

Huron River Club HUNT ROOM MENU 2011

APPETIZERS

Hot Hors D'oeuvre Plate \$21 dozen

Combination of Fried Frog Legs, Scallops, Shrimp and Mushrooms

Steak Tips Au Poivre \$13.95

Tender Angus Beef tips lightly dusted in black pepper and sauteed, laced with a Whiskey peppercorn sauce. Served with toasted crustinis

Sautéed Calamari \$12.50

Sautéed with Fresh Shallots, Garlic, Diced Tomato & White Wine

Shrimp Cocktail \$14.50

Six Cold Jumbo Shrimp Served with HRC Cocktail Sauce

Roasted Portobello Mushroom \$10.95

Marinated Portobello mushroom, char grilled & sliced, served on a bed of field greens. Drizzled with a Port wine reduction

Oysters Rockefeller* \$2.25 ea

Baked Oysters topped with a Blend of Chopped Spinach, and Anise Flavored Liqueur and Hollandaise Sauce

Escargots Bourguignon \$9.95

Baked in Crockery with Garlic Butter & Topped with Soft Pastry Shell

SANDWICHES and SALADS

Optional: Add New York Sirloin, char-grilled Chicken breast or Salmon to any Salad for an additional charge.

Hunt Room Hamburger* \$10.95

Served with appropriate garnish & choice of Cheddar, Swiss or Muenster Cheese

Open Face Sirloin Sandwich \$18.95

New York Sirloin layered with grilled Mushrooms and Onions, served Open Face with melted Swiss Cheese and French fries

Caprese Entrée Salad \$11.95

Sliced beef steak tomatoes layered with fresh mozzarella and basil, drizzled with a balsamic reduction and olive oil.

Traditional Caesar Entrée Salad* \$8.95

Hand tossed Romaine with our Traditional home style Caesar Dressing.

Martha's Vineyard Entrée Salad \$11.95

Mixed Greens tossed with Sun dried Cherries, Roasted Pine Nuts, Bermuda Onion and Crumbled Bleu Cheese.
Served with your Choice of Dressing

Golden Roquefort Dressing contains Raw Eggs

Although items are cooked to order, consuming raw or undercooked meats, poultry, sea food or eggs may increase your risk of food borne illness

Hunt Room Favorite

An HRC Platter of your choice of One of the Following: Fried Shrimp, Fried or Pan seared Scallops or Fried Frog Legs

ENTRÉES

Petite New York Strip Steak* \$28.95

Sixteen ounce Grilled Angus Strip *cooked to order* and finished with our Hunt & Grunt Zip sauce

Citrus Steak Filet Mignon* \$32.95

Flame *grilled to order* and served with a side of Cottage Cheese & assorted Citrus Fruits

Angus Filet* \$34.95

Nine ounce Angus Filet served on a bed of sautéed Spinach and topped with Bleu Cheese

Beef Tenderloin Portobello Stack* \$34.95

Tenderloin Medallions stacked with a Portobello mushroom and roasted red peppers, finished with a Brown sauce

Hunt & Grunt Skillet* \$16.95

Black Angus chopped Sirloin topped with grilled onions and a Wild Mushroom sauce

Hunt Room Pork Chops* \$23.95

Two thick-cut Pork Chops broiled to perfection. Served with an Apple Cinnamon sauce and Wild Rice

Roasted Duckling \$29.95

Half of a Duck, roasted crisp, served with a Sun dried Cherry sauce and Wild Rice

Chicken Tosca* \$22.95

Skinless Chicken Breasts dipped in a seasoned egg wash, quickly sautéed, finished in the oven until golden brown
Laced with Lemon butter, served with Angel hair pasta

Michigan Lake Perch \$23.95

Lightly battered and delicately sautéed, served with Wild Rice

Fish & Chips \$16.95

Battered Ocean Cod deep-fried and served with French Fries and homemade Tartar sauce

Broiled Canadian Salmon \$ 23.95

Canadian Salmon, seasoned and broiled, laced with lemon butter, diced tomatoes, scallions and capers

Roasted Portobello & Lasagna Stack \$18.95

Roasted red bell pepper layered with a lasagna noodle filled with Italian cheeses, topped with a Portobello mushroom
House marinara and Parmesan cheese finish the dish

Smoked Chicken Dawson* \$18.95

Smoked Chicken Breast, julienne and sautéed with peppers, onions, mushrooms and sun dried tomatoes
Tossed with Bow Tie pasta in a Parmesan cheese sauce

Shrimp and Scallop Pasta Veneto \$25.95

Shrimp and Scallops poached in clam juice and tomato broth, tossed with Angel hair pasta, fresh scallions, diced tomatoes and garlic
Garnished with Parmesan cheese

Baker's Pasta \$17.95

Zesty Italian Sausage sautéed with olive oil, Parmesan cheese, red pepper flakes and fresh kale, tossed with Penne pasta

All Entrées served with a Relish tray, fresh Bread Basket, choice of HRC pineapple onion Salad, tossed garden Salad or
Soup and choice of potato or vegetable (unless otherwise noted) Coffee or Hot Tea