

PORT HURON GOLF CLUB
LUNCH MENU

SOUPS

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

Lobster Bisque
chive crème fraîche
cup 5.00 bowl 6.50

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

SALADS

Build Your Own Salad
start with spring mix, romaine or arugula,
add your favorite ingredients, ask your server
for a list of available ingredients
11.00 chicken 12.00, coconut shrimp 14.00

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

Vineyard Salad
spring mix, asparagus, artichoke, grapes, figs
baby peas, onion, tomato, berries and
lemon, honey, mint vinaigrette
10.00

Warm Chicken Salad
mixed greens, crispy fried chicken, tomato,
olives, cucumber and honey mustard dressing
12.00

Oriental Smoked Duck Breast Salad
sliced house smoked duck breast with a crispy vegetable slaw
with a honey and ginger dressing atop bibb lettuce
13.00

Roasted Beet Salad
salt roasted beets, red onions, chèvre cheese,
with baby arugula and crispy croutons tossed with
fresh herb vinaigrette
10.00

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

French Dip
thinly sliced roast beef with au jus
served on a sub bun
8.50

Grilled Pesto Chicken Flatbread
flavorful grilled chicken, basil pesto,
marinated tomato and asiago in a Naan Bread
10.00

Seafood Salad Croissant
lobster, crab claw and shrimp with mayonaise
and old bay seasoning and fresh fruit garnish
9.50

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

Crispy Fried Chicken Po Boy
spicy fried chicken breast, vegetable slaw,
and cajun remoulade
served on grilled focaccia
8.50

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

Grilled Dagwood Melt
piled high with turkey, ham, corned beef, cheddar and
Swiss cheese with dijon on Jewish rye
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

Italian Grilled Cheese Panini
provelone, asiago, walnut pesto, marinated tomato,
grilled balsamic onions on a schiacciata roll
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

Fried Egg Sandwich
6.50

Soup & Half Sandwich
7.00

Turkey Salad Sandwich
7.00

BLT
7.00

Soup and Salad
choice of small Caesar or house salad
6.50

Tuna Salad Sandwich
7.00

ENTREES

Southwestern Hash
chorizo, peppers, potato, cilantro, pork belly, onion with a fried egg
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 accommodate. 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