



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

Rueben

Your choice of turkey or corned beef with sauerkraut, 1000 island dressing, and Swiss cheese. Stacked between Marble Rye bread.

\$9.50

Pesto Chicken Breast Sandwich

Pesto marinated grilled Chicken with lettuce, tomato, and Provolone.

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

\$10

Great Lakes Whitefish Po' Boy

Fresh whitefish beer battered served with lettuce, tomato, and a traditional remoulade

\$12

Jalapeno Turkey

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

Served on grilled Marble Rye bread.

\$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.

\$9.75

Grilled Vegetable Cubano

Fresh grilled zucchini, summer squash, sweet hotties, pickled vegetables, grilled until tender.

Balanced by Provolone cheese and Mustard Sauce served on a Swiss oval bun.

\$9

Club Croissant

Roasted turkey breast and shaved ham layered with bacon, American cheese, 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.

\$12.75



Appetizers

Shrimp & Crab Parmesan Dip

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

Mini Chimis

3 crispy fried mini chimis filled with shredded chicken, melted cheese, and avocado. Served with chipotle sour cream
\$9.75

Calamari

Fried Calamari rings, served with nappa slaw with a tangy lime dressing & Mae ploy sauce.
\$ 13

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

Bar Frites

Crispy potato wedges tossed in a roasted garlic oil and shredded parmesan cheese served with a Cajun dipping sauce.
\$8.75

Northern Nachos

Toasted tortilla chips with spicy ground beef, pepper jack cheese sauce, green onions, olives, tomatoes, shredded lettuce, sour cream and black beans.
\$ 12.50

Basket of Fries or Onion Rings

\$5.25

Basket of Sweet Potato Fries

\$5.50

Soup & Salads

House Green Salad

Mixed baby greens, cucumbers, tomatoes, onions and seasoned croutons. Served with your choice of dressing.
Entrée size - \$8.50 Small - \$5.00
Add grilled chicken - \$4.00
Add shrimp - \$7.00

Classic Caesar Salad

Crispy romaine tossed with herbed croutons and our Caesar dressing. Anchovies available upon request.
Entrée size - \$8.50 Small - \$6.50
Add grilled chicken - \$4.00
Add shrimp - \$7.00

Maple River Salad

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

Chef's Daily Soup

Please ask your server for today's selection.
Cup - \$5 Bowl - \$6

Great Lakes Smoked Fish Chowder

"New England Style" combination of smoked whitefish, salmon, walleye and bacon. Served with chowder crackers.
Cup \$5 Bowl \$6

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