
SMALL PLATES

FRIED PICKLES 7

Pickles with Ranch Dipping Sauce (V)

HUSHPUPPIES 6

On a bed of Mesclun with
Buttermilk-Sriracha Sauce (V)

HUMMUS DIP 7

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

FRIED GREEN TOMATOES 7.5

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

AVOCADO SHRIMP COCKTAIL 7

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

BEER CHEESE DIP 9

Warm Beer Cheese Dip served in a
Skillet with Warm Pretzel Sticks (V)

JALAPENO BACON DIP 7

Served with Tortilla Chips (GF)

PARMESAN ARTICHOKE DIP 6.5

Our Warm Homemade Dip Served
with Crusty Baguette (V)

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

BACON WRAPPED DATES 6.5

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

MINI CRAB CAKES 7.5

Served with Remoulade

AVOCADO TOAST TRIO 8

Served with 2 pieces of each:
Hard Boiled Egg, Bacon, and Green Onion
Tomato, Basil, and Mozzarella
Cucumber, Feta, and Dill

SOUP & SALAD

SOUP OF THE DAY

Cup 3.25 Bowl 4.25

FRENCH ONION SOUP

Cup 4 Bowl 5.25

HOUSE SALAD (GF) (V+) 3.25

DRESSING OPTIONS:

HOUSEMADE:	ADDITIONAL DRESSING:
House Vinaigrette	1000 Island
Blue Cheese	French
Ranch	Italian
Balsamic Vinaigrette	Honey Mustard
Walnut Vinaigrette	Poppy Seed
	Raspberry Vinaigrette

SIGNATURE WEDGE SALAD 7

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) (V)

CAPRESE SALAD 6.5

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

CAESAR SALAD 5.5

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

(GF) = Gluten Free | (V) = Vegetarian | (V+) = Vegan

STEAKS

Served with a choice of two sides

PETITE SIRLOIN 19
8oz Prime Black Angus Beef

FILET MIGNON 24.5
6 oz Cut of Black Angus Beef Tenderloin

BONE-IN FILET MIGNON 32
10 oz Cut of Tenderloin served on the Bone

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

+\$1.50 PER ITEM:
Sautéed Mushrooms
Blue Cheese
Caramelized Red Onions

+\$2.50 PER ITEM:
Blue Cheese Sauce
Garlic Herb Compound Butter
Black Truffle Butter

+\$6 PER ITEM:
Sautéed Shrimp
Sautéed 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

WHISPERING WOODS BURGER 12
1/2 lb Beef Patty on a Toasted Brioche Bun topped with Caramelized Onion, Crisp Bacon and Blue Cheese

BLACK BEAN BURGER 9
With Lettuce, Tomato, Alfalfa Sprouts and Avocado, Served on a Gluten Free Bun (V+)

BURGER OF THE MONTH 12
Ask your server about this month's Special Featured Burger

HOUSE BURGER 9
1/2 lb Beef Patty on a Toasted Brioche Bun Served with Lettuce, Tomato, Onion and Pickle on the Side

TURKEY BURGER 9
House-made Turkey Patty, Black Pepper Aioli, Avocado, Tomato and Arugula

ADD ON: +\$1 PER ITEM
Cheese | Bacon | Avocado
Sautéed Mushrooms | Caramelized Onions
Gluten Free Bun (V+)

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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 FETTUCCHINE 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.

Substitute Shrimp + 2

PESTO MUSHROOM RAVIOLI 19

Wild Mushroom Stuffed Ravioli with Fresh Basil Pesto and Shaved Parmesan Cheese. Served with our House Salad (V)

+Chicken 4 + Shrimp 6

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)

RAINBOW TROUT MEUNIERE 19

Walnut Breadcrumb Crusted and Pan Seared with Lemon Caper Butter. Served with your choice of two sides

BAKED LOBSTER & CRAB ROLL 26

Rolled in Zucchini Ribbons with Tomato Concasse. Served with our House Salad (GF)

ENTREES

PAN ROASTED CHICKEN 17

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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