

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 \$40

Filet Mignon

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

St. Louis Ribs

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

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.