

# APPETIZERS

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## Fried Pickles

Pickles Chips with Ranch Dipping Sauce  
\$6

## Hushpuppies

On a bed of Mesclun with Buttermilk-Sriracha Sauce  
\$6

## Parmesan Crusted Cod Stix

Served with Black Pepper Aioli  
\$7

## Jalapeño Bacon Dip

Served with Tortilla Chips  
\$6.5

## Parmesan Artichoke Dip

Our Warm Homemade Dip served with Crusty Baguette  
\$6

## Mini Crab Cakes

Served with Herbed Aioli  
\$6

## Salmon Duo Tartar

A mix of Smoked and Fresh Salmon with Shallots and Dill on a Crostini  
\$6

## Avocado Shrimp Cocktail

A zesty mix of Shrimp, Fresh Avocado, Red Onion and Cilantro marinated in our Lime Vinaigrette Dressing  
\$6

# SOUPS AND SALADS

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## Soup of the Day

Cup \$3.25 Bowl \$4.25

## French Onion Soup

Cup \$3.75 Bowl \$4.75

## Our Signature Wedge Salad

Crisp Lettuce topped with Bacon, Tomato, Blue Cheese, Green Onion and our famous homemade Blue Cheese Dressing  
\$6

## Caesar Salad

Crisp Romaine with Parmesan Cheese and Homemade Croutons  
\$5

~ Add Chicken \$3 Add Shrimp \$5 Add Anchovies \$2 ~

## Caprese Salad

Tomatoes, Mozzarella and Fresh Basil with Balsamic Drizzle  
\$6

## Baby Kale Salad

Tuscan Kale tossed with Feta Cheese, Yellow Bell Peppers, Grape Tomatoes, Kalamata Olives, Red Onion and Cucumbers in a Lemon Vinaigrette  
\$6

## House Salad

\$3.25

# ENTRÉES

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## Wild Mushroom Ravioli

With a White Truffle Oil Pesto.

Served with our House Salad

\$17

## Shrimp Linguine Pasta

Shrimp tossed with Grape Tomatoes, Garlic,  
Shallots and Parsley in our Cream Sauce

Served with our House Salad

\$18

## Seared Walleye with Lemon Butter Sauce

Served with Wild Rice and one side

\$18

## Pan-Seared Sea Bass

With Citrus-Olive-Caper Sauce

Served with a choice of two sides

\$25

## Seared Salmon

Seared Salmon with a Pink Peppercorn Lemon Butter Sauce

Served with a choice of two sides

\$18

## Pan Roasted Chicken

Plump Airline Chicken with Rosemary and Thyme Pan Sauce

Served with a choice of two sides

\$16

## Grilled Lamb Chops

Grilled Lamb Chops with Smoky Cabernet Sauce

Served with Roquefort Bread Pudding and a choice of two sides

\$26

## Pork Tenderloin Medallions

Seared Pork Medallions with Stone Ground Mustard Sauce

Served with Buttered Linguine and one side

\$17

ALL OUR SIDES ARE PREPARED FRESH DAILY,  
PLEASE ASK YOUR SERVER FOR TODAY'S SELECTION.

DON'T FORGET TO SAVE ROOM FOR OUR  
DELICIOUS HOMEMADE DESSERTS

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# STEAKS

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Served with a choice of two sides.

## Petite Sirloin

Prime Black Angus Beef, 8oz Sirloin  
\$18

## New York Strip Steak

12oz Hand-cut, Black Angus Steak  
\$26

## 14oz Ribeye

Hand-cut Prime Black Angus Beef  
\$23

## "Scott's" Steak

18oz cut Ribeye Steak  
\$27.5

## "Tom's" Steak

23oz Cut, Ribeye Steak  
\$32

## 6oz Filet Mignon

Carefully selected, Center-cut of Black Angus Beef  
\$22

Add Sautéed Mushrooms, Blue Cheese, Caramelized Red Onions - \$1 per item Add Sautéed Shrimp \$5  
Add Blue Cheese Sauce, Green Peppercorn Sauce, Tarragon Butter, \$2 per sauce

All steaks are seasoned and grilled to order.

RARE - Cool Center, MEDIUM RARE - Red Center, MEDIUM - Hot Pink Center  
MEDIUM WELL - No Pink, WELL

# SANDWICHES

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## Grilled Steak Sandwich

On a Crusty Baguette with Arugula, Grilled Yellow Peppers  
and Horseradish Crème fraiche served with House Fries  
\$12

## Pulled Pork Sandwich

Smoked Pulled Pork in a Tangy BBQ Sauce  
Served with Coleslaw and House Fries  
\$12

## Whispering Woods Burger

Half Pound Beef Patty topped with Caramelized Onion, Crisp Bacon and Blue Cheese on a  
Toasted Brioche Bun. Served with House Fries  
\$12

## House Burger

Half Pound Hand Patty Lean Beef on a Toasted Bun with Lettuce,  
Tomato, Onion and Pickle, served with House Fries  
\$9

~ Add Cheese, Bacon, Avocado, Mushrooms - Extra \$1 per item ~

## Burger of the Month

Each month we create a special Burger,  
ask your server about the current featured Burger