisins, candied walnuts & swiss cheese
served with poppy seed dressing
10.00 ~ with chicken 12.00

SANDWICHES

Grilled Stacked Roast Beef Club
sliced beef, pecan shoulder bacon,
lettuce, tomato and garlic mayonaise
8.50

Southwest Steak Quesadilla
seasoned steak, peppers, onion,
jalapeño, cheddar cheese, tortilla chips
10.00

Mushroom Bacon and Swiss Burger
Pat LaFrieda burger with smoked cherrywood bacon jam,
mushrooms and Swiss on a grilled brioche bun
11.50

Triple Decker Club Sandwich
turkey, ham, cherrywood bacon, fried egg,
lettuce & tomato on three decks
of wheat toast with mayo
9.95

Blackened Chicken Wrap
chicken, cherrywood bacon, tomato, lettuce, avocado,
cheddar and chipotle aioli in a jalapeño wrap
8.50

Lake Perch Sandwich
fried & topped with melted cheddar
served with tartar on a grilled club roll
13.00

Grobbel's Detroit Stacked Corned Beef and Pastrami Sandwich
America's oldest producer, corned beef and pastrami
melted Swiss cheese on pumpernickel
8.50

Pat LaFrieda Gourmet Burger
New York's famous butcher's custom blend, ground short
rib and chuck served on a brioche bun
10.50

Pressed Italian Submarine
ham, salami, pepperoni, provolone, lettuce, onion,
tomato and Italian dressing on a sub bun
8.50

more stuff for your burger
cheddar, swiss, pepperjack, asiago,
mushrooms, olives, grilled onions, avocado
.50 each, bleu cheese .75, bacon 1.00

À LA CARTE SANDWICHES

Fried Egg Sandwich
6.50

Soup & Half Sandwich
7.00

Turkey Salad Sandwich
7.00

BLT
7.00

Tuna Salad Sandwich
7.00

ENTREES

Roasted Vegetable Tortellini
assorted vegetables, cured tomato, cheese sauce, herbs and parmesan
14.00

Fried Lake Perch
lightly breaded & gently fried
20.00

Gourmet Macaroni and Cheese
a rich Black Diamond white cheddar cheese sauce
with cavatappi pasta and crispy bread crumbs
10.00 or lobster 13.95

Omelette Du Jour
ask your server about today's selection
served with fresh fruit
8.00

Entrees are served with your choice of soup or salad & appropriate accompaniments
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