

Lunch Menu

Appetizers

Fried Pickles - \$8.99

*Dill pickle spears hand battered and deep fried.
Served with a house made ranch dressing.*

Hidden River Wings - \$11.99

*Your choice of buffalo sauce, sweet chili,
BBQ or plain. Traditional bone-in.*

Bruschetta - \$ 8.95

*Toasted baguette topped with fresh tomatoes,
Olive oil and garlic blend. Gently warmed with
shaved parmesan.*

Crab Cakes - \$ 10.99

*Lump crab cake with a variety of peppers
and panko. Grilled and garnished with lemon
and sriracha sour cream sauce.*

Deep Fried Mushrooms - \$8.50

Hand battered and deep fried.

Home Made Onion Rings - \$7.00

Hand battered and deep fried.

Whitefish Fingers - \$11.00

*Fresh whitefish strips hand battered.
Served with tartar sauce and lemon.*

Bang-Bang Shrimp - \$11.50

*Spicy Asian shrimp flashed fried and tossed with sweet chili
sauce. And topped with green onion.*

Shrimp Cocktail - \$ 10.50

*Refreshing gulf shrimp served chilled
with cocktail sauce and a fresh lemon
wedge.*

Salad

Asian Chicken Salad - \$13.00

*Gourmet greens and cabbage with chicken tenders,
mandarin oranges, slivered almonds, and green onions.
All tossed in our house-made Asian dressing and
topped with chow mien noodles.*

Chef Salad - \$13.50

*Mixed greens, turkey, ham, Swiss and
cheddar cheeses, tomato, and egg.
Served with your choice of dressing.*

Cherry Chicken Salad - \$13.50

*Marinated chicken, candied pecans, dried
and mandarin oranges a top
a lettuce blend and shredded cabbage.
Served with house made poppyseed dressing on the side.*

*****Black and Blue Salad - \$17.00**

*Blackened steak served on a bed of an
iceberg lettuce blend, including cucumbers,
green onions, tomatoes, avocado, and blue
cheese dressing to complete this refreshing
garden salad.*

Caesar- \$10.95 Chicken or Shrimp \$15.95 *Steak \$17.00**

*Crisp romaine lettuce tossed in house made Caesar
dressing and topped with toasted garlic croutons
and aged shaved parmesan*

***** Notice: Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.**

Sand wedges

Choice of breads are artisan white or rye.

Substitute French fries, sweet potato fries or onion rings - \$3.00

Add American, Swiss or Cheddar Cheese - \$1.00 Split Plate Charge \$4.00

Bogey - \$8.50

Traditional grilled cheese.

Triple Bogey - \$9.50

Grilled cheese, bacon, tomato, and American cheese.

Water Hazard - \$12.50

Fresh broiled whitefish served deluxe on a brioche bun.

Eagle - \$10.99

Charbroiled chicken breast served deluxe with provolone cheese and a pesto mayo.

Gimme - \$11.50

BLT piled high with apple wood smoked bacon, lettuce, tomato, and mayo.

Caddy Shack Wrap - \$10.99

Turkey, bacon, ham, melted Swiss cheese, lettuce, tomato and mayo in a wheat wrap.

*****French Dip - \$13.50**

Swiss oval roll topped with Michigan shaved prime beef. Served with a generous side of au jus.

Bunker Burgers

Choice of breads are artisan white or dark rye served with chips and pickle.

Substitute French fries, sweet potato fries or onion rings - \$3.00

Add American, Swiss or cheddar cheese - \$1.00, Add bacon \$2.00, Split plate charge \$4.00

***** Traditional Burger - \$10.50**

*Just a plain ol' burger!
Served deluxe with lettuce, tomato, and onion.*

***** Patty Melt - \$11.50**

Grilled onion with Colby Jack cheese and thousand Island dressing on rye bread.

***** Olive Burger - \$11.50**

*Topped with a fresh olive mayo blend.
Served deluxe with lettuce, tomato, and onion.*

Entrees

Cajun Pasta - \$ 17.99

Your choice of blackened shrimp or chicken tossed in a Cajun cream sauce with penne, bell peppers, red onions, And grape tomatoes.

Chicken Parmesan- \$17.50

Sauteed chicken breast dusted with panko and topped with marinara and provolone, served over linguine

*****Open Faced Steak - \$16.95**

Flatiron steak charred to your preference served on a toasted artisan bread with a side of horseradish sauce.

Broiled Whitefish - \$21.50

A northern Michigan staple. Fresh and locally caught, seasoned with our house blend and butter. garnished with tartar sauce and lemon

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Desserts

Skillet Cookie - chocolate chip cookie baked in a cast iron pan topped with vanilla bean ice cream. \$7.00

Skillet Blueberry Crisp - blueberry filling topped with streusel topping, baked in a cast iron pan served with vanilla bean ice cream. \$6.50

Crème Brulee - \$6.00

Maple Nut - Ice cream topped with or without hot fudge - \$5.50

Hot Fudge Sundae - double vanilla bean ice cream topped with hot fudge. \$6.50

Drinks

Soft Drinks- \$ 2.00

Coke, Diet Coke, Sprite, Root Beer, Lemonade, Ginger ale

Soda Water \$ 2.00

Ice Tea - \$ 2.00

Coffee- \$ 2.00

Full Bar

Beer

Cocktails

Wine

•Ask Your server about any special drinks•