

# THE GRILL ROOM

AT

HARBOR PINES  
GOLF CLUB

## STARTERS

**Bavarian Pretzel \$11**

Served with Queso and Honey Mustard

**Pork Pot Stickers \$11**

Steamed or Fried served with Ponzu Dipping Sauce

**Loaded Potato Skins \$9**

Baked Potato Slices and topped with Cheddar Cheese, Crumbled Bacon and Scallions

**Crispy Fried Brussel Sprouts \$9**

Brussels Sprouts Fried Lightly and topped with Crumbled Goat Cheese and Balsamic Reduction

**Guinness Roasted Carrots \$12**

On top of Baby Arugula and aa Vanilla Bean Vinaigrette

**Roasted Garlic & Parmesan Fries \$8**

Our Fries Tossed with Roasted Garlic, Parmesan and Parsley

**Hummus Platter \$10**

Garlic Roasted Hummus with Fresh Veggies and Warm Pita

**Ahi Tuna Steak \$13**

Served Rare sitting on a bed of Asian Slaw & side of Ponzu Dipping Sauce

## SOUP & SALADS

**French Onion \$8**

**Soup of The Day \$6**

**Classic Caesar Salad \$10**

Crispy Romaine, Shaved Parmesan Cheese and Croutons tossed in a Traditional Dressing  
Add Chicken \$4 or Shrimp \$6

**Fall Harvest Salad \$12**

Mixed Greens, Apple, Cranberries, Pecans in a Creamy cider dressing  
Add Chicken \$4 or Shrimp \$6

**Grilled Seafood Antipasti \$27**

Grilled Lobster, Grilled Shrimp, Crabmeat, Roasted Red Peppers, Artichokes, Veggies and Cheese

## ENTREES

**14 oz PRIME RIB SPECIAL**

Served with Vegetable and Potato and with a side of Horseradish Cream Sauce  
Choice of Soup or Salad

**\*Market Price**

All Entrees Comes with Choice of Soup or Salad

**Salmon Filet \$24**

Salmon Filet over Saffron Risotto in a Lemon Butter Sauce

**Shrimp Scampi \$22**

Served in a White Wine Butter Sauce

**Steak and Frits \$24**

Char Grilled Ribeye with Mushrooms and Onions  
Comes with Potato and Vegetable

**NY Strip Steak \$38**

14oz Gorgonzola Horseradish Crusted Strip  
Comes with Potato and Vegetable

**Pan Seared Sea Scallops \$30**

Served with Butternut Squash Risotto and drizzled with Toasted Pumpkin Seed Arugula Pesto

**½ Roasted Long Island Duck \$28**

With Bourbon Mashed Sweet Potatoes and Pomegranate Au Jus

**Braised New Zealand Lamb Shanks \$29**

Served with Mashed Potatoes and Roasted Root Vegetables

**Pan Seared Pork Tenderloin \$21**

With a Brandy Demi Glaze. Served with Smoked Apple Mashed Potatoes and Vegetables

**Pan Roasted Stuffed Airline Chicken \$24**

Stuffed with Wild Mushroom Risotto and Boursin Cheese with Herbed Pan Gravy and Roasted Root Vegetables

**Penne Bolognese \$22**

Topped with Herbed Ricotta

## SWEET ENDINGS

**Cheese Cake \$6**

**Peanut Butter Pie \$6**



## Wine Selection

### Canyon Road \$7

- Pinot Grigio
- Chardonnay
- Sauvignon Blanc
- Moscato
- White Zinfandel

### Prophecy \$8

- Buttery Chardonnay
- Pinot Grigio

### William Hill Chardonnay \$9

### Santa Margarita Pinot Grigio \$10

### Dark Horse Rose \$8

### La Marco Prosecco \$10

### Crane Lake Riesling \$9

### Canyon Road \$7

- Cabernet
- Merlot
- Pinot Noir

### Prophecy \$8

- Cabernet
- Pinot Noir
- Red Blend

### William Hill Cabernet \$9

### Alamos Malbec \$8

### PIO Chianti \$9

**ASK YOUR BARTENDER ABOUT  
OUR HOUSEMADE SANGRIA \$11**

#### SPECIAL OCCASION?

*Our Clubhouse is the perfect place for your upcoming celebrations. We offer an array of high quality menus to fit your party needs. We specialize in all types of functions from business lunches, family parties and wedding ceremonies.*

Contact our Catering Department  
609.927.0006 ext. 23

## DRINK SPECIALS

**Limoncello Hot Toddy \$13**  
Homemade Limoncello, Bulliet Rye, Hot Water, Lipton Tea and Lemon Wedge

**Burnt Orange Old Fashion \$13**  
Orange Bitters, Bulliet Bourbon, Cointreau & Muddled Fruit

**Harvest Rum Punch \$12**  
Bacardi, Myers Dark Rum, Apple Cider, Pineapple Juice and Cranberry

**Chocolate Mint Irish Coffee \$12**  
Jameson, Kahlua, Crème De Cacao and Hot Coffee with Whipped Cream Top

**Fall For Me Moscow Mule \$12**  
Amsterdam Vodka,, Apple Cider, Ginger Beer, Lime Juice and Splash of Cran

**Snickerdoodle Martini \$13**  
Rumchata, Amaretto, Butterscotch and Vanilla Vodka with splash of 1/2 & 1/2

**Devils Margarita \$11**  
Sauza Tequila Gold, Lime Juice, Simple Syrup Topped with Cabernet

**Blackberry Smash \$12**  
Blackberry Brandy, Jim Beam Apple, Smashed Berries, Simple Syrup and Lemon

## BEER SELECTION

### DRAFT BEER

Domestic \$4

IPA & Imports \$6/\$8

### BOTTLE BEER

Domestic \$4

Miller Lite, Yuengling, Coors Light, Michelob Light, Budweiser, Bud Light

Imported \$5

Heineken, Heineken Light, Corona, Corona Light, Amstel Light, Guinness

### COOLERS & SEASONALS

White Claw \$7