

PORT HURON GOLF CLUB
LUNCH MENU

SOUPS

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

IPA Onion Soup
crouton, Gruyère cheese
cup 3.50 bowl 4.00

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

SALADS

Fresh Tomato Salad
baby heirloom tomatoes, fresh basil,
mozzarella balls and balsamic vinaigrette
atop Boston bibb lettuce
10.00

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

Grilled Shrimp Salad
seasoned shrimp, jicama, mandarin orange,
almonds, onion, tomato, watercress and
arugula, citrus herb dressing
13.00

Greek Salad
mixed greens, cucumber, beets, olives, pepperoncini,
onion, tomato, mint, feta with lemon oregano dressing
10.00~with chicken 12.00

Spinach Chopped Salad
mushrooms, radish, tomato, artichoke, onion,
egg, warm cherrywood bacon dressing
10.00

Asian Fusion Tuna Salad
warm sliced rare tuna, mandarin orange, snap peas, carrot,
red peppers, onion, water chestnuts, fresh sprouts, bok choy
with orange ginger dressing
15.00

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

Philly Cheese Steak
thin sliced beef with provolone,
onions and peppers on a Torta Bun
8.95

Grecian Chicken Wrap
sliced marinated chicken, tomato, romaine lettuce,
onion, cured tomato, feta cheese and creamy garlic dressing
9.95

Périgord Truffle Burger
Pat LaFrieda burger with a fried egg and
black truffle pieces on a grilled brioche bun
12.95

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

Grilled San Francisco Club
turkey, ham, cherry wood bacon, tomato, lettuce and
dijon aioli on a sour dough bâtarde
8.50

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

Grobber's Detroit Rueben Sandwich
America's oldest producer, corned beef, sauerkraut,
melted Swiss cheese and 1000 island 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

Bleu Cheese and Steak Panini
grilled rib eye steak, crumbled bleu cheese and
cherrywood bacon jam on a herbed roll
10.50

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

Spring Vegetable and Chicken Linguini
asparagus, mushroom, artichoke, herbs, garlic, lemon, olive oil
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

CONSUMING RAW OR UNDERCOOKED MEATS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS