

Starters

Guacamole & Pico

Salsa, guacamole, and crispy tortilla chips 9.95

Tender Chicken Tenders

Lightly breaded chicken tenders served with honey mustard 9.95

Porcupine Wings

Bone in chicken wings topped with prickly hot or caribbean jerk sauce. Served with chunky bleu cheese or ranch dressing 12.95

Freewoods Boneless Wings

Tender and crunchy boneless chicken wings topped with prickly hot or caribbean jerk sauce 12.95

Battered Asparagus

Beer battered and deep fried asparagus dusted with parmesan. Served with ranch 11.95

Battered Cheese Curds

True Wisconsin white cheddar cheese curds, beer battered and served with ranch 9.95

Boonedock's Onion Rings

Beer battered onion rings served hot and crispy with campfire ranch 9.95

Soups

Soup of the Day

Homemade daily
Cup 4.50 | Bowl 6.50

Boonedocks Chili

Homemade ground sirloin chili
Cup 4.50 | Bowl 6.50

Side Salad 6.95

Little Boonies

12 and under please. Served with fries and a beverage 8.95

Boonedocks Kiddie Burger

Lizard Fingers (Chicken Tenders)

Polydogs (Mini Corn Dogs)

Mac and Cheese Bites

Grilled Cheese



Scan QR Code for
Online Menu



Burgers & Sandwiches

All our burgers are 1/2 pound Black Angus ground beef flame grilled and on a sesame seed bun. Served with lettuce, tomato, and Great Lakes Chips

Boonedocks Angus Burger

14.95. Add cheese, mushroom, grilled onion or bacon 1.50 each

Bacon Swiss & Mushroom Burger

Crispy bacon, melted Swiss cheese, and buttery sauteed mushrooms 16.95

Homemade Veggie Burger

Grilled patty of seasoned broccoli, cauliflower, carrots, onion, black beans, and rice 13.95

Olive Burger

Topped with green olives and swiss cheese 15.95

BBQ Pulled Pork

Center cut pork simmered in maple BBQ sauce on a brioche bun. Served with coleslaw 13.95

Whitefish Sandwich

Hand battered lake michigan whitefish, lettuce, tomato, and tartar on a seeded bun. 16.95

We are currently offering a limited menu to serve you the freshest and safest way possible. Please limit special requests whenever possible.

Rascal Reuben

Griddled corned beef and sauerkraut topped with melted swiss cheese and 1,000 island dressing. Served on toasted swirl rye 14.95

Ring-Tailed Reuben

Griddled sliced turkey topped with coleslaw, melted swiss, and honey mustard. Served on toasted swirl rye 14.95

Something Fishy

Fresh Canadian zander perch, hand battered. Served on a toasted sesame seed bun with tartar sauce, lettuce, and tomato 14.95

Smoked Turkey & Cheddar

Thinly sliced turkey and cheddar cheese with lettuce, and tomato on a club roll 12.95

Greens

Chicken Breast 6.95 | Salmon 7.95

Boonedocks Michigan Salad

A blend of mixed field greens, iceberg, and romaine, topped with dried cherries, walnuts, red onion, cucumber, tomato, and parmesan croutons 11.95

Boonedocks Caesar

Romaine lettuce, tomato, black olive, red onion, parmesan cheese, croutons, and tossed in caesar dressing 10.95

Mains

Add a dinner side salad 4.95

Fresh Lake Perch

Beer battered to order, Canadian zander perch served with lemon tartar sauce, served with fries and coleslaw 23.95

Citron Sea Salt Salmon

North Atlantic salmon grilled with citron sea salt, served with fries and coleslaw 23.50

Cord of BBQ Pork Ribs

Half cord (1lb) or full cord (2lb) of seasoned slow roasted fall off the bone pork ribs, grilled with maple BBQ sauce served with fries and slaw 19.95 / 24.95

Featured Steak & Fries

Rotating hand cut steak, grilled, and served with fries and slaw Market

Jerk Chicken Breast

Grilled chicken breast, Jamaican jerk seasoning, served with fries and coleslaw 18.95

Sleeping Bear Sweets

Hard Dipped Ice Cream
Huge Selection of Candy
T-Shirts, Sweatshirts, and Hats



Get Lost

DRAFT BEER

Boonedocks Squeeze (Lemon Ale)

16 oz 6.25 Pitcher 19.25

Rotating Tap

16 oz or Pitcher

Bell's Oberon

16 oz 6.50 Pitcher 19.50

Bell's Two Hearted

16 oz 6.75 Pitcher 19.75

MICROBREWS

Bell's Light Hearted 5.50

Bell's Official 6.00

Saugatuck Blueberry Lemonade
Shandy 5.50

Blake's El Chavo Cider 5.50

Cheboygen Blood Orange Honey 6.00

Founder's Solid Gold 6.00

Founder's All Day IPA 6.00

Shorts Soft Parade Shandy 6.00

Old Nation M-43 IPA 7.50

Saugatuck Bonfire Brown 5.50

Shorts Juicy Brut 6.00

SELTZERS

Bud Light Seltzer 6.00

Lime

Strawberry

White Claw Seltzer 6.00

Black Cherry

Mango

LOCAL WINES

Tallship Chardonnay

Leelanau Cellars 26/7.25

Late Harvest Riesling

Chateau Grand Traverse 29/7.75

Fishtown White

Good Harbor 25/6.75

Pinot Grigio

Good Harbor 27/7.25

Arcturos Pinot Noir Rose

Black Star Farms 29/7.75

Boonedocks House Wines

Chardonnay, Cabernet, Merlot, Pinot
Grigio, White Zinfandel NA/6.75

RED WINES

Blend

Menage A Trois, CA 28/7.50

Malbec

Trivento, Argentina 29/7.75

Cabernet Sauvignon

Carnivore, CA 29/7.75

Pinot Noir

Meiomi, CA 30/8.00

Pinot Noir

Robert Mondavi, CA 27/7.25

WHITE WINES

Vintners Reserve Chardonnay

Kendall Jackson, CA 35/10.00

Unoaked Chardonnay

Sea Glass, CA 28/7.50

Sauvignon Blanc

Rodney Strong, CA 28/7.50

Pinot Grigio (Can)

Ava Grace, CA 12

California Rose (Can)

Ava Grace, CA 12

BOTTLES

Check Out Our Craft Board for More Selections

Budweiser 4.50

Bud Light 4.50

Miller Lite 4.50

Coors Light 4.75

Labatt Blue 4.75

Labatt Blue Light 4.75

Corona 5.50

Corona Light 5.50

Michelob Ultra 4.75

Samual Adams

Cherry 5.75

Samuel Adams 5.75

Blue Moon 5.50

Leinenkugel

Summer Shandy 5.50

Blake's Cider 5.50

Angry Orchard 5.50

Fat Tire Amber 5.50

Sierra Nevada 6.00

Landshark 5.50

Stella Artois 5.75

Labatt NA 4.50

Mike's Lemonade 5.50

Heineken 5.75

Modelo 5.50



"Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness."