



RESTAURANT HOURS:

TUESDAY - SUNDAY

11:00AM - 9:00PM

CLOSED ON MONDAYS

## **DINNER MENU**

SERVED TUESDAY - SATURDAY

4:00PM - 9:00PM

*&*

SERVED ALL DAY SUNDAY

4245 HIGHWAY 177 SOUTH

JORDAN, ARKANSAS 72519

(15 MINS SOUTH OF MOUNTAIN HOME)

**870-499-5531**

**RESERVATIONS RECOMMENDED**

[WWW.WHISPERINGWOODSAR.COM](http://WWW.WHISPERINGWOODSAR.COM)

SMALL PLATES

FRIED PICKLES 9  
Pickles with Ranch Dipping Sauce (V)

HUSHPUPPIES 8  
On a bed of Mesclun with  
Buttermilk-Sriracha Sauce (V)

HUMMUS DIP 8  
Homemade Hummus with Cucumber-  
Tomato Salsa and Grilled Pita Triangles (V+)  
+ Carrots and Celery 2

FRIED GREEN TOMATOES 9  
Lightly Breaded and Fried Green  
Tomatoes with Housemade Black-Pepper  
Aioli (V)

AVOCADO SHRIMP COCKTAIL 10  
A zesty mix of Shrimp, Fresh Avocado,  
Red Onion, and Cilantro marinated in  
our Lime Vinaigrette Dressing (GF)

BEER CHEESE DIP 10  
Warm Beer Cheese Dip served in a  
Skillet with Warm Pretzel Sticks

JALAPENO BACON DIP 9  
Served with Tortilla Chips (GF)

PARMESAN ARTICHOKE DIP 8  
Our Warm Homemade Dip Served  
with Crusty Baguette

SALMON DUO TARTAR 11  
A Mix of Smoked and Fresh Salmon  
with Shallots and Dill on a Crostini

PARMESAN CRUSTED COD STIX 10  
Served with Black Pepper Aioli

BACON WRAPPED DATES 9  
Stuffed with Goat Cheese and Finished  
with a Balsamic Glaze Drizzle (GF)

MINI CRAB CAKES 10  
Served with Remoulade

BAKED MAC & CHEESE 9  
A rich blend of Parmesan and cheddar  
cheese, baked to golden perfection for the  
ultimate comfort dish. Smooth, cheesy,  
and irresistibly delicious!

SOUP & SALAD

SOUP OF THE DAY  
Cup 5 Bowl 6

FRENCH ONION SOUP  
Cup 6 Bowl 8

CAPRESE SALAD 10  
Tomatoes, Mozzarella and Fresh Basil with  
a Balsamic Glaze (GF)

HOUSE SALAD (GF)(V+) 5

DRESSING OPTIONS:

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

CAESAR SALAD 10  
Crisp Romaine with Parmesan Cheese, Croutons  
and our Housemade Ceasar Dressing  
+Chicken 5 +Shrimp 7 +Anchovies 2

MEDITERRANEAN SALAD 11  
A medley of mixed greens, spinach, and romaine,  
adorned with succulent fresh strawberries,  
crumbled feta, and vibrant red onion, all drizzled  
with our housemade lemon balsamic vinaigrette.  
+CHICKEN 5 +SHRIMP 7 +ANCHOVIES 2

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

# HAND CUT STEAKS

Served with a choice of two sides

**\*PETITE SIRLOIN 22**  
8oz Black Angus Beef

**\*6 OZ FILET MIGNON 32**  
Center Cut of Black Angus Beef Tenderloin

**\*8 OZ FILET MIGNON 38**  
Center Cut of Black Angus Beef Tenderloin

**\*20 OZ PORTERHOUSE 45**  
A masterfully grilled 20oz porterhouse featuring a dual-cut profile — the tender, buttery texture of the filet mignon meets the rich, beefy flavor of the New York strip.

**\*NEW YORK STRIP STEAK 31**  
12 oz Hand-cut Black Angus Steak

**\*14 OZ RIBEYE 32**  
Hand-cut Black Angus Beef

**\*"SCOTT'S" STEAK 49**  
18 oz Hand-cut Ribeye Steak

**\*"TOM'S" STEAK 60**  
23 oz Hand-cut Ribeye Steak

**+2 PER ITEM:**  
Sauteed Mushrooms  
Blue Cheese  
Caramelized Red Onions

**+3 PER ITEM:**  
Blue Cheese Sauce  
Garlic Herb Compound Butter  
Black Truffle Butter

**+ 8 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

**\*GRILLED STEAK SANDWICH 14**  
On a Crusty Baguette with Arugula, Grilled Yellow Peppers and Horseradish Creme Fraiche. Served with House Fries

**\*BURGER OF THE MONTH 14**  
Ask your server about this month's Special Featured Burger

**\*WHISPERING WOODS BURGER 13**  
1/2 lb Beef Patty on a Toasted Brioche Bun topped with Caramelized Onion, Crisp Bacon and Blue Cheese

**\*HOUSE BURGER 11**  
1/2 lb Beef Patty on a Toasted Brioche Bun Served with Lettuce, Tomato, Onion and Pickle on the Side

**TURKEY BURGER 11**  
House-made Turkey Patty, Black Pepper Aioli, Avocado, Tomato and Arugula

**BLACK BEAN BURGER 11**  
With Lettuce, Tomato, Alfalfa Sprouts and Avocado, Served on a Gluten Free Bun (V+)

**BLACK FOREST BACON JAM**  
**PIMENTO BLT 15**

Crisp Black Forest Bacon, fresh lettuce, and vine ripened tomatoes paired with our signature bacon jam pimento spread, all served on toasted jalapeno cornbread for a Southern bold twist

**ADD ON: +\$2 PER ITEM**  
Cheese | Bacon | Avocado  
Sauteed Mushrooms | Caramelized Onions  
Gluten Free Bun (V+)

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## PASTA

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### SHRIMP & SCALLOP FETTUCCHINE 28

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

### PESTO MUSHROOM RAVIOLI 22

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

+ Chicken 6 + Shrimp 8

### LOBSTER CRAB STUFFED RAVIOLI 26

Tender ravioli filled with a luxurious blend of succulent lobster and sweet crab, delicately bathed in a rich, velvety sherry cream sauce. Finished with a touch of Parmesan and fresh herbs for an indulgent, unforgettable flavor experience.

### CHICKEN LINGUINE ALFREDO 21

Chicken Breast, tossed with Grape Tomatoes, Garlic, Shallots, and Parsley in a Cream Sauce. Served with our House Salad. Substitute Shrimp +8

### YAKI SOBA NOODLES 20

With Carrots, Red Bell Peppers, Red Cabbage, Edamame, Cilantro and a Thai Sweet Chili Sauce (V+)

+ Chicken 6 + Shrimp 8

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## SEAFOOD

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### RED SNAPPER 24

Jamaican jerk spiced red snapper, oven baked to perfection and finishes with a bright citrus-infused butter sauce

### SEARED WALLEYE 21

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

### SALMON MEUNIERE 22

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

### PARMESAN CRUSTED HALIBUT 32

Oven Baked with a Parmesan Thyme Lemon Butter Crust. Served with your choice of two sides

### PAN-SEARED SEA BASS 30

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

### BLACKENED GROUPER 22

Perfectly pan-seared blackened grouper topped with a refreshing salad of pickled onions, parsley, and arugula, finished with a tangy mustard dressing.(GF)

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## ENTREES

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### PAN ROASTED CHICKEN 20

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

### GRILLED LAMB CHOPS 31

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

### PORK TENDERLOIN MEDALLIONS 20

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

### FRENCH ONION SMOTHERED PORK CHOP 26

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

### THE TUSCAN CHICKEN 23

Pan seared airline chicken breast in a vibrant sauce of heirloom tomatoes, fresh spinach, roasted garlic, and white wine cream. Served over delicate, buttered angel hair pasta. Substitute Shrimp 7

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## SIDES

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BAKED POTATO | HOUSE FRIES | SWEET POTATO FRIES | WILD RICE 4

ASK YOUR SERVER FOR TODAY'S SELECTION OF SPECIAL  
SIDES

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BEVERAGES

House Wine

GLASS 6 | 1/2 CARAFE 14 | FULL CARAFE 24

RED WINE	ROSÉ	WHITE WINE	SWEET WHITE
Cabernet Sauvignon	White Zinfandel	Chardonnay	Riesling
Merlot		Pinot Grigio	Moscato

\*Mimosa's & Sangria's All Day \$7

PREMIUM WHITE WINE

ECCO DOMANI PINOT GRIGIO Delle Venezie, Italy	6 22	CHATEAU ST. MICHELLE RIESLING Columbia Valley, Washington	7 26
OYSTER BAY CHARDONNAY Marlborough, New Zealand	7.5 28	ICON BLACKBERRY MOSCATO California	7.5 28
KENDALL JACKSON CHARDONNAY VINTNERS RESERVE Sonoma, California	8.5 32	MER SOLEIL SILVER CHARDONNAY Monterey, California	8 30
KIM CRAWFORD SAUVIGNON BLANC Marlborough, New Zealand	8.5 32	EMMOLO SAUVIGNON BLANC Napa Valley, California	8 30
CAYMUS CONUNDRUM WHITE BLEND California	7.5 28	RAEBURN CHARDONNAY. Sonoma, CA	9.5 36
JORDAN VINEYARDS CHARDONNAY Russian River, California	N/A 62	ROMBAUER VINEYARDS CARNEROS CHARDONNAY Napa, California	N/A 72

\*NON-ALCOHOLIC SEAGLASS PINOT GRIGIO 7.5|28

PREMIUM RED WINE

MARK WEST PINOT NOIR California	8 30	BOEN PINOT NOIR Tri - County, California	9.5 36
DRUMHELLER MERLOT Columbia Valley, Washington	6 22		
CARNIVORE CABERNET SAUVIGNON Lodi, California	6.5 24	DECOY CABERNET SAUVIGNON California	11 42
FRANCIS COPPOLA DIRECTOR'S CUT CABERNET SAUVIGNON Sonoma, California	11 42	DUCKHORN VINEYARDS MERLOT Napa Valley, CA	65
QUILT CABERNET SAUVIGNON Napa Valley, California	13 50	PRATI CABERNET SAUVIGNON BY LOUIS MARTINI San Luis Obispo, California	10.5 40
SILVER OAK CABERNET SAUVIGNON	136		
EARTHQUAKE ZINFANDEL Lodi, California	11 42	ANTIGAL UNO MALBEC France	8.5 32
TRANSIT RED BY CAYMUS VINEYARDS Australia	50	AUSTIN HOPE CABERNET SAUVIGNON Paso Robles, California	72
		JORDAN VINEYARDS CABERNET SAUVIGNON Alexander Valley, California	105

SPARKLING AND ROSÉ

FLEURS DE PRARIE ROSE France	8 32	KORBEL BRUT CHAMPAGNE California	N/A 30
HONEY BUBBLES SPARKLING MOSCATO Italy	8 30	VEUVE CLICQUOT CHAMPAGNE France	N/A 138
LAMARCA PROSECCO Italy	8.5 32	LUC BRUTE GOLD. France	60

BEER SELECTIONS

DOMESTIC 5.5

MILLER LIGHT | COORS LIGHT | BUDWEISER | BUD LIGHT | MICHELOB ULTRA | O'DOUL'S NON ALCOHOLIC

PREMIUM 6.5

BLUE MOON | ANGRY ORCHARD HARD CIDER | STELLA ARTOIS | SAM ADAMS BOSTON LAGER  
CORONA | NEWCASTLE BROWN ALE | YUENGLING LAGER | YUENGLING BLACK & TAN  
GUINNESS 6 | NBC SCURVY DOG IPA 6.5 | NBC BURY YOUR NUT BROWN ALE 6.5 | DRAFT 7

NON ALCOHOLIC BEVERAGES

ICED TEA | COCA-COLA | DIET COKE | DR. PEPPER | LEMONADE | ROOT BEER | SPRITE 3  
SARATOGA SPARKLING WATER AND SPRING WATER 20 OZ 7 | HOT TEA 3 | COFFEE 3 | ESPRESSO 5



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## LUNCH MENU

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DAY ON SUNDAYS)

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JORDAN, ARKANSAS 72519

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# LUNCH AT WHISPERING WOODS

SERVED TUESDAY-SATURDAY

11:00AM-4:00PM

## PANINIS

SERVED WITH HOUSE FRIES

### TURKEY PANINI 13

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

### ITALIAN PANINI 13

Grilled Red Peppers, Fresh Spinach, Ham, Salami, Pepperoncini and Provolone Cheese

### THE VEGGIE PANINI 12

A medley of roasted red peppers, ripe tomatoes, grilled zucchini, sautéed mushrooms and spinach with garlic and basil aioli

### APPLE HAM BRIE PANINI 13

Pit Ham, Sliced Apple, Brie Cheese and Dijon Butter

## HOT SANDWICHES AND PLATES

SERVED WITH HOUSE FRIES

### CHICKEN BLT SANDWICH 11

Grilled Chicken Breast, Crisp Lettuce, Tomato, Bacon, Provolone Cheese and Mayonnaise +Avocado 2

### CHOPPED BRISKET SANDWICH 11

Mesquite Smoked BBQ Brisket on a Toasted Brioche Bun

### PULLED PORK SANDWICH 10

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

### TOMATO BACON GRILLED CHEESE 10

Bacon, Fresh Tomato and Cheddar Cheese

### BRAISED PORK BELLY SNARKY 15

Succulent braised pork belly layered with crisp fried green tomatoes, peppery arula creamy goat cheese, and red onion on artisan focaccia

### RUEBEN 12

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

### FRENCH DIP SANDWICH 13

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

Cheese +2 Mushrooms +2 Onions +2

## FROM THE GRILL

SERVED WITH HOUSE FRIES

### \*WHISPERING WOODS BURGER 13

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

### TURKEY BURGER 12

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

### BLACK BEAN BURGER 12

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

### \*BURGER OF THE MONTH 14

Ask your server about this month's Special Featured Burger

### \*HOUSE BURGER 11

1/2 lb Beef Patty on a Toasted Brioche Bun with Lettuce, Tomato, Onion and Pickle

### ADD ON: +\$2 PER ITEM

Cheese | Bacon | Avocado

Sauteed Mushrooms | Caramelized Onions

Gluten Free Bun (V+)

## HAND CUT STEAKS

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

BREAD AND BUTTER INCLUDED

### \*PETITE SIRLOIN 22

8oz Black Angus Beef

### \*6 OZ FILET MIGNON 32

Center-Cut of Black Angus Beef Tenderloin

### \*8 OZ FILET MIGNON 38

Center-Cut of Black Angus Beef Tenderloin

### \*20 OZ PORTERHOUSE 45

A masterfully grilled 20oz porterhouse steak

### \*NEW YORK STRIP STEAK 31

12 oz Hand-cut Black Angus Steak

### \*14 OZ RIBEYE 32

Hand-cut Black Angus Beef

### \*"SCOTT'S" STEAK 49

18 oz Hand-cut Ribeye Steak

### \*"TOM'S" STEAK 59

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

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# LUNCH AT WHISPERING WOODS

SERVED TUESDAY-SATURDAY  
11:00AM-4:00PM

## SOUP AND SALAD

BREAD AND BUTTER AVAILABLE WITH LUNCH +2.5

### SOUP OF THE DAY

Cup 5      Bowl 6

### FRENCH ONION SOUP

Cup 6      Bowl 8

### HOUSE SALAD (GF) (V+) 5

### GRILLED CHICKEN SALAD 12

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

### MEDITERRANEAN SALAD 11

A medley of mixed greens, spinach, and romaine, adorned with succulent fresh strawberries, crumbled feta, and vibrant red onion, all drizzled with our housemade lemon balsamic vinaigrette. (GF)

### SIGNATURE WEDGE SALAD 10

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

### CAESAR SALAD 10

Crisp Romaine with Parmesan Cheese, Croutons and our Housemade Caesar Dressing  
+ Chicken 5   + Shrimp 7   + Anchovies 2

### CAPRESE SALAD 10

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

## SMALL PLATES

### FRIED PICKLES 9

Pickles with Ranch Dipping Sauce (V)

### FRIED GREEN TOMATOES 9

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

### BACON WRAPPED DATES 9

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

### HUSHPUPPIES 8

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

### HUMMUS DIP 8

Homemade Hummus with Cucumber-Tomato Salsa and Grilled Pita Triangles (V+)  
+ Carrots and Celery 2

### BEER CHEESE DIP 10

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

### JALAPENO BACON DIP 9

Served with Tortilla Chips (GF)

### PARMESAN CRUSTED COD STIX 10

Served with Black Pepper Aioli

## WRAPS AND SANDWICHES

### TURKEY CLUB WRAP 10

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

### BEEF AND BLUE WRAP 11

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

### POWER VEGETABLE WRAP 10

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 6   + Shrimp 8

### BUFFALO CHICKEN WRAP 11

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

### CHICKEN CAESAR WRAP 10

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

### FRIED GREEN TOMATO SANDWICH 10

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

### AVOCADO TURKEY CLUB 12

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

### THE CHICKEN PESTO 14

Tender chicken paired with blistered heirloom tomatoes, fresh mozzarella, and a vibrant pesto sauce.

### SMOKED SALMON SANDWICH 12

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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KIDS MENU

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\$9

BEEF HOT DOG

BUTTER LINGUINI

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LINGUINI ALFREDO

HOMEADE BAKED MAC &  
CHEESE

CHICKEN TENDERS

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