

# APPETIZERS

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## **Fried Pickles**

Pickles Chips with Ranch Dipping Sauce  
\$7

## **Hushpuppies**

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

## **Parmesan Crusted Cod Stix**

Served with Black Pepper Aioli  
\$7

## **Hummus Dip**

Homemade Hummus with Cucumber-Tomato Salsa and Grilled Pita Triangles  
\$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  
\$7

## **Salmon Duo Tartar**

A mix of Smoked and Fresh Salmon with Shallots and Dill on a Crostini  
\$7

## **Avocado Shrimp Cocktail**

A zesty mix of Shrimp, Fresh Avocado, Red Onion, and Cilantro marinated in our Lime Vinaigrette Dressing  
\$7

# 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  
\$6.5

## **Caesar Salad**

Crisp Romaine with Parmesan Cheese and Homemade Croutons  
\$5.5

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

## **Caprese Salad**

Tomatoes, Mozzarella and Fresh Basil with Balsamic Drizzle  
\$6.5

## **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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## Shrimp and Scallop Fettuccini

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

\$22

## Wild Mushroom Ravioli

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

\$19

## Chicken Linguine Alfredo

Chicken Breast, 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 your choice of one side

\$18

## Pan-Seared Amberjack

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

\$24

## Salmon Meuniere

Seared Salmon on a Bed of Sautéed Leeks. Served with your choice of two sides

\$19

## Pan-Seared Sea Bass

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

\$25

## Pan Roasted Chicken

Plump Airline Chicken with Rosemary and Thyme Pan Sauce.

Served with your choice of two sides

\$16

## Grilled Lamb Chops

Grilled Lamb Chops with Smoky Cabernet Sauce.

Served with your choice of two sides

\$26

## Pork Tenderloin Medallions

Seared Pork Medallions with Stone Ground Mustard Sauce.

Served with Buttered Linguine and your choice of 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

Served with a choice of two sides.

## Petite Sirloin

Prime Black Angus Beef, 8oz Sirloin  
\$19

## 6oz Filet Mignon

Carefully selected, Center-cut of Black Angus Beef  
\$24

## Bone-In 10oz Filet Mignon

\$30

## New York Strip Steak

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

## 14oz Ribeye

Hand-cut Black Angus Beef  
\$23

## "Scott's" Steak

18oz Hand-cut Ribeye Steak  
\$29

## "Tom's" Steak

23oz Hand-cut Ribeye Steak  
\$34

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

## Grilled Steak Sandwich

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

## Black Bean Burger

With Lettuce, Tomato, Alfalfa Sprouts, and Avocado. Served with House Fries  
\$9

## 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 Beef Patty 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.

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