

Whispering Pines Restaurant and Lounge Dinner Menu

Appetizers

Cheese Bread

*French baguette with butter, garlic & three cheese
Served with homemade marinara sauce*

\$9

Norwegian Smoked Salmon

Served with cream cheese, condiment and baguette toast

\$12

Escargot Gratines

*Baked escargots with shallot & bacon pieces in
Garlic butter, Swiss & mozzarella cheese*

\$12

Shrimp Cocktail

Served with our horseradish cocktail sauce

\$12

Fromage & Charcutier Platter

Assorted cheese & cured meat accompanied with condiments

\$14

Soups

Sweet Corn-Crab Bisque **\$7**

Soup of the Day **\$6**

Salads

House Salad **\$6**

*Mixed greens with tomatoes, Kalamata olives,
Blue cheese & roasted walnuts*

Balsamic* Blue Cheese*Ranch* Vinaigrette

Caesar Salad \$6

*Romaine lettuce tossed with our homemade croutons,
parmesan cheese & Caesar dressing*

Asian Salad \$6

*Mixed greens with crispy rice noodles, toasted almonds,
Mandarin orange, green onion & ginger dressing*

Chicken Caesar Salad (large) \$14

*Romaine lettuce tossed with our homemade herbs croutons &
caesar dressing topped with grilled chicken breast*

Asian Chicken Salad (large) \$14

*Baby Greens with crispy rice noodles, toasted almonds, orange,
Green onion & ginger dressing topped with grilled chicken breast*

Pasta

Our pasta is served with garlic toast

Lasagna \$15

Homemade meat & cheese lasagna baked in tomato sauce

Fettucine Alfredo \$18

*Fettucine pasta tossed in garlic-parmesan cream sauce
With vegetables \$16 With chicken \$17 With Shrimp \$20*

Asian Chicken Pasta \$18

*Penne pasta with sesame chicken breast & vegetables
in sesame-ginger sauce, crispy wonton & roasted peanuts*

Shrimp Linguini \$20

*Sautéed shrimp, mushrooms & artichoke hearts
Your choice of: garlic-parmesan cream or tomato basil sauce*

Entrees

All Entrees are accompanied with mashed potatoes & vegetables

Sautéed Chicken Breast \$20

With wild mushroom in creamy Madeira wine sauce

Roasted Salmon \$24

With herb-potato crusted in champagne cream sauce

Roasted Pork tenderloin \$20
With mango-apple chutney red wine sauce

Seared Duck Breast \$28
With crème de cassis-blackcurrant sauce

Rack of Lamb \$45
With barbeque spices and wild blueberry-brandy sauce

Steaks

*All Steaks are pan seared to perfection
Accompanied with fresh herb veal demi sauce*

14oz New York Strip **
\$44

8oz Filet Mignon **
\$45

12oz Ribeye **
\$42

**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. ****