

Bunkers

START HERE

DUCK WONTONS

CRISPY WONTONS WITH SWEET CORN, BACON, AND ROASTED DUCK, SERVED WITH A GARLIC SERRANO SAUCE 11.

SPINACH DIP

FRESH SPINACH AND ARTICHOKE WITH A BLEND OF CHEESES AND SERVED WITH HOUSE PITA CHIPS 10.

WINGS

ONE POUND JUMBO WINGS: FRANKS, BBQ, SPICY BBQ, PARMESAN GARLIC, THAI CHILI, GARLIC SERRANO, FRANKS DRY RUB, OR JERK DRY RUB 10.

BLUE MUSSELS

BLUE LIPPED MUSSELS SAUTEED IN A WHITE WINE GARLIC SAUCE AND SERVED WITH TOAST POINTS 12.

PRETZELS

5 SOFT BAVARIAN PRETZELS WITH SPICY BROWN MUSTARD AND HOUSE CHEDDAR CHEESE SAUCE 8.

CURDS

HAND DIPPED LOCAL CURDS IN A TEMPURA BATTER WITH RANCH & JALAPENO JAM 8.

Salads

PEANUT PORK BELLY SALAD

CRISPY PORK BELLY, MANDARIN ORANGES, PEPPERS, RED ONION, PEANUTS, AND PEANUT GINGER DRESSING 14.

APPLE PECAN

SLICED APPLES, TOASTED PECANS, FETA, CRAISINS, AND HONEY BALSAMIC DRESSING 11.

*STEAK SALAD

GRILLED TENDERLOIN, BLEU CRUMBLES, RED ONION, TOMATO, SERVED WITH HONEY BALSAMIC DRESSING 15.

HOUSE SALAD

TOMATO, RED ONION, BEETS, CHEDDAR CHEESE, CROUTONS, AND CHOICE OF DRESSING 10.

CAESAR SALAD

ROMAINE TOSSED IN CAESAR DRESSING, WITH CROUTONS, AND FRESH SHAVED PARMESAN 10.

BURGERS, SANDIES, & SUCH

All burgers and sandies are served with one side choice: fries, sweet potato fries, potato salad, or cottage cheese.

Upgrade to onion rings for \$2

Upgrade to side salad, roasted veggies, or chipotle lime quinoa \$3

CRISPY CHICKEN

BREADED CHICKEN BREAST DRIZZLED WITH RANCH AND TOPPED WITH LETTUCE, TOMATO & ONION 12.

PULLED PORK

SLOW ROASTED BARBEQUE PULLED PORK TOPPED WITH HOUSE SLAW 12.

TENDERLOIN SANDIE*

HAND CUT TENDERLOIN TOPPED WITH THICK CUT BACON, GRILLED ONIONS, AND BLEU CHEESE SAUCE 15.

CLUBHOUSE WRAP

SMOKED TURKEY, THICK CUT BACON, HAM, PROVOLONE, LETTUCE, TOMATO, AND RANCH IN A GRILLED TORTILLA 12.

BUNKERS BURGER*

GROUND BEEF TOPPED WITH LETTUCE, TOMATO, ONION, AND YOUR CHOICE OF CHEESE 12.

PORK BELLY BURGER*

GROUND BEEF TOPPED WITH CRISPY PORK BELLY, PICKLED RED ONION, SMOKED GOUDA, ROASTED GARLIC AIOLI, AND TOPPED WITH ARUGULA 15.

BLACK-N'-JAM*

GROUND BEEF TOPPED WITH CAJUN SPICES, JALAPENO JAM, CREAM CHEESE, AND RED ONION 13.

HOME STYLE SOUP

CHEF'S CHOICE SOUP OF THE DAY

CUP 3. OR BOWL 5.

SPLIT ANY PLATE FOR \$3 | TO GO'S \$1 PER ITEM

*CONSUMING RAW OR UNDERCOOKED FOOD CAN BE BAD FOR YOUR HEALTH!

A 3% convenience fee will be applied to any credit card transactions beginning January 1st, 2022

ADD TO ANY SALAD:

GRILLED CHICKEN 4.
CRISPY CHICKEN 4.
SHRIMP 9.
SALMON 9.
TENDERLOIN 9.
PORK BELLY 9.

DRESSINGS & SAUCES & MORE:

RANCH
FRENCH
BLEU CHEESE
1000 ISLAND
HONEY BALSAMIC

BBQ
FRANKS
PEANUT
GINGER

THAI CHILI
GARLIC SERRANO
SPICY BBQ
FRANKS DRY RUB
JERK DRY RUB

CHEESES:

CHEDDAR
AMERICAN
PEPPER JACK
SWISS
PROVOLONE
SMOKED GOUDA
BLEU CRUMBLES

ADD TO ANY:

BACON 2.
MUSHROOMS 1.
FRIED ONIONS 1.
DOUBLE MEAT 4.
GLUTEN FREE
BUN 2.



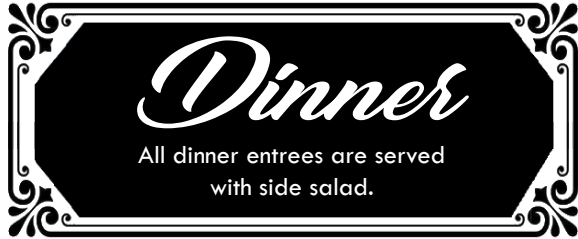
FLAT BREADS

PORK BELLY

CRISPY PORK BELLY, SMOKED GOUDA, AND TOMATOES TOPPED WITH ARUGULA & BALSAMIC REDUCTION 14.

BBQ CHICKEN

PULLED CHICKEN, BACON, RED ONION, HOUSE BBQ, AND CHEDDAR CHEESE 13.



*TENDERLOIN

HAND CUT 7oz TENDERLOIN WITH BUNKERS SIGNATURE STEAK SEASONING TOPPED WITH GARLIC STEAK BUTTER AND CHOICE OF SIDE 34.

SEAFOOD STUFFED SALMON

SEARED ATLANTIC SALMON STUFFED WITH SHRIMP, LOBSTER, CRAB, PARMESAN, AND TOMATO 26.

CREAMY CAJUN PASTA

CAVATAPPI WITH PEPPERS, ONIONS, ANDOULLIE SAUSAGE, AND PARMESAN TOSSED IN A HOUSE CAJUN CREAM SAUCE 16.
ADD: CHICKEN 4. OR SHRIMP 9.

CHICKEN BACON MAC N' CHEESE

CAVATAPPI TOSSED IN A HOUSE CHEDDAR CHEESE SAUCE TOPPED WITH THICK CUT BACON AND CRISPY CHICKEN 17.

HONEY GARLIC TUNA BOWL

AHI TUNA WITH A CHIPOTLE LIME QUINOA BLEND WITH AVOCADO, PICKLED RED ONION, SHAVED ALMONDS AND A SOY GARLIC HONEY GLAZE 22.

MENU PREPARED BY EXECUTIVE CHEF DREW STEINKE
AND HIS CULINARY TEAM.
ENJOY!

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FRIDAY FEATURES

All fish fry entrees come with rye bread, cole slaw, and your choice of fries, potato salad, 1/2 & 1/2, sweet potato fries, baked potato, roasted veggies, side salad, or cottage cheese.

CLAM CHOWDER

NEW ENGLAND STYLE CLAM CHOWDER 4. OR 5.

TRADITIONAL FISH FRY

BEER BATTERED OR LIGHTLY BREADED COD
1/2 LBS. 12. OR 3/4 LBS. 14.
ADD CAJUN TO MAKE IT SPICY

BAKED FISH

WHITE WINE BAKED PLAIN OR CAJUN SERVED
WITH DRAWN BUTTER
1/2 LBS. 12. OR 3/4 LBS. 14.

PERCH

LIGHTLY BREADED LAKE PERCH SERVED WITH
HOUSE TARTAR 15.

BLUE GILL

LIGHTLY BREADED AND DEEP FRIED, SERVED
WITH HOUSE TARTAR 15.

SHRIMP

GULF SHRIMP BEER BATTERED OR GRILLED 19.

Kids Menu

All kids meals come with choice of
apple sauce, fries, or cottage cheese.
12 and younger only please!

CHEESE QUESADILLA 5.

CHICKEN STRIPS 6.

MAC N' CHEESE 5.

MINI CORN DOGS 5.

CHEESE BURGER 6.

GRILLED CHEESE 5.

GRILLED HAM N' CHEESE 6.

1 PIECE FISH FRY (FRIDAYS ONLY) 6.

SPLIT ANY PLATE FOR \$3 | TO GO'S \$1 PER ITEM

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