

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 & curd meat accompanied with condiments

\$14

Soups

Sweet Corn-Crab Bisque **\$6**

Soup of the Day **\$5**

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 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 barbecue 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 **

\$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. *****