

# LUNCH AT WHISPERING WOODS

SERVED TUESDAY-SATURDAY

11:00AM-4:00PM

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## PANINIS

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SERVED WITH HOUSE FRIES

### SMOKED TURKEY PANINI 9.5

Sliced Turkey, Fresh Tomato, Arugula, and Pepper Jack Cheese

### ITALIAN PANINI 10

Grilled Red Peppers, Fresh Spinach, Ham, Salami, Pepperocini, Provolone Cheese

### APPLE HAM BRIE PANINI 9.5

Pit Ham, Sliced Apple, Brie Cheese and Dijon Butter

### CAPRESE PANINI 9.5

Tomato, Fresh Mozzarella, and Basil (V)  
+ Chicken 4 + Bacon 2

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## HOT SANDWICHES AND PLATES

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SERVED WITH HOUSE FRIES

### CHICKEN BLT SANDWICH 9.5

Grilled Chicken Breast, Crisp Lettuce, Tomato, Bacon, Provolone Cheese and Mayonnaise

+ Avocado 1

### CHOPPED BRISKET SANDWICH 9.5

Mesquite Smoked BBQ Brisket on a Toasted Brioche Bun

### PULLED PORK SANDWICH 9

Smoked Pulled Pork in a Tangy BBQ Sauce. Served with a side of Coleslaw

### TOMATO BACON GRILLED CHEESE 9

Bacon, Fresh Tomato and Cheddar Cheese

### RUEBEN 9.5

Corned Beef, Sauerkraut, Swiss Cheese, and Russian Dressing on Marbled Rye

### FRENCH DIP SANDWICH 10

Sliced Roasted Beef Served on a Hoagie Roll with a side of Au Jus

+ Cheese 1 + Mushrooms 1 + Onions 1

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## FROM THE GRILL

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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

### TURKEY BURGER 9

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

### 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 with Lettuce, Tomato, Onion and Pickle

### ADD ON: +\$1 PER ITEM

Cheese | Bacon | Avocado

Sauteed Mushrooms | Caramelized Onions

Gluten Free Bun (V+)

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## HAND CUT STEAKS

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SERVED WITH TWO SIDES; ASK YOUR SERVER FOR TODAY'S SELECTION

BREAD AND BUTTER INCLUDED

### PETITE SIRLOIN 20

8oz Prime Black Angus Beef

### 6 OZ FILET MIGNON 26

Center-Cut of Black Angus Beef Tenderloin

### 8 OZ FILET MIGNON 32

Center-Cut of Black Angus Beef Tenderloin

### BONE-IN 10 OZ FILET MIGNON 44

10 oz Cut of Tenderloin served on the Bone

### NEW YORK STRIP STEAK 28

12 oz Handcut, Prime Black Angus Steak

### 14 OZ RIBEYE 28

Hand-cut Black Angus Beef

### "SCOTT'S" STEAK 35

18 oz Hand-cut Ribeye Steak

### "TOM'S" STEAK 40

23 oz Hand-cut Ribeye Steak

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

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

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## SOUP AND SALAD

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BREAD AND BUTTER AVAILABLE WITH LUNCH +2.5

### SOUP OF THE DAY

Cup 3.25 Bowl 4.25

### FRENCH ONION SOUP

Cup 4 Bowl 5.25

### HOUSE SALAD (GF) (V+) 3.25

### GRILLED CHICKEN SALAD 8

Mixed Greens with Tomato, Cucumber, Carrots and your Choice of Dressing (GF)

### BABY KALE SALAD 7

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

### SIGNATURE WEDGE SALAD 7

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

### CAESAR SALAD 6.5

Crisp Romaine with Parmesan Cheese, Croutons and our Housemade Caesar Dressing  
+ Chicken 4 + Shrimp 6 + Anchovies 2

### CAPRESE SALAD 7

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

### PUB SALAD 8

Bibb Lettuce, Pickled Beets, Egg, Green Beans, Cucumber, Grape Tomatoes, Red Onion, Creamy Dijon Vinaigrette (GF)

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## SMALL PLATES

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### FRIED PICKLES 7.5

Pickles with Ranch Dipping Sauce (V)

### FRIED GREEN TOMATOES 7.5

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

### BACON WRAPPED DATES 7

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

### HUSHPUPIES 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

### BEER CHEESE DIP 9

Warm Beer Cheese Dip served in a Skillet with Warm Pretzel Sticks

### JALAPENO BACON DIP 7.5

Served with Tortilla Chips (GF)

### PARMESAN CRUSTED COD STIX 9

Served with Black Pepper Aioli

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## WRAPS AND SANDWICHES

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### TURKEY CLUB WRAP 8.5

Roasted Turkey, Bacon, Tomato, Cheddar Cheese, Ranch Dressing and Crisp Romaine Lettuce, Served with Kettle Chips

### CHICKEN CAESAR WRAP 8.5

Grilled Chicken Breast, Crisp Romaine Lettuce, Parmesan Cheese and Caesar Dressing. Served with Kettle Chips

### BEEF AND BLUE WRAP 9.5

Thin Sliced Roast Beef, Romaine Lettuce, Arugula, Tomato, Blue Cheese and Horseradish Sauce. Served with Kettle Chips

### FRIED GREEN TOMATO SANDWICH 8.5

Arugula, Bacon, Goat Cheese, Red Onion, and Black Pepper Aioli. Served with Kettle Chips

### POWER VEGETABLE WRAP 8

Shredded Golden Beets, Broccoli, Kohlrabi, Brussel Sprouts, Carrots, Baby Kale, Radicchio and Cilantro tossed in a Sweet Sweet Chili and Ginger Dressing (V)  
Served with Kettle Chips  
+ Chicken 4 + Shrimp 6

### AVOCADO TURKEY CLUB 10.5

Roasted Turkey, Bacon, Avocado, Lettuce, Tomato and a Basil Mayo. Served with Kettle Chips

### BUFFALO CHICKEN WRAP 9

Grilled Buffalo Chicken Breast, Blue Cheese Crumbles, Tomato, Romaine Lettuce, and Housemade Blue Cheese Dressing. Served with Kettle Chips

### SMOKED SALMON SANDWICH 9.5

Smoked Salmon, Avocado, Cucumber, Red Onion and Dill Cream Cheese Spread, Alfalfa Sprouts on Multigrain Bread Served with Baby Mesclun and House Vinaigrette

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