



All items served 11 am to 9 pm

Entrees served 3 pm to 9 pm

Shareable / Starters

Ahi Tuna Tataki \$16

Seared Tuna / Sweet Chili Slaw / Lime / Micro Cilantro / Avocado / Wasabi Mayo / Thai Peanut Sauce / Wakame

Smoked Deviled Eggs \$14

Arugula / Pickled Peppers / Bacon / Paprika

Charcuterie Plate \$22

Artisan Meats & Cheese / Fresh Fig / Gooseberry / Dijon / Olives / Pickled Peppers / Pickled Onions
Pickled Mushrooms / Assorted Crackers / Pistachios

19th Hole Wings \$14

Choice of Raspberry Jerk, Buffalo, or Hot Honey Garlic / Celery / Choice of Dressing

Truffle Fries \$14

Black Garlic / Truffle Zest / Parmesan / Sundried Tomato Ketchup / Rosemary Garlic Aioli

Pork Belly Lettuce Wraps \$16

House Smoked Pork Belly / Butter Lettuce / Bok-Choy, Carrot, & Leeks
Pickled Peppers / Cucumber / Pickled Onion / Thai Peanut Sauce

Seared Scallops \$23

Purple Potato Puree / Pickled Beech / Mushrooms / Pistachio / Bacon / Leeks / Parsley Vinaigrette

Salads

Caesar \$16

Deconstructed / Artisan Romaine / Shaved Parmesan / Anchovy / Red Onion / Crouton / Bacon / Smoked, Hard Egg
Pairs well with Colle Corviano Pinot Grigio 2023

Wilderness Cobb Salad \$18

Mixed Greens / Smoked, hard Egg / Bacon / Olive / Heirloom Tomato / Blue Cheese Crumble
Red Onion / Avocado / Grilled Chicken / House made Black Truffle Hot Sauce
Pairs well with La Vigna di Riva Prosecco Nu

Smoked Walleye Salad \$23

MN Spring mix / Arugula / House Smoked Walleye / Red Onion / Cucumber / Parsley Vinaigrette
Lavender Fennel Goat Cheese / Puffed Wild Rice / Micro Greens
Pairs well with Fritz Müller Rose Secco 2023

Ahi Tuna Noodle Bowl \$21

House Made Ramen Noodles / Seared Tuna / Sweet Chili Slaw / Pickled Peppers / Wakame
Thai Peanut Sauce / Toasted Pistachios / Micro Cilantro
Pairs well with Wirsching Silvaner 2022

Soups

Cup \$6 / Bowl \$8

House Soup

North Woods Creamy Wild Rice

Pairs well with District 7 Chardonnay 2022

Soup Dejour

Desserts

Oreo Tres Leche Cake \$8

Oreo Sponge Cake / Milk / Oreo Creme

Pistachio Crème Burlee \$8

Pistachio Custard / Caramelized Sugar
Toasted Pistachio / Gooseberry

Gelato Sundae \$8

Chefs Choice

Entrees

Bone-in Bison Ribeye \$48

Port Wine Reduction / Choice of Side / Seasonal Vegetable / Black Garlic Herb Butter
Pairs well with Familia Valdelana Crianza 2020

Filet Mignon \$52

Port Wine Reduction / Choice of Side / Seasonal Vegetable / Black Garlic Herb Butter
Pairs well with Ryder Estate Cabernet Sauvignon 2021

Chefs Award Winning Ribs Half Rack \$31 Full Rack \$39

House Smoked / Choice of Side / Seasonal Vegetable
Pairs well with Irvine Spring Hill Merlot 2020

Smoked Jerk Game Hen \$26

Purple Potato Puree / Seasonal Vegetable / Raspberry Sauce / Fresh Fig / Pistachio
Pairs well with Almarada Single Vinyard Malbec 2022

Walleye \$36

Broiled, Blackened, or Fried / Wild Rice Pilaf / Seasonal Vegetable / Grilled Lemon / Micro Greens
Pairs well with District 7 Chardonnay 2022

Seared Scallop Capellini \$38

Capellini Noodles / White Wine / Garlic / Capers / Leeks / Parsley Vinaigrette
Heavy Cream / Lemon / Shaved Parmesan / Grilled Sourdough
Pairs well with Lange Twins Merrill Vinyard Chenin Blanc 2023

Smoked Pork Belly Ramen \$29

Bone Broth / Smoked Pork Belly / Pickled Peppers / Pickled Beech Mushrooms / Carrot
Leeks / Bok-Choy / Poached Egg / House Made Ramen Noodles
Pairs well with Pfeffirgen Scheurebe 2022

Wilderness Polpettone \$28

Chefs Blend Pork, Bison, Elk, & Beef / Roasted Red Peppers / Smoked Egg / Leeks
Garlic Mashed / Seasonal Vegetable / Sundried Tomato & Caper Sauce
Pairs well with Two Mountain Hidden Horse Red Blend No. 20

Lunch Menu/Handhelds

The 19th Hole Burger \$16

Locally Sourced, Hand-Pressed 7oz Patty
American Cheese / LTO
Everything Bun / 19th Hole Sauce

The Wilderness Burger \$17

Locally Sourced, Hand-Pressed 7oz Patty
Bacon / Bacon Jam / Arugula / Sunny Side up Egg
Goat Cheese / Crispy Onions / Everything Bun

Walleye Sandwich \$16

Ale Battered Filet / LTO / Lemon / Sweet & Spicy
Remoulade / Ciabatta Hoagie

Garden of Eaten \$15

Arugula / Pickled Peppers / Pickled Onion
Cucumber / Heirloom Tomato / Avocado
Flatbread / Lavender Fennel Goat Cheese

Clubhouse Club \$16

Ham / Turkey / Bacon / Lettuce / Heirloom
Tomato / Onion Avocado / Gruyere Cheese
Rosemary Garlic Aioli / Flatbread

PBLT \$16

Smoked Pork Belly / Arugula / Heirloom Tomato
Sour Dough Bread / Rosemary Garlic Aioli

Fried Chicken Handheld \$17

5oz Hand Breaded Chicken Breast / Black Truffle
Hot Sauce / Butter Lettuce
Heirloom Tomato / Red Onion / Rosemary Garlic
Aioli / Everything Bun

Ahi Tuna Melt \$17

Sourdough Bread / Seared Tuna / Avocado
Gruyere Cheese / Wasabi Mayo

