

## 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.