

Dinner Menu

5pm - 8pm
Dining Room Only

Appetizers & Soup

Soup of the Day Cup \$4 Bowl \$8

Wilderness Wings

Herb-marinated wings, deep-fried, and tossed in your choice of hot, buffalo, BBQ, garlic Parmesan, teriyaki, or Thai chili sauce \$18

Spring Rolls

Vegetable spring rolls with choice of Teriyaki or sweet Thai chili dipping sauce \$13

Coconut Shrimp

Served with sweet Thai chili dipping sauce \$13

Salads

Small House Salad

Romaine lettuce, carrots, grape tomato, red onion, and cucumber \$8

Small Traditional Caesar

Romaine, shaved Parmesan, and seasoned croutons \$8

Cobb Salad

Romaine lettuce, grape tomato, cucumber, egg, bacon, avocado, cheddar jack cheese, and grilled chicken
Served with a house-made Louie dressing
Small \$16 | Large \$20

Chef Salad

Romaine lettuce, smoked ham, roasted turkey, cheddar and Swiss cheeses, hard-boiled egg, tomatoes, cucumber, and red onion
SM \$14 | LG \$18

Entrées

Served with a choice of baked potato or wild rice, soup or salad

Pasta

Bolognese

Rich, slow-cooked meat sauce, served over angel hair pasta with garlic toast points \$25

Shrimp Scampi

Sautéed jumbo shrimp served over linguine tossed in white wine cream sauce with garlic toast points \$29

Alfredo Pasta

Fettuccine pasta tossed in alfredo sauce and accompanied with garlic toast points \$16
Chicken Alfredo \$21
Shrimp Alfredo \$26

From the Coop

Chicken Marsala

Grilled chicken breast in rich, mushroom Marsala wine sauce \$30

Charleston Chicken

Prosciutto and mozzarella stuffed chicken breast, pan-fried, and topped with tomato cream sauce \$32

Monterey Chicken

Char-broiled BBQ chicken topped with diced tomatoes, bacon, and cheddar jack cheese \$26

Dinner Menu

From The Dock

Baked Salmon

6 oz. Baked salmon coated in rich, honey-lemon, bourbon glaze \$28

Blackened Salmon

6 oz. Blackened salmon topped with lemon beurre blanc \$30

Grouper

6 oz. Fresh-cut grouper, grilled or blackened \$32

Mediterranean Grouper

6 oz. Pan-seared grouper topped with spinach, tomato, olives, and pesto white wine sauce \$35

Shrimp Dinner

Jumbo grilled or fried shrimp
Served with house-made cocktail sauce \$27

From The Butcher

Filet Mignon

Hand-trimmed, char-grilled filet \$42

St. Louis Ribs

Half rack of ribs, dry rubbed, and dressed in Wilderness BBQ sauce \$30

18% gratuity will be added to each check

3.5% transaction fee will be added for payments made by credit card

Members receive a 10% Discount on all food items.

Consumer Advisory

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness; especially, if you have certain medical conditions.