

APPETIZERS

BAR CHIPS \$6

Served with Homemade French Onion Dip

MUSSELS \$13

Garlic, White Wine, Lemon and Tomato Served with Garlic Toast

ONION RINGS \$6

Hand Dipped and Served with Cajun Ranch

STEAK BITES \$10

Mushrooms and Zip Sauce. Served with Garlic Bread

WINGS 3 WAYS \$7

Buffalo, Butter Garlic and Sesame Ginger

SMOKED SALMON DIP \$10

Cream cheese, Sour Cream, Boursin, Lemon, Basil and Parmesan. Served with Toast Points

SPINACH ARTICHOKE DIP \$8

Cream Cheese, Sour Cream, Tabasco, Parmesan and Seasonings. Served with Pita Bread.

FAJITA NACHOS \$12

Peppers, Onions, Cheddar, Jalapeno Jack, Pico, Guacamole, Sour Cream and Tortilla Chips
Chicken or Steak

SHRIMP COCKTAIL \$8

SALADS

CEASAR \$9

Romaine, Parmesan, Anchovies and Baked Croutons

WEDGE \$6

Iceberg, Bacon, Red Onion and Blue Cheese Dressing

TEQUILA LIME STEAK SALAD \$14

Romaine, Ice Berg, Cilantro, Tomato, Black Bean Corn Relish and Fried Onion with Citrus Vinaigrette

POACHED PEAR \$11

Spinach, Candied Walnuts, Sweet Lemon, Red Onion, Blue Cheese and Red Wine Vinaigrette

HOUSE \$4

Field Greens, Cherry Tomato, Cucumber, Red Onion and Croutons

SOUPS

HOUSE SOUP \$3

SOUP DU JOUR \$3

FRENCH ONION \$5

SANDWICHES

GRILLED PESTO CHICKEN \$11

Sundried Tomatoes, Red Onion and Mozzarella on Ciabatta Bread

FRIED BOLOGNA \$7

Fried Onion, American Cheese and Spicy Mustard on Texas Toast

PULLED PORK \$9

Homemade BBQ Sauce and Onion on a Brioche Bun

PATTY MELT \$10

Burger Blend, Caramelized Onion and Swiss Cheese on Marble Rye

REUBEN \$11

Corned Beef, Sauerkraut, House Sauce and Swiss Cheese on Marble Rye

GRILLED SALMON \$14

Lettuce, Tomato, Blue Cheese, Capers and Aioli on Ciabatta Bread

CAESAR WRAP \$10

Chicken, Romaine, Red Onion, Parmesan and Dressing on Lawash

CALIFORNIA BLT \$11

Bacon, Lettuce, Tomato, Avocado, Bean Sprouts and Garlic Aioli on Lawash

BURGERS

ELK'S BURGER \$11

Signature Blend, Seasonings, Lettuce, Tomato, Red Onion and Freezer Pickles on a Grilled Brioche Bun

THE MAC \$12

Ground Sirloin, Lettuce, Minced Onion, Freezer Pickles and House Sauce on a Grilled Sesame Bun

SLIDERS 2 \$9

Ground Sirloin and Grilled Onion on Mini Buns

CHILDRENS MENU AVAILABLE



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ENTREES

BAYOU PORK \$16

Center Cut Chops, Bacon, Onion and Sweet and Sour Compote. Served with Hash Brown and Vegetable

MEATLOAF \$15

Special Blend, Mushroom Onion Ragout. Served with Smoked Gouda Cheddar Scallop Potatoes and Vegetable

GRILLED SIRLOIN STEAK \$18

Angus Beef, Seasoned. Served with Smoked Gouda Cheddar Scallop Potatoes and Vegetable

GRILLED SALMON \$17

North Atlantic, Maple Glaze, Candied Red Onion and Lemon Zest. Served with Wild Rice and Vegetable

FISH AND CHIPS \$13

North Atlantic Beer Battered Cod. Served with Lemon, Tartar Sauce, Seasoned Chips and Vegetable

JUMBO SHRIMP \$15

Battered Fried and Served with Wild Rice, Vegetable and Cocktail Sauce

CHICKEN PICCATA \$13

Sautéed with Mushrooms, Artichokes, Lemon, White Wine and Pasta. Served with Vegetable

MAC & CHEESE \$11

Cream, Smoked Gouda, Parmesan, Mozzarella, Garlic and Shallots. Topped with Cheese It Crust

SHRIMP SCAMPI \$15

Sautéed with Garlic, Tomato, Lemon, White Wine, Parmesan and Pasta

SIDES

HOUSE SALAD \$4

COLESLAW \$3

BEER BATTERED FRIES \$4

FRENCH ONION DIP \$2

DESSERTS

WHITE CHOCOLATE BREAD

PUDDING \$6

Custard, Vanilla, Caramel, Vanilla Ice Cream

FRIED TWINKIE \$5

Sweet Batter, Wild Berry Sauce, Powdered Sugar

HOT FUDGE BROWNIE \$6

Baked, Walnuts, Powdered Sugar, Vanilla Ice Cream



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