

# 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 \$19

### Fried Ravioli

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

### Spring Rolls

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

### Coconut Shrimp

Served with sweet Thai chili dipping sauce \$10

## 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 \$16 | Large \$20

### Wilderness Salad

Romaine & iceberg mix, strawberries, apples, candied walnuts, and goat cheese  
Served with raspberry vinaigrette  
Small \$12 | Large \$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*

## Pasta

### Bolognese

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

### Shrimp Scampi

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

### Alfredo Pasta

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

## 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 \$26

### Blackened Salmon

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

### Grouper

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

### Mediterranean Grouper

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

### Scallops

Pan-seared Hokkaido scallops with brown butter sage sauce, and drizzled truffle oil  
Served with Risotto \$38

### Crab Cake Dinner

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

### Shrimp Dinner

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

### Grouper Oscar

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

### St. Louis Ribs

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

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*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*

*Members receive a 10% Discount on all food items.*

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### 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.