

---

## SMALL PLATES

---

### FRIED PICKLES 8

Pickles with Ranch Dipping Sauce (V)

### HUSHPUPIES 7

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

### HUMMUS DIP 7.5

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

### FRIED GREEN TOMATOES 8

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

### AVOCADO SHRIMP COCKTAIL 8.5

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 8

Served with Tortilla Chips (GF)

### PARMESAN ARTICHOKE DIP 7.5

Our Warm Homemade Dip Served  
with Crusty Baguette (V)

### SALMON DUO TARTAR 9.5

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 7.5

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

### MINI CRAB CAKES 9

Served with Remoulade

### AVOCADO TOAST TRIO 10

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 3.5    Bowl 4.5

### FRENCH ONION SOUP

Cup 4.5    Bowl 6

### CAESAR SALAD 7

Crisp Romaine with Parmesan Cheese,  
Croutons and our Housemade Ceasar  
Dressing

+ Chicken 5    + Shrimp 7    + Anchovies 2

### HOUSE SALAD (GF) (V+) 3.5

### 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 7.5

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

### BABY KALE SALAD 7.5

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 8

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

### PUB SALAD 8.5

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

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

---

# STEAKS

---

Served with a choice of two sides

**\*PETITE SIRLOIN 21**  
8oz Prime Black Angus Beef

**\*6 OZ FILET MIGNON 28**  
Center Cut of Black Angus Beef Tenderloin

**\*8 OZ FILET MIGNON 34**  
Center Cut of Black Angus Beef Tenderloin

**\*BONE-IN FILET MIGNON 46**  
10 oz Cut of Tenderloin served on the Bone

**\*NEW YORK STRIP STEAK 30**  
12 oz Handcut, Prime Black Angus Steak

**\*14 OZ RIBEYE 30**  
Hand-cut Black Angus Beef

**\*"SCOTT'S" STEAK 37**  
18 oz Hand-cut Ribeye Steak

**\*"TOM'S" STEAK 43**  
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

**+ 7 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

---

All Burgers are cooked to order

**\*GRILLED STEAK SANDWICH 13**  
On a Crusty Baguette with Arugula, Grilled Yellow Peppers and Horseradish Creme Fraiche. 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 10**  
House-made Turkey Patty, Black Pepper Aioli, Avocado, Tomato and Arugula

**BLACK BEAN BURGER 10**  
With Lettuce, Tomato, Alfalfa Sprouts and Avocado, Served on a Gluten Free Bun (V+)

**\*BURGER OF THE MONTH 13**  
Ask your server about this month's Special Featured Burger

**\*HOUSE BURGER 9.5**  
1/2 lb Beef Patty on a Toasted Brioche Bun Served with Lettuce, Tomato, Onion and Pickle on the Side

**ADD ON: +\$1.2 PER ITEM**

Cheese | Bacon | Avocado  
Sauteed Mushrooms | Caramelized Onions  
Gluten Free Bun (V+)

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

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

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



---

## PASTA

---

### SHRIMP & SCALLOP FETTUCCHINE 26

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 19

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

Substitute Shrimp + 3.5

### PESTO MUSHROOM RAVIOLI 20

Wild Mushroom Stuffed Ravioli with Fresh Basil Pesto and Shaved Parmesan Cheese.

Served with our House Salad (V)

+ Chicken 5 + Shrimp 7

### YAKI SOBA NOODLES 19

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

+ Chicken 5 + Shrimp 7

---

## SEAFOOD

---

### SEARED WALLEYE 20

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

### PARMESAN CRUSTED HALIBUT 28

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

### SALMON MEUNIERE 21

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

### PAN-SEARED SEA BASS 29

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

### RAINBOW TROUT MEUNIERE 20

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

### BAKED LOBSTER & CRAB ROLL 27

Rolled in Zucchini Ribbons with Tomato Concasse and Sherry Cream Sauce. Served with our House Salad (GF)

---

## ENTREES

---

### PAN ROASTED CHICKEN 19

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

### GRILLED LAMB CHOPS 30

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

### PORK TENDERLOIN MEDALLIONS 19

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

### FRENCH ONION SMOTHERED PORK CHOP 24

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 3.5  
ASK YOUR SERVER FOR TODAY'S SELECTION OF SPECIAL SIDES

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