

## HURON RIVER PRIVATE DINNER CLUB

# HUNT ROOM MENU



**All Hunt Room Entrées served with:** Relish tray, fresh bread basket, choice of HRC pineapple onion salad, tossed garden salad, green goddess salad or soup du jour, fresh vegetables and your choice of potato unless otherwise noted in the entrée description

*Please ask your server about items that are cooked to order or served raw.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

### GREAT BEGINNINGS

#### **Hot Hors D'oeuvre Plate \$36**

Combination of fried frog legs, sea scallops, jumbo shrimp and fried mushrooms

#### **Portobello Mushroom Appetizer \$14**

Roasted Portobello Mushroom filled with fresh basil, tomato and zucchini stuffing; laced with a Manchego cheese sauce and finished in the oven

#### **Baked Brie En Crouete \$24**

Fresh brie cheese wrapped in puff pastry with toasted walnuts, brown sugar and dried cranberries; finished with a strawberry chutney sauce and served with assorted crackers

#### **Steak Calamari \$14**

Flash fried calamari served with a sweet chili citrus sauce on the side

#### **Shrimp Cocktail \$22**

Six cold jumbo shrimp served with HRC cocktail sauce

#### **Escargot Bourguignon \$14**

Baked in crockery with garlic butter, topped with a soft pastry shell

#### **Oysters Rockefeller \$3.95 each**

Baked oysters topped with a blend of chopped spinach with anise flavored liqueur finished with sauce Bearnaise

### SAVORY STEAKS, CHOPS, SEAFOOD & POULTRY

*Once seated, the service staff will serve a traditional relish tray  
All entrées are served with fresh vegetables and appropriate starch*

#### **Petite New York Sirloin Steak \$46**

Sixteen ounce choice sirloin steak grilled to order and finished with Hunt & Grunt Zip Sauce

#### **Filet Mignon \$48 "Angus style" \$50 upon request**

A nine ounce Angus filet, cooked to your liking, served with the Hunt & Grunt Zip Sauce, "Angus style" served on a bed of sautéed spinach, topped with bleu cheese

#### **Tomahawk Pork Chop \$38**

A twelve ounce Tomahawk pork chop served on a bed of seasoned wilted spinach, finished with a fig jus

#### **Chicken Tosca \$28**

Skinless and boneless chicken breast, lightly battered in a seasoned egg wash and pan seared; finished in the oven until tender, topped with lemon butter.

Served over angel hair pasta

#### **Michigan Lake Perch \$35**

Lake perch delicately sautéed with walnut oil, brown butter and toasted walnuts; served with wild rice

#### **Jumbo Sea Scallops \$44**

Pan seared with fresh basil and garlic, served with wild rice and vegetable du jour

#### **Canadian Salmon \$36**

Filet of Salmon baked in the oven until tender, finished with a honey miso glaze and sesame seeds; served with jasmine rice and vegetable du jour

#### **Wasabi Encrusted Ahi Tuna \$38**

Ahi tuna dusted in crushed wasabi peas, cooked to order, served with jasmine rice. Garnished with wasabi, pickled ginger and soy

#### **Chilean Sea Bass \$46**

Oven baked sea bass topped with sautéed spinach and mushrooms, served over a velvety lobster sauce; accompanied with jasmine rice and fresh vegetables

## Hunt Room Menu Continued

### SANDWICHES

**Sandwiches** are served with a cup of soup du jour

#### Hunt Room Hamburger \$14

Fresh ground Sirloin, cooked to order, served on a brioche bun with Bermuda onion, ripe tomato, lettuce and pickle on the side; served with French fries. Optional: add Bleu, Swiss or Cheddar cheese

#### Open Face Sirloin Sandwich \$30

Twelve ounce choice sirloin, layered with grilled mushrooms and onions, served open face with melted Swiss cheese and French fries

### PASTAS

#### Lobster and Shrimp Pasta Rennard \$48

Tender strips of South African lobster and jumbo shrimp sautéed with artichoke hearts, mushrooms, sun dried tomatoes, capers, baby spinach and crumbles of smoked bacon. Served atop angel hair pasta with a lemon butter sauce

#### Pasta Bolognese \$28

Penne pasta tossed with a traditional Bolognese sauce, topped with shaved Parmigiano Reggiano cheese

#### Suzanne's Chicken \$28

Skinless and boneless julienne Chicken breast sautéed with white wine, sundried tomatoes, pine nuts and basil pesto; tossed with fresh pasta

### SPECIALTY SALADS

Add to any salad for an additional charge  
**Sirloin \$12, Char-grilled Chicken Breast \$7  
or Salmon \$10**

#### Martha's Vineyard Salad \$5/\$10

Side and Entrée size available

Fresh mixed greens together with crumbled Bleu cheese, sun dried cranberries, red onion and pine nuts; finished with raspberry vinaigrette dressing

#### Caprese Entrée \$5/\$10

Side and Entrée size available

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

#### HRC Caesar \$4/\$8

Side and Entrée size available

Fresh romaine spears laced with the HRC Caesar dressing; finished with shaved Parmesan cheese and seasoned croutons

#### HRC House Wedge \$5/\$10

Side and Entrée size available

A romaine heart together with crumbled Bleu cheese, cherry tomato, red onion and crispy bacon; finished with a creamy garlic dressing and balsamic reduction



ALL WEIGHTS GIVEN ARE PRIOR TO COOKING

Several food items are priced in accordance with the current market;  
please visit the HRC website for any changes in pricing.

\*Caesar dressing and Golden Roquefort contain raw eggs. Although most food is cooked to order, consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness\*

# HURON RIVER PRIVATE DINNER CLUB



## FIRESIDE RECITED MENU Traditional Entrée Portions

**All Fireside Room Entrées include:** Relish Tray, Fresh Bread Basket, Soup du jour, Choice of HRC Pineapple-Onion Salad, Tossed Garden Salad or a Green Goddess Salad  
Choice of Potato or Vegetable, HRC Custom Blended Coffee or Hot Tea,  
Guernsey Dairy Ice Cream Sundae with choice of topping for dessert.

~We exclusively serve sweet succulent South African Lobster tails at the HRC~

<b>PRIME BONE-IN FILET</b> .....	<b>\$86</b>
Prime Bone-In Filet served in a pool of custom HRC brown sauce, 12 oz. portion	
<b>KING SIRLOIN</b> .....	<b>\$92</b>
Certified Black Angus New York Strip, 32 oz. portion	
<b>QUEEN SIRLOIN</b> .....	<b>\$76</b>
Certified Black Angus New York Strip, 24 oz. portion	
<b>PETITE SIRLOIN</b> .....	<b>\$54</b>
Certified Black Angus New York Strip, 16 oz. portion	
<b>FILET MIGNON</b> .....	<b>\$98</b>
Two Filet mignons served with the HRC zip sauce, 9 oz. portion each filet	
<b>RACK OF LAMB</b> .....	<b>\$145</b>
An eight-bone Rack of Lamb of seasoned Colorado Lamb, two lb. portion	
<b>LAMB CHOPS</b> .....	<b>\$145</b>
Five double-bone seasoned Colorado Lamb chops cut from the rack	
<b>“TRADITIONAL” SURF &amp; TURF</b> .....	<b>\$125</b>
Ten ounces of South African Lobster tails and one 9 oz. Filet mignon	
<b>“TRADITIONAL” WET &amp; WOOLIE</b> .....	<b>\$145</b>
Ten ounces of South African Lobster tails and three double-bone seasoned Colorado Lamb chops	
<b>“TRADITIONAL” LOBSTER</b> .....	<b>\$145</b>
Twenty ounces of sweet South African Lobster tails served with drawn butter and fresh lemon	

**Traditional Entrée Portions Fireside Recited Menu Continued**

<b>“TRADITIONAL” FIN &amp; FEATHERS</b> .....	<b>\$88</b>
Ten ounces of sweet South African Lobster tails served with a Chicken Tosca breast finished with lemon butter	
<b>SEAFOOD PLATTER</b> .....	<b>\$98</b>
Five ounces Sweet South African Lobster tail, Frog legs, pan seared Sea Scallops, garlic sherry Shrimp, Oysters Rockefeller and a Fish fillet	
<b>FROG LEGS</b> .....	<b>\$46</b>
Twelve pieces of lightly breaded, deep-fried Frog legs	
<b>SHRIMP</b> .....	<b>\$66</b>
Ten Jumbo Shrimp dipped in a light HRC batter and deep fried	
<b>SCALLOPS</b> .....	<b>\$88</b>
Ten Sea Scallops breaded and deep-fried	
<b>FRESH FISH</b> .....	<i>*Market price</i> <b>\$32 - \$48</b>
Announced Weekly on HRC website and recited at each table	
<b>KING CRAB LEGS</b> .....	<b>\$155</b>
Steamed red Alaskan King Crab legs, 26 oz. portion, served with drawn butter	
<b>TURF &amp; CRAB</b> .....	<b>\$135</b>
One 9-oz. Filet mignon and steamed red Alaskan King Crab legs with claws, 16 oz. portion	
<b>FEATHERS</b> .....	<b>\$38</b>
Two skinless Chicken breasts served “tosca” style with Angel hair pasta, finished with lemon butter	
<b>PORK CHOP</b> .....	<b>\$48</b>
Single 13 oz. Tomahawk Pork chop, finished with a Fig Jus	
<b>CHEF’S SPECIALS</b> .....	<i>*Market price</i>
Announced Weekly on HRC website and recited at each table	
<b>PRIME RIB KING CUT</b> <i>Served on FRIDAY AND SATURDAY Only</i> .....	<b>\$68</b>
Slow roasted seasoned Prime Rib, 32 oz. portion, cooked to your liking; served with Au Jus	
<b>PRIME RIB QUEEN CUT</b> <i>Served on FRIDAY AND SATURDAY Only</i> .....	<b>\$48</b>
Slow roasted seasoned Prime Rib, 20 oz. portion, cooked to your liking; served with Au Jus	

ALL WEIGHTS GIVEN ARE PRIOR TO COOKING

The Board of Directors follow a 50 - 55% Food Cost structure when pricing the menu items.

Several food items are priced in accordance with the current market;  
please visit the HRC website for any changes in pricing.

\*Caesar dressing and Golden Roquefort contain raw eggs. Although most food is cooked to order, consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness\*

# HURON RIVER PRIVATE DINNER CLUB



## RECITED MENU

### “Contemporary” Entrée Portions

The following items will be recited only upon request

<b>HALF ORDER OF FILET MIGNON</b> .....	<b>\$66</b>
One 9-oz. Filet mignon served with HRC zip sauce	
<b>HALF ORDER OF LAMB CHOPS</b> .....	<i>*Market price</i> <b>\$94</b>
Three double bone seasoned Colorado Lamb chops cut from the rack	
<b>“FIRESIDE” SURF &amp; TURF</b> .....	<b>\$98</b>
Five ounces sweet South African Lobster tail and one 9-oz. Filet mignon	
<b>“FIRESIDE” WET &amp; WOOLIE</b> .....	<i>*Market price</i> <b>\$98</b>
Five ounces sweet South African Lobster tail and two double-bone seasoned Colorado Lamb chops	
<b>“FIRESIDE” LOBSTER</b> .....	<i>*Market price</i> <b>\$88</b>
Ten ounces sweet South African Lobster tails served with drawn butter and fresh lemon	
<b>“FIRESIDE” FIN &amp; FEATHERS</b> .....	<i>*Market price</i> <b>\$76</b>
Five ounces sweet South African Lobster tail and a Chicken Tosca breast finished with lemon butter sauce	
<b>HALF ORDER OF FROG LEGS</b> .....	<b>\$34</b>
Six pieces of lightly breaded, deep-fried Frog legs	
<b>HALF ORDER OF SHRIMP</b> .....	<b>\$48</b>
Five jumbo Shrimp dipped in a light HRC batter and deep fried	
<b>HALF ORDER OF SCALLOPS</b> .....	<b>\$54</b>
Five Sea Scallops breaded and deep fried	
<b>HALF ORDER OF KING CRAB LEGS</b> .....	<i>*Market price</i> <b>\$105</b>
Steamed red Alaskan King Crab legs, 16 oz. portion, served with drawn butter	

## VEGETARIAN ENTRÉES



Entrées are served with choice of the

- **HRC Pineapple Bermuda Onion salad**
- **Tossed Garden salad**
- **Green Goddess salad**

For an additional option, ask your server if the soup du jour meets your palate requirements

### **Veggie Garden Patty \$20**

An assortment of fresh julienned vegetables together with black beans; topped with caramelized onions and served with jasmine rice

*Gluten free*

### **Suzanne's Pasta \$26**

Fresh pasta tossed with sun dried tomatoes and pine nuts in a basil pesto cream sauce; garnished with fresh parmesan cheese

### **Penne Crucionne \$22**

Penne pasta together with artichokes, mushrooms, kalamata olives, spinach and extra virgin olive oil tossed with a pinch of Cajun spices and parmesan cheese

### **Florentine Raviolo \$24**

Spinach and cheese filled raviolis tossed with toasted walnuts, sun dried tomatoes and spinach in a sherry cream sauce



# CHILDREN'S MENU



## FIRST COURSE

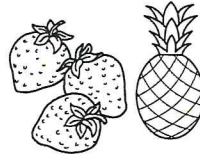
Choice of:

12

All Inclusive



Carrot Sticks  
with Ranch



Chopped Strawberries  
& Pineapple



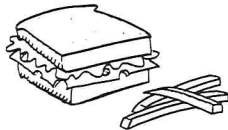
Mini Tossed  
Salad



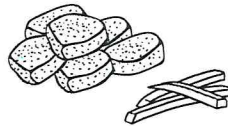
**Buttered Noodles**  
with Parmesan Cheese on the side



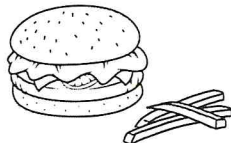
**Individual Cheese Pizza**



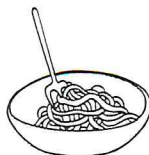
**Grilled Cheese on Fluffy Bread**  
with French Fries



**Chicken Tenders**  
with French Fries



**Hand Burger**  
with French Fries



**Angel Hair Pasta**  
with House Marinara Sauce



Beverage  
of choice

