



Bar & Grill

Appetizers

Cheese Curds

tomato jam & ranch dipping sauces 7.95

Bruschetta

toasted baguette topped with tomato basil relish, fresh mozzarella & balsamic reduction 8.95

Potato Skins

cheddar & pepper jack cheeses, thick-cut bacon, green onions & sour cream 8.95

Buffalo Chicken Dip

rotisserie chicken in buffalo cheese sauce with toasted ciabatta 9.95

Chicken Wings

tossed in your choice of dry rub, sweet chili or buffalo sauce with ranch or blue cheese dipping sauces 9.95

Nachos

rotisserie chicken, corn tortilla chips, cheddar & pepper jack cheeses, pico de gallo, sour cream & guacamole 10.95

Ahi Tuna

sesame crusted, seared & sliced with napa cabbage slaw, wasabi peas & wasabi aioli 11.95

Calamari

with lemon aioli 11.95

Steak Bites

tender steak bites coated in cajun seasoning, seared & served with creamy horseradish dipping sauce 11.95

Soups

Soup du Jour

cup 2.95 bowl 5.95

Chicken & Wild Rice

cup 3.95 bowl 6.95

Starter Salads

Mixed Greens

carrots, cucumber, red onion, grape tomatoes & choice of dressing 2.95 with entrée 5.95 a la carte

Caesar

romaine, croutons & shaved parmesan 2.95 with entrée 5.95 a la carte

Wedge

iceberg, tomatoes, bacon, Amablu cheese & ranch dressing 3.95 with entrée 6.95 a la carte

Roasted Beet

mixed greens, goat cheese, candied walnuts & orange chive vinaigrette 3.95 with entrée 6.95 a la carte

Entrée Salads

Caesar

croutons & shaved parmesan 9.95 with grilled chicken 12.95 seared salmon 14.95

Chicken Cobb

rotisserie chicken, avocado, egg, tomato, thick-cut bacon, Amablu cheese, choice of dressing 13.95

Asian Chicken

soy ginger chicken, napa slaw, mandarin oranges, almonds, sesame dressing & wonton strips 12.95

Farmer's Market

rotisserie chicken, roasted butternut squash, apples, dried cranberries, Amablu cheese, candied walnuts & sherry vinaigrette 12.95

Steak

Amablu cheese, grape tomatoes & red onion with white balsamic vinaigrette topped with shoestring potatoes & horseradish cream 13.95

Pasta

Pasta Pomodoro

spaghetti tossed with garlic, chili flakes, olive oil, tomatoes, basil & shaved parmesan 14.95

Chicken Linguine

rotisserie chicken, spinach & wild mushrooms, tossed in a garlic & thyme cream sauce with shaved parmesan 16.95

Lobster Bucatini

bucatini tossed with lobster sauce, lobster claw meat, tomatoes, spinach & chili flakes 21.95

Specialties

Rotisserie Chicken

half rotisserie chicken, green beans & whipped yukon gold potatoes 14.95

Bone-In Pork Chop

12 oz. served with apricot chutney, green beans & whipped yukon gold potatoes 16.95

Boneless BBQ Spare Rib

tender rib meat with sweet & tangy bbq sauce, green beans & whipped yukon gold potatoes 18.95

Steaks

served with choice of baked potato or whipped yukon gold potatoes

Grilled Tenderloin

sliced & served with port wine demi glace 22.95

Ribeye

with garlic herb butter 26.95

Filet Mignon

with garlic herb butter 29.95

Fish

served with choice of baked potato or whipped yukon gold potatoes

Catch of the Day

Chef's fresh catch of the day market price

Salmon

caramelized & pan seared 20.95

Walleye

lightly seasoned & sautéed, topped with lemon caper parsley butter 22.95



Bar & Grill

Welcome

Welcome to Bunker Hills Golf Club. We are proud to offer you, your family & your guests an enhanced experience & hope you will think of us as your home away from home.

I am excited to continue serving Bunker Hills as the new Director of Hospitality, having been with the club since opening. I have had the pleasure of getting to know most of our guests over the years and look forward to the opportunity to meet those I haven't and new guests visiting for the first time.

With the new leadership of Morrissey Hospitality Companies, we have a commitment to Authentic Hospitality and the best food, beverage and service experience around.

If I or any of our staff can do anything to make your visit better, please contact me personally.

Thank you & we hope you enjoy the new experience at Bunker Hills!

Angela Johnson, Director of Hospitality
763-951-7234

Events at Bunker Hills

The 37,000 square-foot Clubhouse at Bunker Hills offers ten spaces for private or semi-private events & provides a distinctive setting for events including corporate meetings, weddings, family & social celebrations.

The event spaces at Bunker Hills Clubhouse provide the flexibility required to accommodate up to 380 guests, with each space offering a unique ambiance that can be used alone or in combination with the other spaces.

MHC Culinary Group

Selected to be Bunker Hills' hospitality partner, MHC Culinary Group has developed a specialty for planning & executing premier events.

Hours of Operation

Mully's Tap Shack

as weather permits

Monday - Sunday 7am - dusk

Starter Concession

as weather permits through October 5th

Monday - Sunday 10am - 4pm

Restaurant

Monday - Thursday 11am - 9:30pm

Friday & Saturday 11am - 10pm

Sunday 10:30am - 9pm

Bar

Monday - Thursday 11am - 10pm

Friday & Saturday 11am - 12am

Sunday 10:30am - 10pm

Happy Hour in the Bar & Patio

Daily 2pm - 6pm

Signature Cocktails

Bunker's Bloody Mary

house infused pepper vodka, bloody mary mix, shrimp, beef stick, celery, olives & pickle 7.00

Huckleberry Margarita

Sauza Gold tequila, huckleberry syrup, lime juice & salt 7.00

Dark & Stormy

Gosling's Dark rum, lime & ginger beer 7.00

Minnesota Mule

Prairie vodka, lime, simple syrup & ginger beer 7.00

Jameson & Ginger

Jameson whiskey & ginger ale 7.00

Signature Martinis

Limoncello Drop

Absolut Citron vodka, limoncello & sugared rim 9.00

Albatross

Sauza Gold tequila, St. Germain liquor, grapefruit juice & salted rim 9.00

Ultimate Chocolate Martini

Baileys Irish Cream, Absolut Vanilla & Godiva Chocolate Liqueur 9.00

Manhattan

Maker's Mark bourbon, sweet vermouth & maraschino cherries 9.00

Cosmopolitan

Absolut Citron, Triple Sec, cranberry juice & lime 9.00

Spirits

Vodka

Pinnacle, Absolut, Absolut Citron, Absolut Vanilla, Absolut Mandarin, Stoli, Stoli Raz, Jeremiah Weed Sweet Tea, Ketel One, Prairie Organic, Grey Goose, Chopin

Gin

Pinnacle London Dry, Beefeater, Tanqueray, Tanqueray Rangpur, Bombay Sapphire, Hendrick's

Canadian Whiskey

Windsor, Seagrams 7, Canadian Club, Seagrams VO, Crown Royal

Bourbon/Whiskey

Early Times, Jim Beam, Jim Beam Rye, Fireball, Southern Comfort, Jack Daniel's, Maker's Mark, Jameson, Bushmill's, Woodford Reserve

Single Malt Scotch

Glenlivet 12yr., Macallan 12yr., Laphroaig 10yr.

Scotch Blends

Clan MacGregor, J&B, Dewar's, Johnnie Walker Red, Johnnie Walker Black

Rum

Cruzan, Bacardi, Bacardi Limon, Captain Morgan, Malibu, Gosling's Dark

Tequila

Sauza Gold, Monte Alban Mezcal, Cuervo 1800, Patron Silver, Casa Amigos Anejo

Brandy/Cognac

Christian Brothers, E&J, Hennessy VS, Remy Martin VSOP

Liqueurs

Sloe Gin, Peach Schnapps, Sour Apple Pucker, Blue Cuarco, B&B Benedictine, Campari, Midori, Pama, Creme de Cassis, Creme de Cacao, Creme de Menthe, Triple Sec, Grand Marnier, Cointreau, Chambord Royale, Jagermeister, Rumpelminz, Goldschlager, Tia Maria, Rumchata, Godiva Dark, Kahlua, Baileys Irish Cream, Amaretto Di Saronno, St. Germain Elderflower, Frangelico, Limoncello, Sambuca, Drambuie

Draft Beer

Coors Light, Miller Lite, Michelob Golden Light or Grain Belt Nordeast 4.00

Leinie's Honey Weiss, Fulton Lonely Blonde, Kona Big Wave, Blue Moon or Summit EPA 5.00

Liftbridge Farm Girl, Surly Furious or Stella Artois 6.00

Domestic Beer

Coors Light, Miller Lite, Michelob Golden Light, Michelob Ultra, Budweiser or Bud Light 3.75

O'Doul's NA 4.00

Premium Beer

Heineken, Amstel Light, Corona, Bass Pale Ale or Newcastle 5.00

Alaskan White, Fulton Sweet Child O Vine, Odell Cutthroat Porter or Bard's Gluten Free 6.00

Guinness or Angry Orchard Cider 6.50

Wine by the Glass

White

Beringer, White Zinfandel 6.00

Stone Cellars, Chardonnay 6.00

Stone Cellars, Pinot Grigio 6.00

Chateau Ste Michelle, Riesling 8.50

Columbia Crest, Un-Oaked Chardonnay 8.50

Ranga, Ranga, Sauvignon Blanc 9.00

Mionetto IL, Prosecco, 187 mL 15.00

Red

Stone Cellars, Cabernet Sauvignon 6.00

Stone Cellars, Merlot 6.00

Altos Las Hormigas, Malbec 8.50

Coppola Diamond, Zinfandel 9.50

Garnet, Pinot Noir 10.50

Aviary, Cabernet Sauvignon 12.50

Port

Graham's 6 Grapes 10.00

Wine List

Sparkling

Mionetto IL, Prosecco, 187 mL 15

Kenwood Yulupa, Brut 24

Domaine Ste Michelle, Brut 38

White

Beringer, White Zinfandel 24

Stone Cellars, Chardonnay 24

Stone Cellars, Pinot Grigio 24

14 Hands, Chardonnay 30

14 Hands, Pinot Gris 30

Chateau Ste Michelle, Riesling 34

Columbia Crest, Un-Oaked Chardonnay 34

Ranga, Ranga., Sauvignon Blanc 36

Saint M, Riesling 36

Oyster Bay, Sauvignon Blanc 38

Sofia, Rose 38

Terra d'Oro, Moscato 42

Pine Ridge, Chenin Blanc-Viognier 44

Hess Collection, Chardonnay 46

Ferrari Carano, Chardonnay 64

Red

Stone Cellars, Cabernet Sauvignon 24

Stone Cellars, Merlot 24

14 Hands, Cabernet Sauvignon 30

14 Hands, Merlot 30

Altos Las Hormigas, Malbec 34

Coppola Diamond, Zinfandel 38

Garnet, Pinot Noir 42

Locations, E Red Blend 45

Terra d'Oro, Zinfandel 46

Aviary, Cabernet Sauvignon 50

Ferrari Carano, "Siena" 52

Coppola Director's Cut, Pinot Noir 58

Stella Maris, Red Blend 62

Beringer Knights Valley, Cabernet Sauvignon 64

Saintsbury, Pinot Noir 65

"The Prisoner", Red Blend 85

Stags Leap Winery, Petite Syrah 88

Northstar, Merlot 90

Jordan, Cabernet Sauvignon 115

Silver Oak, Cabernet Sauvignon 130