

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 M \$18 G \$19

Fried Ravioli

Deep-fried, three-cheese ravioli
Served with marinara M \$8 G \$9

Spring Rolls

Vegetable spring rolls with choice of Teriyaki or sweet Thai chili dipping sauce M \$9 G \$10

Coconut Shrimp

Served with sweet Thai chili dipping sauce M \$9 G \$10

Pasta

Bolognese

Rich, slow-cooked meat sauce, served over angel hair pasta with garlic toast points M \$22 G \$24

Shrimp Scampi

Sautéed jumbo shrimp served over linguine tossed in white wine cream sauce with garlic toast points M \$25 G \$27

Alfredo Pasta

Fettuccine pasta tossed in alfredo sauce and accompanied with garlic toast points M \$14 G \$16
Chicken Alfredo M \$19 G \$21
Shrimp Alfredo M \$22 G \$24

Salads

Small House Salad

Romaine & iceberg mix, carrots, grape tomato, red onion, and cucumber \$7

Small Traditional Caesar

Romaine, shaved Parmesan, and seasoned croutons \$7

Cobb Salad

Romaine & iceberg mix, grape tomato, cucumber, egg, bacon, avocado, cheddar jack cheese, and grilled chicken
Served with a house-made Louie dressing
Small M \$15 G \$16 | Large M \$19 G \$20

Wilderness Salad

Romaine & iceberg mix, strawberries, apples, candied walnuts, and goat cheese
Served with raspberry vinaigrette

Small M \$11 G \$12 | Large M \$15 G \$16

Add Protein: Chicken \$5 | Steak \$10 | Salmon \$7 | Shrimp \$10

Entrées

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

From the Coop

Chicken Marsala

Grilled chicken breast in rich, mushroom Marsala wine sauce M \$28 G \$30

Charleston Chicken

Prosciutto and mozzarella stuffed chicken breast, pan-fried, and topped with tomato cream sauce M \$30 G \$32

Monterey Chicken

Char-broiled BBQ chicken topped with diced tomatoes, bacon, and cheddar jack cheese M \$24 G \$26

The Club 

Dinner Menu

From The Dock

Baked Salmon

6 oz. Baked salmon coated in rich, honey-lemon, bourbon glaze M \$24 G \$26

Blackened Salmon

6 oz. Blackened salmon topped with lemon beurre blanc M \$25 G \$27

Grouper

6 oz. Fresh-cut grouper, grilled or blackened M \$28 G \$30

Mediterranean Grouper

6 oz. Pan-seared grouper topped with spinach, tomato, olives, and pesto white wine sauce M \$30 G \$32

Scallops

Pan-seared Hokkaido scallops with brown butter sage sauce, and drizzled truffle oil
Served with Risotto M \$28 G \$30

Crab Cake Dinner

5 oz. Crab cake, served with wild rice M \$35 G \$37

Shrimp Dinner

Jumbo grilled or fried shrimp
Served with house-made cocktail sauce M \$25 G \$27

Grouper Oscar

6 oz. Grouper filet baked in white wine and garlic butter, topped with crab meat, asparagus and béarnaise sauce M \$40 G \$42

From The Butcher

Steak Oscar

4 oz. Filet Mignon topped with crab meat, asparagus, and béarnaise sauce M \$38 G \$40

Filet Mignon

8 oz. Hand-trimmed, char-grilled filet M \$40 G \$42

New York Strip

12 oz. USDA Prime hand-trimmed strip steak M \$40 G \$42

Steak Rafael

12 oz. USDA Prime hand-trimmed strip steak topped with brown mushroom gravy and melted mozzarella cheese M \$42 G \$44

St. Louis Ribs

Half rack of ribs, dry rubbed, and dressed in Wilderness BBQ sauce M \$28 G \$30

*We are pleased to offer our members a discounted price on select dinner menu items
18% gratuity will be added to each check
3.5% transaction fee will be added for payments made by credit card*

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.

The Club 