



Detroit Athletic Club Lunch Menus

Luncheon Salad Selections

DAC Traditional House Salad

Mixed Lettuce and Spinach Salad with Julienne Carrot,
Crumbled Bleu Cheese, Roma Tomato, Red Onion
and Alfalfa Sprouts with Honey-Cider Dressing
(Included in luncheon entrée price)

Traverse City Salad

Bibb and Radicchio Lettuce, Dried Cherries,
Granny Smith Apple, Celery, Toasted
Walnuts and Gruyere-Bacon Bruschetta with
Raspberry Vinaigrette
4 per person

Monterey County Salad

Spinach, Bibb and Radicchio Lettuces,
Strawberries, Mandarin Oranges, Golden
Raisins and Candied Glazed Pecans with
Poppyseed Vinaigrette
5 per person

Caesar Salad

Crisp Romaine Lettuce, Garlic Parmesan Croutons and
Grated Parmigiano-Reggiano Cheese with Caesar Dressing
5 per person



20% gratuity 🌀 6% Michigan sales tax 🌀
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Luncheon Soup Selections

Soup of the Day
4 per person

Lobster Bisque
Chive Crème Fraiche
7.50 per person

Puree of Black Bean
Cherry Tomato Relish and Chorizo Crème
Fraiche
5.25 per person

Beef Consomme
4 per person

Mushroom Veloute
Watercress and Gorgonzola Cheese
6 per person

Roasted Tomato Bisque
Pesto and Ripe Olive Crème Fraiche
5 per person



Luncheon Entrée Selections

*Lunch entrée selections include the following:
House Salad, Vegetable and Starch, Rolls and Butter
Regular and Decaffeinated Coffee and Assorted Tea Selections*

Beef Selections

Beef Stroganoff
Sautéed Tenderloin Tips,
Sherry Wine Mushroom Sauce,
Crème Fraiche, Buttered Egg Noodles
19 per person

Yankee Pot Roast
(Minimum of 15 people)
Braised Round of Beef
with Burgundy Wine Sauce
and Jardiniere of Vegetable
22 per person

DAC Luncheon Filet
Broiled 6 oz. Black Angus Tenderloin
Steak, Mushroom jus lie
30 per person

San Antonio Flat Iron Steak
Texas Spiced Black Angus Steak
Sliced and Presented with Caramelized
Onion jus lie and Cherry Tomato Salsa
25 per person

London Broil
Garlic-Herb and Wine Marinated Beef
Culotte, Mushroom jus lie
25 per person

Herb Crusted Roast Sirloin
(Minimum of 15 people)
Slow Roasted Sirloin rubbed with fresh
Rosemary, Thyme, Garlic, and Cracked
Black Pepper
Served with Cabernet Wine jus lie
32 per person



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Luncheon Entrée Selections

Seafood Selections

All seafood served at the DAC is hand selected and served fresh.

Great Lakes Whitefish

Broiled and Served with Lemon-Caper Butter Sauce
21 per person

Atlantic Salmon Honey Mustard Glaze

Brushed with Sweet White Wine Dijon
Sauce, Warm Cucumber Slaw
24 per person

Georges Bank Scrod

With Roasted Garlic Aioli Crumbs
Served with Light Garlic Sauce
23 per person



Vegetarian and Pasta Selections

Cheese Filled Tortellini with Vodka Tomato Sauce

Spinach, Onions, Fresh Fennel,
Classic Italian Zesty Tomato Sauce
with Butter, Cream and Cheese
19 per person

Farfalle Primavera

Bow Tie Pasta tossed with Seasonal
Vegetables, Served with Garlic
Parmesan Cream Sauce
19 per person

Pennette Aglio e Olio

Quill Shaped Pasta tossed with Virgin
Olive Oil, Garlic, Fresh Cut Basil and
Tomato Concassé
16 per person
Add Grilled Dijon Basil Chicken
19 per person
Add Aged Balsamic Glazed Shrimp
Scampi
21 per person

Portobello Mushroom Ravioli

Roasted Squash puree, Sautéed Spinach,
Onions and Garden Vegetables
19 per person



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Luncheon Entrée Selections

Poultry Selections

Chicken Piccata

Sautéed Breast of Chicken, Artichoke
Hearts, Cremini Mushrooms, Brown
Poultry Glaze, Lemon Juice and Italian
Parsley
20 per person

Chicken Pot Pie

A DAC Tradition
Poached Chicken with Vegetables and
Supreme Sauce
Flaky Pie Dough Crust
20 per person

Michigan Chicken

Sautéed Breast of Chicken Stuffed
with Fresh Basil-Havarti Cheese
Sherry Wine Mushroom Glaze
22 per person

Chicken Val d' Aosta

Sauteed Cutlet Stuffed with Fresh
Basil, Canadian Prosciutto and
Imported Italian Fontina Cheese
Served with Lemon Butter Sauce
23 per person

Roast Cornish Hen

With White Port Mushroom Sauce
Basmati-Wild Rice Pilaf with Dried Fruits
22 per person



Veal, Lamb, and Pork

Veal Scaloppini with Marsala Wine

Sautéed Cutlets served with Foraged
Mushroom Sauce
with Fortified Wine and Spiced Goat's
Cheese
26 per person

New Zealand Lamb Shank with Gremolata (Minimum of 15 people)

Braised Imported Lamb, Natural Sauce,
Lemon-Garlic and Parsley Garnish
21 per person

Five Spiced Pork Medallions

With Granny Smith Apple Compote, Sherry Wine jus
20 per person



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Light Lunch Selections

*Light lunch entrée selections include the following:
Rolls and Butter, Regular and Decaffeinated Coffee
and Assorted Tea Selections*



Grilled Chicken Caesar Salad

Basil Dijon Marinated Chicken Breast, Crisp Romaine Lettuce, Garlic Parmesan Croutons, Roma Tomatoes and Red Onion, Served with Caesar Dressing

18 per person

With Grilled Atlantic Salmon,
or Certified Black Angus Sirloin

19 per person

With Pesto Grilled Jumbo Shrimp

21 per person

Ahi Tuna Nicoise

Field Greens, Roma Tomatoes, Marinated Red Skin Potatoes, Haricot Vert, Nicoise Olives, and Red Onion

Served with Creole Mustard-Shallot Dressing

21 per person

Eric Salad

Tossed Lettuce, Tomato, Hard-Boiled Eggs, Ripe Olives, Bacon, Crumbled Bleu Cheese, Red Onion and Garlic Herb Toast, Served with Creamy Eric Dressing

14 per person

Chicken Harmonie Park

Fresh Fruit and Poached Chicken Salad

Presented with Zucchini Nut Bread

14 per person

May substitute Albacore Tuna Salad

Maurice Salad

Tossed Lettuce with Julienne of Poached Chicken Breast, Ham, Swiss Cheese, Tomato, Ripe Olives, and Hard-Boiled Eggs, Served with Maurice Dressing

15 per person



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DAC Home-made Ice Cream Desserts

Coupe Raspberry

Raspberry Swirl Ice Cream
Chantilly Cream, Cigarette Ruisse,
Raspberry Sauce and Fresh Raspberries
5 per person

Banana-Walnut Daiquiri

Banana Ice Cream, Caramelized Walnuts,
Meyers Dark Rum, Caramel Sauce,
Chantilly Cream, Gaufrette cookie
5.50 per person

Cookies and Cream

Vanilla Ice Cream, Chantilly Cream,
Oreo Cookies, Chocolate Sauce and
Maraschino Cherry
5 per person

Cream Puff

Vanilla Ice Cream with Sander's Hot
Fudge Sauce
5 per person

Sherbet Bouquet

Petite Scoops of Orange, Lemon, Lime,
Raspberry and Pineapple Sherbets with
Cigarette Ruisse Cookie
5 per person

Sundaes

Your Choice of Ice Cream with
Chantilly Cream, Chopped Peanuts
your choice of:
Chocolate, Hot Fudge, Strawberry,
Pineapple, Caramel or Butterscotch
5 per person



DAC Specialty Breaks

The DAC Classic

House-made Chocolate Chip, Peanut
Butter and Oatmeal Cookies, individual
Bags of Pretzels and Potato Chips, Whole
Apples, Oranges and Bananas
5.95 per person

Detroit Sports Break

Caramel Popcorn, Peanuts, Fresh Popped
Buttered Popcorn, Red Rope Licorice and
assorted Candy Bars
(Served by an attendant, \$75.00 fee applies)
7.95 per person

Ice Cream for Everybody

Assorted Dove Bars, Haagen-Dazs Bars,
Ice Cream Cups and Popsicles
House-made Root Beer Floats
(Served by an attendant, \$75.00 fee applies)
7.95 per person

South of the Border Break

Corn Tortilla Chips, House-made
Guacamole and Tomato Salsa, Nacho
Cheese Sauce, Jalapeno Poppers with Chili
Dipping Sauce, Cinnamon Sugar Dusted
Flour Tortilla Chips
6.50 per person



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DAC Specialty Breaks

(Continued)

Fresh Vegetable Stand

Crudité of Fresh Vegetable with Curry-Dill Dip
Hummus, Tabbouleh and Baba Ghanoush Dips with Pita Chips
Spinach and Feta Puff Pastry Pinwheel
6.95 per person

Beverages

Assortment of Soft Drinks

2.00 each

Bottled Waters

2.25 each

DAC House Blend Coffee and Tea Selections

15.00 per thermal pot (serves 10)

30.00 per gallon (serves 20)

Apple Cider (hot or cold), Lemonade, Iced Tea,
Hot Chocolate, Fruit Punch

26.00 per gallon



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DAC Luncheon Buffets

Deli Buffet

(Minimum of 15 people)

Soup Tureen
Tossed Caesar Salad
Sliced Ham, Turkey, Pastrami and Genoa Salami
Cheddar and Swiss Cheeses
Albacore Tuna Salad
Chef's Choice of Pasta or Potato Salad
Cole Slaw
Fresh Fruit Medley
Tomatoes, Dill Pickles, Onion and Lettuce
House-made Bread
Mustard and Mayonnaise
Assortment of Cookies and Fudge Brownies
DAC Coffee and Tea Selection
19.50 per person

Hot Luncheon Buffet

(Minimum of 25 people)

Soup Tureen
Mixed Lettuces with Tomatoes, Carrots, Alfalfa Sprouts
With Creamy Garlic and DAC Vinaigrette Dressings
Chef's Choice of Pasta or Potato Salad
Marinated Beet and Feta Cheese Salad
Fresh Fruit Medley
Great Lakes Whitefish with Spinach and Vegetables
Chicken Picatta
Rice Pilaf
Penne Marinara with Tomato-Basil Sauce
and Grated Parmesan Cheese
Seasonal Vegetable Medley
Assortment of Cookies and Fudge Brownies
DAC Rolls and Sweet Butter
DAC Coffee and Tea Selection
25 per person



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