Whispering Pines Restaurant and Lounge Dinner Menu (Room Service Available with 20% Gratuity Added)

<u>Appetizers</u>

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 & curd meat accompanied with condiments \$14

Soups

Sweet Corn-Crab Bisque \$7 Soup of the Day

\$6

\$6

Salads

House Salad

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 & chees 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

With wild mushroom in creamy Madeira wine sauce

Roasted Salmon \$24

With herb-potato crusted in champagne cream sauce

Roasted Pork tenderloin

With mango-apple chutney red wine sauce

Seared Duck Breast

With crème de cassis-blackcurrant sauce

Rack of Lamb \$45

With barbeque spices and wild blueberry-brandy sauce

Steaks

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

14oz New York Strip **
\$42

8oz Filet Mignon ** \$45

> 14oz 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. **