



Sandwiches

All sandwiches come with bistro chips and a kosher dill pickle spear.

Substitute fries, onion rings or sweet potato wedges for \$2.

Hole in One Burger

Certified Angus Beef burger topped with your choice of cheese.

Served on a pretzel roll.

\$9.75

"Hidden River" Venison Burger

Half pound ground venison and smoked pork with shallot mayo on a soft pretzel roll.

\$12

Chicken Breast Sandwich

Grilled or blackened chicken breast with lettuce, tomato and onion.

Complimented with roasted garlic mayo and served on a Kaiser roll.

\$9.50

Great Lakes Whitefish Sandwich

Fresh whitefish grilled, blackened or beer battered with lettuce, tomato and onion.

Complimented with Chef made tartar sauce and served on a Kaiser roll.

\$9.50

Jalapeno Turkey

Slow roasted turkey breast with Swiss and jalapeño-ranch dressing.

Served on grilled marble rye.

\$9.25

Orchard Chicken Salad

Juicy chunks of chicken breast and green apples, dried cherries, toasted walnuts and scallions combined in a tangy dressing. Enveloped in a warm Indian wrap.

\$9.00

Michigan White Cheddar & Gruyere Grilled Cheese

Local Michigan cheeses layered between Parmesan encrusted sourdough bread.

\$9.25

Grilled Summer Vegetables on Warm Naan

Fresh zucchini, summer squash and onion grilled until tender.

Balanced by honey goat cheese and balsamic vinaigrette.

\$8.50

Club Croissant

Roasted turkey breast and shaved ham layered with bacon, lettuce, and tomato. Served on a flaky croissant.

\$9.75

Ahi Tuna Wrap

Sesame seed encrusted ahi tuna, Romaine lettuce, cusabi mayo, carrots, and green onions wrapped in a whole wheat lawash.

\$12



Appetizers

Shrimp & Crab Parmesan Dip

Crab and shrimp baked in a creamy parmesan cheese sauce.
Served with warm grilled flatbread.
\$ 12

Jose's Jalapeño Poppers

Corn crusted jalapeños filled with pepper jack cheese and
plated with avocado-ranch sauce.
\$ 8

Shrimp Cocktail

Jumbo tiger shrimp traditionally served with cocktail sauce
and lemon wedge.
\$ 12

Chicken Wings

Breaded chicken wings tossed in Frank's Red Hot or
honey BBQ. Served with blue cheese dressing.
\$ 9.75

Hidden River "Dirty Chips"

Layers of spicey fried chicken livers, blue cheese,
bacon and green onions on house made golden chips.
\$ 9.25

Roast Chicken Flatbread

Slow roasted chicken breast complimented with basil pesto,
ripe tomato and Parmesan cheese.
\$ 10

Wasabi Pea Encrusted Ahi Tuna

Seared wasabi pea encrusted ahi tuna steak, set atop
pickled vegetables with sweet chili sauce.
\$ 12

Steak or Chicken Skewer

Served with button mushrooms, onions, bell peppers,
garnished with pineapple-rum glaze.
\$ 9.75

Northern Nachos

Toasted tortilla chips with spicy ground beef, pepper jack
cheese sauce, green onions, olives, tomatoes, shredded
lettuce, sour cream and black beans.
\$ 11.75

Basket of Fries or Onion Rings

\$ 5.25

Basket of Sweet Potato Wedges

\$ 5.50

Soup & Salads

House Green Salad

Mixed baby greens, cucumbers, tomatoes, onions and
seasoned croutons. Served with your choice of dressing.
Entrée size - \$ 7.00 Small - \$ 6.00

Classic Caesar Salad

Crispy romaine tossed with herbed croutons and our
Caesar dressing. Anchovies available upon request.
Entrée size - \$ 8.50 Small - \$ 7.50
Add grilled chicken - \$ 6.00
Add shrimp - \$ 7.00

Maple River Salad

Mixed baby greens, toasted walnuts, grilled pears and blue
cheese served with maple-raspberry vinaigrette.
\$ 9

Soft Shell Crab Caprese Salad

Tempura fried blue soft shell crab, roma tomatoes, fresh
mozzarella, basil, and balsamic reduction served on mixed
greens.
\$ 12

Chef's Daily Soup

Please ask your server for today's selection.
Cup - \$ 3.50 Bowl - \$ 4.50

Great Lakes Smoked Fish Chowder

"New England Style" combination of smoked whitefish,
salmon, walleye and bacon. Served with chowder crackers.
Cup \$ 4.50 Bowl \$ 5.50

Jose Gonzalez, Chef de Cuisine
jgonzalez@boyne.com

Amanda Gray, Club Manager
mgray@boyne.com