

# 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

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## *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

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*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.