
SMALL PLATES

FRIED PICKLES 7

Pickles with Ranch Dipping Sauce .

HUSHPUPPIES 6

On a bed of Mesclun with
Buttermilk-Sriracha Sauce

HUMMUS DIP 7

Homemade Hummus with Cucumber-
Tomato Salsa and Grilled Pita Triangles
+ Carrots and Celery 1.5

MINI CRAB CAKES 7.5

Served with Remoulade

FRIED GREEN TOMATOES 7.5

Lightly Breaded and Fried Green
Tomatoes with Housemade Black-
Pepper Aioli

JALAPENO BACON DIP 7

Served with Tortilla Chips

PARMESAN ARTICHOKE DIP 6.5

Our Warm Homemade Dip Served
with Crusty Baguette

SALMON DUO TARTAR 7.5

A Mix of Smoked and Fresh Salmon
with Shallots and Dill on a Crostini

PARMESAN CRUSTED COD STIX 7.5

Served with Black Pepper Aioli

AVOCADO SHRIMP COCKTAIL 7

A zesty mix of Shrimp, Fresh Avocado,
Red Onion, and Cilantro marinated in
our Lime Vinaigrette Dressing (GF)

BACON WRAPPED DATES 6.5

Stuffed with Goat Cheese and Finished
with a Balsamic Glaze Drizzle (GF)

SOUP & SALAD

SOUP OF THE DAY

Cup 3.25
Bowl 4.25

FRENCH ONION SOUP

Cup 4
Bowl 5.25

HOUSE SALAD 3.25

DRESSING OPTIONS:

Housemade Blue Cheese, Housemade
Balsamic Vinaigrette, Housemade Walnut
Vinaigrette, Ranch, French, Italian, Honey
Mustard, Poppy Seed, 1000 Island and
Raspberry Vinaigrette

SIGNATURE WEDGE SALAD 6.5

Crisp Lettuce with Bacon, Tomato, Blue
Cheese, Green Onion and Our Famous
Housemade Blue Cheese Dressing (GF)

BABY KALE SALAD 6

Tuscan Kale tossed with Feta Cheese,
Yellow Bell Peppers, Grape Tomatoes,
Kalamata Olives, Red Onion, and
Cucumbers in a Lemon Vinaigrette (GF)

CAPRESE SALAD 6.5

Tomatoes, Mozzarella and Fresh Basil with
a Balsamic Glaze (GF)

CAESAR SALAD 5.5

Crisp Romaine with Parmesan Cheese and
Housemade Croutons
+ Chicken 4 + Shrimp 6 + Anchovies 2

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STEAKS

Served with a choice of two sides

PETITE SIRLOIN 19

Prime Black Angus Beef, 8oz Sirloin

6 OZ FILET MIGNON 24.5

Carefully Selected, Center-cut of Black Angus Beef

BONE-IN 10 OZ FILET MIGNON 32

NEW YORK STRIP STEAK 27

12 oz Handcut, Prime Black Angus Steak

14 OZ RIBEYE 24

Hand-cut Black Angus Beef

"SCOTT'S" STEAK 30

18 oz Hand-cut Ribeye Steak

"TOM'S" STEAK 35

23 oz Hand-cut Ribeye Steak

+\$1.25 PER ITEM:

Sauteed Mushrooms
Blue Cheese
Caramelized Red Onions

+\$2 PER ITEM:

Blue Cheese Sauce
Red Wine Shallot Compound Butter
Garlic Herb Compound Butter

+\$6 PER ITEM:

Sauteed Shrimp
Sauteed Scallops

RARE- Cool Center | MEDIUM RARE- Red Center | MEDIUM- Hot Pink Center |
MEDIUM WELL- Slightly Pink Center | WELL DONE - No Pink

All Steaks and Add-Ons are Gluten Free

SANDWICHES

All Burgers are cooked to order

GRILLED STEAK SANDWICH 12

On a Crusty Baguette with Arugula, Grilled Yellow Peppers and Horseradish Creme Fraiche. Served with House Fries

HOUSE BURGER 9

Half Pound Beef Patty on a Toasted Brioche Bun with Lettuce, Tomato, Onion and Pickle. Served with House Fries

+\$1 PER ITEM:

Cheese
Bacon
Avocado
Sauteed Mushrooms
Caramelized Onions
Gluten Free Bun

WHISPERING WOODS BURGER 12

Half Pound Beef Patty topped with Caramelized Onion, Crisp Bacon and Blue Cheese on a Toasted Brioche Bun. Served with House Fries

BLACK BEAN BURGER 9

With Lettuce, Tomato, Alfalfa Sprouts and Avocado. Served with House Fries (V+)

BURGER OF THE MONTH 12

Each month we create a special burger. Ask your server about the current featured burger

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*Notice: consuming raw or under-cooked meat, poultry, seafood or egg products may increase risk of food borne illness

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PASTA

SHRIMP & SCALLOP FETTUCCINE 23

Seared Scallop and Shrimp with Black Squid Ink Fettuccini and Tomatoes in a Light White Wine-Cream Sauce. Served with our House Salad.

CHICKEN LINGUINE ALFREDO 18

Chicken Breast, tossed with Grape Tomatoes, Garlic, Shallots, and Parsley in a Cream Sauce. Served with our House Salad.

WILD MUSHROOM RAVIOLI 19

With Sauteed Wild Mushrooms, Shallots, Chives, Shaved Parmesan Cheese and a dash of White Wine. Served with our House Salad (V)

YAKI SOBA NOODLES 18

With Carrots, Red Bell Peppers, Red Cabbage, Edamame, Cilantro and a Thai sweet chili Sauce (V+)
+ Chicken 4 + Shrimp 6

SEAFOOD

SEARED WALLEYE 19

With our Fresh Lemon Butter Sauce, Served with Wild Rice and your choice of one additional side (GF)

PAN-SEARED AMBERJACK 24

With Tomatoes, Basil and Capers. Served with your choice of two sides (GF)

SALMON MEUNIERE 19.5

On a bed of Sauteed Leeks. Served with your choice of two sides (GF)

PAN-SEARED SEA BASS 26

With Citrus-Olive-Caper Sauce. Served with your choice of two sides (GF)

ENTREES

PAN ROASTED CHICKEN 16.5

Plump Airline Chicken with Rosemary and Thyme Pan Sauce. Served with your choice of 2 sides (GF)

GRILLED LAMB CHOPS 27.5

Grilled Lamb Chops with Smokey Cabernet Sauce and Roquefort Bread Pudding. Served with your choice of two sides.

PORK TENDERLOIN MEDALLIONS 18

Seared Pork Medallions with Stone Ground Mustard Sauce. Served with Buttered Linguine and your choice of one side.

FRENCH ONION SMOTHERED

PORK CHOP 22

12 oz French Cut Bone In Pork Chop. Served with your choice of two sides.

SIDES

BAKED POTATO | HOUSE FRIES | SWEET POTATO FRIES |

HOUSE SALAD | WILD RICE 3.25

ASK YOUR SERVER FOR TODAY'S SELECTION OF SPECIAL SIDES

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