

Whispering Pines Bed and Breakfast Dinner Menu

Appetizers

Three Cheese Tortellini

With toasted pine nuts and tomato-basil sauce

Nine Dollars

Norwegian Smoked Salmon

Served with condiment and baguette toast

Ten Dollars

Ragout of the Escargot

With shiitake mushroom & puff pastry

Thirteen Dollars

Jumbo Shrimp Cocktail

Delicately poached shrimp served with our own cocktail sauce

Twelve Dollars

Soups

Sweet Corn-Crab Bisque

Six Dollars

Soup of the Day

Five Dollars

Salads

Mixed Spring Salad

Tossed with champagne vinaigrette

Four Dollars

Caesar Salad

Tossed with our homemade croutons & Caesar dressing

Five Dollars

Poached Pear Salad

With baby mixed greens, stilton, walnut, & Balsamic vinaigrette

Seven Dollars

Warmed Smoked Duck Salad
With crispy rice noodles, baby greens & ginger dressing
Twelve Dollars

Entrees

Pan Seared Chicken Breast **
Served with wild Mushroom-Marsala veal demi-glaze
Nineteen Dollars

Herbs-Potato Crusted Salmon Filet &&
With champagne cream sauce
Twenty-Two Dollars

Roasted Pork Tenderloin **
With mango chutney & apple cider sauce
Twenty-five Dollars

Steaks

*All our steaks are certified Black Angus
& served with fresh herbs-veal demi glaze*

Grilled New York Strip **
Thirty-five Dollars

Seared Filet Mignon **
Thirty-nine Dollars

Grilled Ribeye **
Thirty-four Dollars

**Please ask our server about our Dessert a La Cart.*
**Gratuity of 20% to be added to parties of six or more.*

*****Consuming raw or undercooked meats, poultry, seafood, shellfish, and
eggs may increase your risk for food borne illness. *****

