

Appetizers

CAJUN SWEET AND SOUR SHRIMP

Blackened shrimp with pan made sweet and sour sauce and crispy rice noodles. Served with roasted pepper aioli...\$12.95

§ JUMBO SHRIMP COCKTAIL

5 Jumbo shrimp poached in lemon court bouillon served with cocktail sauce.....\$12.95

SALMON MARTINI

HGC's signature smoked Atlantic salmon with house guacamole, wasabi aioli and crispy fried wontons.....\$9.95

BEEF SATAY

Teriyaki marinated beef tenderloin skewered and seared served with spicy thai chili vinaigrette dipping sauce...\$10.95

SAUTEED SEASONAL MUSHROOMS

An array of seasonal mushrooms lightly seasoned with fresh garlic resting in a puff pastry shell. Served with boursin cheese and fresh pear slices...\$11.95

HGC'S OWN WALLEYE FINGERS

Lightly battered and fried served with your choice of wasabi aioli, tarter or HGC's cocktail sauce...\$9.95

§ HGC'S SIGNATURE ONION RINGS

Hand cut, buttermilk battered, and salted perfectly. Served with Ancho Ranch Dressing... \$4.95

ENTREE CAESAR SALAD

Torn romaine lettuce tossed with creamy Caesar dressing, garlic croutons, fresh grated parmesan cheese and tomato wedges...\$8.95 Add grilled chicken \$1

§ ORCHARD SALAD

Baby greens tossed in raspberry vinaigrette with grilled Asian pears, locally made blue cheese, tomato, cucumber and grilled chicken breast ..\$9.95

§ THE PETIT FILET SALAD

7 ounce grilled tenderloin with sautéed mushrooms and served with mixed greens, sliced strawberries, and balsamic vinaigrette salad dressing...\$18.95

RED HOOK ALE BATTERED SHRIMP CAESAR SALAD

Our kitchen tossed Caesar salad with 12 Red Hook batter-fried shrimp topped with homemade croutons...\$11.95

ASIAN TUNA SALAD

Sushi grade tuna seared to your preferred temperature on a bed of Asian ginger mixed greens with, wasabi aioli, spicy Thai chili vinaigrette, crispy wontons, cucumbers, and tomatoes...\$16.95

SHRIMP LOUIS

Fresh shredded lettuce, topped with poached baby shrimp and our house-made Louis dressing, served with tomato wedges, hardboiled eggs and dill pickle....\$10.95

All pasta entrees are served with soup or salad and garlic toast

§ SMOKED CHICKEN RISOTTO

HGC's house smoked chicken breast, sautéed with domestic and portabella mushrooms, red onion, garlic, sun-dried tomatoes, white wine, fresh herbs, and finished with creamy aborio rice topped with shredded parmesan cheese....\$15.95

PENNE BOLOGNESE

Italian sausage bell peppers and onions in a rich red sauce with el dente penne pasta. Topped with shredded parmesan cheese and tapénade....\$16.95

FETTUCCINE PRIMAVERA

Sautéed seasonal vegetable with semolina fettuccini and your choice of our house made sauces: Creamy Alfredo, Extra Virgin Olive Oil, Wine & Garlic, or Marinara....\$12.95 (add chicken for \$1)

Salads

Pastas

MUSHROOM STUFFED RAVIOLI CARBANARA

With green onions, prosciutto ham, and bacon in an Alfredo sauce....\$15.95

TUSCAN TORTELLINI ALFREDO

Cheese filled tortellini tossed with our house made Alfredo sauce, sun-dried tomatoes, fresh basil, portabella mushrooms, prosciutto ham and grilled chicken....\$16.95

ANGEL HAIR PASTA WITH SHRIMP

Five jumbo shrimp sautéed with tomato and green onion tossed with fresh garlic, white wine, extra virgin olive oil and angel hair pasta....\$19.95

*All Steaks served with the vegetable of the day and your choice of soup or salad & potato:
Potato Choices: Baked, Mashed Potatoes, Hash Browns, Au Gratin, or Fresh Herbed and Garlic Aborio*

Add béarnaise sauce...\$1.50, Blue Cheese Butter...\$1, Sautéed Mushrooms...\$1, Sautéed Onions...\$1

THE HUDSON GOLF CLUB HAND CUTS ALL OF OUR STEAKS INCLUDING OUR CHOPS AND ARE PROUD TO OFFER ANGUS BEEF TO INSURE TOP QUALITY STEAKS. SEASONED PERFECTLY & GRILLED TO YOUR SPECS!

§ FILET MIGNON

7 oz...\$24.95 10 oz...\$26.95

THE RIBEYE

16 oz...\$21.95

THE NEW YORK STRIP LOIN

16 oz...\$25.95

HOUSE CUT PORK CHOPS

Plain with apple sauce or Cajun with Thai Chili Vinaigrette. 8 oz...\$16.95

House Cut LAMB LOIN CHOPS

Two 8 oz Chops...\$24.95

HOUSE CUT PORTERHOUSE

22 oz...\$27.95

GROUND SIRLOIN

8 oz...\$10.95

TRADITIONAL SLOW ROASTED PRIME RIB

Served Thursday and Friday nights. 12 oz...\$20.95 16 oz...\$22.95

*All Entrees served with the vegetable of the day and your choice of soup or salad & potato:
Potato Choices: Baked, Mashed Potatoes, Hash Browns, Au Gratin, or Fresh Herbed and Garlic Aborio*

CHICKEN MODENA

Grilled chicken breast on balsamic glazed tomatoes topped with sautéed spinach and fresh mozzarella...\$16.95

CHICKEN MARSALA

Seasoned chicken breast sautéed with fresh mushroom in a Marsala butter sauce...\$16.95

§ SESAME CRUSTED PORK TENDERLOIN

White and black sesame crusted pork tenderloin with ginger barbeque sauce...\$16.95

HGC'S BEEF KABOB

Seasoned tenderloin tips skewered with fresh pepper, mushroom and onion....\$18.95

STUFFED PORTABELLA MUSHROOM

Teriyaki marinated portabella mushrooms stuffed with seasonal grilled vegetables, spinach and mashed potatoes, then topped with wasabi aioli....\$17.95

HGC'S SIGNATURE BARBEQUE RIBS

House-smoked and slow-cooked with care until they are as tender as a mother's love. Served with garlic toast. Half rack...\$16.95 Full Rack...\$21.95

SAUTÉED CALVES LIVER

Served traditionally with sautéed onions and crispy bacon....\$16.95

VEAL PICCATA

Lightly floured and sautéed veal cutlets with white wine, capers and lemon....\$18.95

SPICY DUCK

Pan seared Maple Leaf duck breast served with spicy thai chili vinaigrette...\$16.95

ONTARIO WALLEYE

Broiled, Beer Battered or Almond Breaded with lemon buerr blanc. Served with homemade tarter sauce & lemon ...\$19.95

SEARED ATLANTIC SALMON

Seasoned perfectly and seared served with Béarnaise sauce and lemon...\$17.95

JUMBO SHRIMP

Five jumbo prawns prepared two different ways: Scampi Style sautéed and finished with garlic, green Onions, diced tomatoes and wine or Lightly Breaded, fried and served with lemon ...\$22.95