

Milford Hills Hunt Club Plated Dinner Menu

Please choose only two entrees.
All dinner entrees include freshly baked dinner rolls,
Choice of soup or salad (Garden or Caesar), milk and coffee.

Plated Seafood Selections

All dinner entrees include freshly baked dinner rolls,
Choice of soup or salad, milk, and coffee.

Cedar Plank Atlantic Salmon Fillet

Brown sugar roasted salmon, served with pecan rice pilaf, fresh vegetable medley, and beurre blanc sauce. \$24.95

Broiled Lake Superior Whitefish Fillet

Topped with toasted almonds and fresh lemon, served with cranberry rice pilaf and fresh vegetable medley with a side of lemon dill tarter sauce.
\$19.95

Asian Gulf Shrimp Stir Fry

Fresh stir fried vegetables and shrimp tossed in a teriyaki sauce, served over garden blend rice. Garnished with black sesame seeds served with a side of citrus soy sauce \$24.95

Marinated & Grilled Swordfish Steak and Shrimp

Served over black beans and rice. Topped with grilled pineapple-mango salsa and served with a fresh vegetable medley. \$24.95

Shrimp Fettuccine Alfredo

Gulf shrimp and fettuccine tossed with fresh garlic, cream, parmesan cheese, and Italian spices, served with fresh vegetable medley. \$22.95

Pecan Crusted Walleye Fillet

Sautéed and finished with basil compound butter and creamy angel hair pasta, served with fresh vegetable medley. \$22.95

Grilled Yellowfin Tuna

Tuna steak served over spinach whipped potatoes. Finished with a merlot demi-glaze served with a fresh vegetable medley. \$23.95

Surf and Turf

6oz broiled Maine lobster tail and drawn butter and a 6oz charbroiled Black Angus tenderloin filet topped with a burgundy demi glaze, sautéed mushrooms and served with twice baked potato and steamed asparagus.
Market Price

Scallop Stuffed Prawns

Creamy angel hair pasta, fresh medley of vegetables finished with a light champagne cream sauce. \$34.95

Potato Crusted Alaskan Halibut

Served over fire roasted red bell pepper cream sauce and fresh medley of vegetables garnished with scallion oil. \$29.95

Alaskan Red King Crab Legs

Twice baked potato, fresh medley of vegetables, drawn butter, and lemon. One pound or two pound orders available at market price.
Market Price

Plated Pheasant Selections

All pheasant selections served with fresh vegetable medley.

Pheasant Parmesan

Boneless breast of pheasant lightly breaded, topped with tomato basil sauce, parmesan, fresh mozzarella cheese over creamy angel hair pasta. \$27.95

Southern Fried Airline Pheasant Breast

With garlic whipped Idaho potatoes and country gravy. \$27.95

Sautéed Airline Pheasant Breast Provencal

Sautéed pheasant, garlic, white wine, tomato concasse, black olives, basil chiffonade, and capers, angel hair pasta. \$27.95

Sautéed Airline Pheasant Breast Ala Oscar

Steamed asparagus, crab cake, finished with béarnaise sauce over steamed rice pilaf. \$27.95

Asian Vegetable Pheasant Stir Fry

Fresh stir fired vegetables and pheasant served over jasmine rice. Garnished with black sesame seeds, side of citrus soy sauce. \$19.95

Sautéed Airline Pheasant Breast Mushroom Marsala

Served with mashed red potatoes and fresh vegetable medley. \$27.95

Pan Seared Pekin Duck Breast

Served over roasted garlic mashed red potatoes, sautéed spinach and zucchini finished with cranberry wine reduction. \$24.95

Boursin Pheasant Breast

Airline breast of pheasant topped with toasted seasoned bread crumbs and garlic herb boursin cheese served over fettuccine pasta. \$27.95

Pheasant Pot Pie

Enjoy a warm buttery crust filled with delicious seasoned roasted pheasant, carrots, peas, beans, corn, mushrooms, and onion. Served with rice pilaf and vegetable medley
\$22.95

Sun-dried Tomato Pheasant Breast

Pheasant Breasts Sun dried tomatoes and artichokes in a Tarragon cream sauce. Served over Penne Pasta \$27.95

Pheasant Breast Saltimbocca

A seared breast of pheasant topped with Proscuitto and finished with a shitake mushroom and door county cherry marsala sauce. Served over Farfalle pasta. \$27.95

Pheasant Gorgonzola

Sautéed pheasant tossed with tomato concassee, roasted asparagus, toasted pine nuts and gorgonzola cream sauce. Served with garlic angel hair pasta. \$27.95

Panko Crusted Pheasant Breast

Served over lobster and chive whipped potatoes. Finished with herb boursin cheese sauce. \$27.95

Plated Chicken Selections

Chicken Breast Cordon Bleu

Baked cordon bleu over angel hair pasta, topped with gruyere cheese sauce and seasonal vegetables. \$24.95

Apple Smoked Bacon Wrapped Airline Chicken Breast Florentine

Side of roasted garlic mashed red potatoes, fresh vegetable medley and finished with gruyere cheese sauce. \$24.95

Chicken Marsala

Sautéed chicken breast with mushroom marsala wine sauce, garlic angel hair pasta and seasonal vegetables. \$22.95

Chicken Oscar

Baked chicken breast lightly seasoned and topped with crab meat, fresh asparagus and hollandaise sauce. Served with saffron rice pilaf. \$24.95

Chicken Stir Fry

Fresh stir fried oriental vegetables with tender chicken breast. Served over a wild rice blend and finished with teriyaki sauce and black sesame seeds. Served with a side of citrus soy sauce. \$19.95

Baked Chicken Breast Sherry

Baked chicken breast topped with a rich mushroom sherry sauce, served over garden rice pilaf and with fresh seasonal vegetables. \$22.95

Plated Pork Selections

12oz Chargrilled Pork Porterhouse

Grilled to perfection served with Portobello mushroom jus. Served with herb roasted potatoes and fresh vegetable medley. \$22.95

Pan-Roasted Lime Marinated Pork Tenderloin

With mango-pineapple salsa served over almond rice pilaf. Served with fresh vegetable medley. \$22.95

Sautéed Pork Scallopine

Tender pork tenderloin medallions sautéed and finished with tomato-basil cream. Served over angel hair pasta with fresh seasonal vegetables. \$22.95

Herb Roasted Pork Loin

With a natural sauce. Served with garlic mashed potatoes and fresh vegetable medley. \$20.95

Plated Beef Selections

Burgundy Tenderloin Tips and Mushrooms

Served with garlic mashed Idaho potatoes and fresh vegetable medley. \$23.95

12 oz New York Strip

USDA choice strip steak prepared to specification served with cheddar mashed Idaho potatoes, sautéed mushrooms, fresh vegetable medley and finished with a burgundy demi glaze. \$29.95

Shitake Mushroom Dusted 8 oz Filet Mignon

Served with a twice baked potato, fresh vegetable medley, sautéed mushrooms and topped with a merlot demi glaze. \$32.95

Filet Mignon Champignon with Mushrooms

USDA choice filet prepared to specification served with sour cream and chive mashed potatoes, sautéed button mushrooms, and fresh vegetable medley and finished with a burgundy demi glaze. \$34.95

Slow Roasted Prime Rib

Served with a baked potato or Yukon Gold Mashed, au jus, creamed horseradish, and fresh vegetable medley.

Queen cut 12 oz \$24.95 King Cut 16 oz \$29.95

Bone In Tenderloin

USDA Choice bone in 16 oz. Tenderloin steak prepared to specification. Served with Idaho Yukon gold mashed potatoes, sautéed wild mushrooms in butter, fresh vegetable medley. Finished with Burgundy demi glaze. \$35.95

Kansas City Strip Steak

USDA Choice 22 oz. Kansas City Strip Steak prepared to specification. Served with roasted garlic mashed red potatoes and fresh vegetable medley. Finished with Burgundy demi glaze.
\$34.95

Surf and Turf

6oz broiled Maine lobster tail and drawn butter and a 6oz charbroiled Black Angus tenderloin filet topped with a burgundy demi glaze, sautéed mushrooms and served with twice baked potato and steamed asparagus.
Market Price

Plated Lamb Selections

Herb Roasted Rack of Lamb

A side of Florentine potatoes, creamed spinach surrounded by whipped potatoes finished with Glace de Agneay. \$34.95

Double Lamb Loin Chops

Lamb chops broiled to perfection over mustard spatzle served with artichoke and mushroom ragu. \$32.95

Domestic Lamb Shank

Braised hind shank of domestic lamb with saffron risotto and garlic-infused lamb stock reduction with fresh vegetable medley \$29.95

Duet Pairings

One Dinner Selection can be made from the Duet Pairings.
All Duet Dinners served with Garlic Yukon Gold Mashed Potatoes and
Fresh Vegetable Medley.

Angus Filet Mignon and Stuffed Shrimp

Petite Filet served with burgundy demi glace accompanied by Jumbo Shrimp stuffed with
spinach, wild mushrooms and Asiago cheese. \$34.95

Angus Filet Mignon and Chicken Marsala

Grilled Filet with breast of Chicken served a Marsala wine and mushroom sauce. \$32.95

Angus Filet Mignon and Chicken Champignon

Grilled 6 oz. Filet accompanied by a sautéed chicken breast both finished in a wild mushroom
cream sauce. \$29.95

New York Strip and Scallops

8 oz. Center Cut New York Strip Steak and Jumbo Scallops with Roasted garlic Brandy basil
compound butter. \$32.95

Herb Chicken and Jumbo Shrimp

Fresh Herb baked Chicken breast with sautéed wild caught white Mexican Shrimp. Served with
a creamy garlic parsley sauce. \$29.95

Chicken Cordon Bleu and Sautéed Wild Caught White Mexican Shrimp

Served with Gruyere cheese sauce. \$26.95

Roasted Pork Loin and Mexican Shrimp

Sliced Roasted Pork Loin with wild mushroom ragout and white Mexican Shrimp with citrus
rosemary compound butter. \$32.95

Pheasant and Filet Mignon

Pheasant Cacciatore and Grilled 6 oz. Filet Mignon. \$34.95

***Notice: Consuming Raw or Undercooked meats, poultry, seafood, shellfish, or eggs may increase
your risk of food borne illness.**

Menu Items and Prices are Subject to Change without notice.

All food and beverage is subject to a service charge and applicable sales tax.

No separate checks on groups of 8 or more and an automatic 20 percent service gratuity charge will be
applied. **Revised 1/7/2010**