

Appetizers

Fried Pickles - \$8.99

Dill pickle spears hand battered, and deep-fried served with house made ranch dressing.

Hidden River Wings - \$12.99

Your choice of buffalo sauce, sweet chili, BBQ or Plain. Traditional Bone-in.

Whitefish Fingers - \$11.00

Fresh whitefish strips, hand battered and served with tartar sauce.

Homemade Onion Rings - \$6.50

Hand battered and deep fried.

Hidden River Favorite Dips - \$10.50

Buffalo Chicken or Smoked Whitefish, served with grilled naan bread.
Extra naan bread - \$3.00

Mushrooms - \$7.50

Hand battered and deep fried.

Bang-Bang Shrimp - \$11.50

Spicy Asian style shrimp, flash fried with sweet chili sauce and topped with green onions.

Salads

Add Chicken - \$4.00 Add Shrimp - \$6.00 Add Whitefish - \$7.50 Add Salmon - \$10.00

Dressings: Ranch, Thousand Island, Blue Cheese, Poppy Seed, Italian, Raspberry Vinaigrette, Oil/Vinegar or French. Split Plate - \$4.00

Cherry Chicken Salad - \$15.99

Truly a house favorite! Marinated chicken, candied pecans, dried cherries, and mandarin oranges on romaine, iceberg, and cabbage salad. Served with house made poppyseed the side.

Asian Chicken Salad - \$13.50

Iceberg lettuce, gourmet greens, and cabbage, chicken tenders, mandarin oranges, slivered almonds and green onions. All tossed in our house-made Asian salad dressing dressing on and chow mein noodles.

Chef Salad - \$13.50

Lettuce blend topped with turkey, ham, cucumber, cherry tomato, egg swiss and cheddar cheese with your choice of dressing.

Burgers and Chippers

*Our burgers are 7 oz. Angus beef served deluxe with kettle chips.
Substitute French Fries, Sweet Potato Fries, or Onion Rings - \$3.00
Add American, Swiss, Cheddar, Colby Jack, - \$1.00
Split plate - \$4.00*

Hidden River Burger - \$12.00

Just a plain ol' burger!

Olive Burger - \$12.00

Topped with a fresh olive mayo blend.

Mushroom & Swiss - \$13.00

Topped with fresh sautéed mushrooms and Swiss cheese.

Western Burger - \$13.50

Piled high with onion rings, sweet BBQ sauce, bacon and Swiss cheese.

Patty Melt - \$13.50

Grilled onions with Colby Jack cheese and Thousand island dressing on rye bread.

Chippers - \$12.99

Three soft whitefish OR shrimp tacos topped with lettuce, red onion, colored chips and our house-made mango-pineapple salsa. Drizzled with a sriracha sour cream sauce.

Entrees

Served with a dinner salad, chef's vegetable. Includes your choice of French Fries, Sweet potato fries, baked potato, au gratin potatoes, or a wild rice blend.
Substitute onion rings or loaded baked potato - \$3.00 Split Dinner Charge - \$4.00

**Apple Jack BBQ Ribs – (Full) \$28.00
(Half) - \$22.99**

Our in-house meaty pork ribs are fall of the bone tender and smothered in our own Jack Daniels Apple Jack BBQ sauce.

BBQ Rib and Shrimp Platter - \$26.50

½ rack of meaty BBQ ribs and six shrimp, hand battered, steamed or sautéed.

**Certified Angus Tenderloin, 8oz - \$32.99
6oz - \$28.50**

Hand-cut and charbroiled to perfection! Served with a sauce béarnaise.

(Chef's pairing – Hess "Shirrtail Ranches," CA)

Rib-Eye Steak - \$31.00

Generously hand-cut 12 oz. ribeye steak, charbroiled to your preference. Add sautéed mushrooms & onions. - \$2.00 (Paired with wine)

New Zealand Rack of Lamb - \$36.00

Marinated rack of lamb chargrilled and brushed ground mustard. Topped with seasoned breadcrumbs and served with a side of mint jelly.

(Chef's pairing – Angelina, Ca)

Broiled Whitefish - \$24.00

Fresh locally caught whitefish lightly buttered and seasoned to perfection. Served with house-made tartar sauce and lemon.

Planked Whitefish - \$26.00

Seasoned whitefish placed on a maple plank bordered with seasoned Duchess potatoes and a spinach tomato crown.

Parmesan Encrusted Whitefish - \$25.50

Sautéed whitefish filet in Parmesan cheese and Japanese breadcrumbs. Topped with red pepper, lemon caper, beurre blanc.

(Chef's pairing – LaCrema Rose of Pinot Noir)

Bakka Wild Caught Salmon - \$25.50

8 oz. Norwegian broiled salmon topped with a house-made cherry BBQ sauce.

Maple River Salmon - \$26.50

Char-grilled Norwegian salmon placed on a with stone-bed of sautéed spinach, leeks, button Mushrooms. Topped with a maple mustard sauce.

(Chef's pairing – Simi Sonoma Sauvignon Blanc)

Land and Sea Chicken Par Three - \$23.50

Breast of chicken stuffed with a crab and shrimp finished with a lobster cream sauce.

Chicken Marsala - \$18.50

A chicken breast sautéed with sliced button mushrooms in a marsala demi-glaze. Garnished with fresh green onions.

Perch Platter - \$23.00

Prepared sautéed, beer battered, or lightly stuffing, breaded and served with house-made tartar and lemon.

Gulf Shrimp Platter - \$22.99

Ten gulf shrimp served hand-battered, steamed or sauteed.

Pasta

Served with a dinner salad and rolls. Split Pasta Charge - \$4.00

Add chicken - \$3.59 Add Shrimp - \$4.99 Add Whitefish - \$7.50 Add Salmon - \$10.00

Chicken Parmesan - \$17.50

Sautéed breast of chicken topped with a rich tomato sauce and parmesan cheese. Served over linguine.

Chicken Florentine - \$19.99

Boneless chicken breast with baby spinach smoked bacon, and a white wine mushroom cream sauce with tossed linguine pasta.

Traditional Alfredo - \$15.50

Linguine pasta tossed with our house-made Alfredo sauce.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.
We kindly suggest parties of 8 or more be on one bill with a 20% gratuity.