TIMELESS FAVORITE
WHITE PINES SAMPLER
Half sandwich served on multigrain, rye or white bread with your choice: homemade chicken salad, oven roasted turkey or shaved ham. Includes salad of the day, homemade chips and made from scratch soup, fresh lettuce, tomato, and pickle spear. 16
Full Sandwich option. 18
Add ½ slice of our famous raspberry pie. 5
Available from 11:30-3:30

WEEKEND SPECIALS
FRIDAY NIGHT FISH FRY
All you can eat battered and fried cod. Comes with tartar sauce, lemon wedge, choice of two sides and salad bar. 26

SATURDAY NIGHT PRIME RIB - GF
100% premium beef prime rib served with horseradish sauce. Comes with choice of two sides and salad bar.
12oz 43 | 16oz 49

BEVERAGES
FOUNTAIN DRINKS 4
Pepsi, Diet Pepsi, Starry, Mountain Dew, Root Beer Sweet Raspberry Tea, Fresh Brewed Non-Sweet Iced Tea, Lemonade (Plain, Strawberry, Wild Berry, or Raspberry)

JUICE 5
Apple, Orange, Cranberry, Tomato, Grapefruit
Milk 4
Chocolate Milk 5
Gourmet Coffee Or Hot Tea 3
Hot Spiced Apple Cider 4
Hot Cocoa With Whipped Cream 5

AWARD WINNING SUNDAY BREAKFAST BUFFET
Rotating variety of chef created favorites to create a mix of Good Olde Fashioned Classics and new favorites.
Breakfast 8:00am-Noon     Kids 10 and under 11     Adults 24

All Menu Prices Include Tax
STARTERS

SIGNATURE HAND BATTERED ONION RINGS
Fresh thick cut onions hand dipped and fried golden. Served with our tasty signature dipping sauce. 11

SHRIMP COCKTAIL
Six chilled jumbo shrimp served with cocktail sauce and lemon. 16

BAVARIAN PRETZELS
Bavarian pretzels served with spicy mustard and Beer Cheese. 14

CHEDDAR CHEESE CURDS
Lightly breaded cheddar curds deep fried and served with our famous chipotle ranch dipping sauce. 14

SOUP & SALAD

SOUP AND SALAD BAR
All you can eat soup of the day and fresh salad with all the fixings. 16

SOUP OF THE DAY
Wholesome and tasty — our handmade chef inspired soup is made fresh daily in the kitchen using only the best seasonal ingredients.
Cup 6 | Crock 7

SIGNATURE CRAISIN SALAD-GF
Crisp mixed greens, dried cranberries, candied walnuts, shaved red onion, bleu cheese crumbles with your choice of dressing. 14

CAESAR SALAD
Crisp romaine, grated parmesan cheese, croutons, creamy Caesar dressing. 12

TACO SALAD
Crispy tortilla bowl filled with seasoned beef, lettuce, fresh tomato, shredded cheddar cheese, topped with green onion and black olive. Served with salsa and sour cream. 16

SALAD TOPPERS
Grilled Salmon 12
3 Jumbo Grilled Shrimp 9
Grilled Chicken 10

CHOICE OF DRESSING:
French | Garden Ranch
Vinegar & Oil | Caesar | Raspberry Vinaigrette | French

Or try our house made salad dressing.
Chunky Bleu Cheese 2
Bleu Cheese Crumbles 3

- represents our gluten free items. Please note that we cannot guarantee that every item will be 100% gluten free.
Senior Discount - 10% off all menu items age 65 and older upon request.
An 18% gratuity will be added to all parties of 8 or more.
All Menu Prices Include Tax
LUNCH & DINNER

SANDWICHES
* All sandwiches served with choice of Chips, Fries or Sweet Potato Fries. Substitute Onion Rings for 1 *
Add Salad Bar to any sandwich. 5

CLASSIC BLT
Crispy Applewood bacon, sliced tomato, crispy lettuce with mayonnaise. 15

BIG PORKER
A delicious pork roast slow cooked, and hand pulled, dressed in our signature BBQ sauce topped with bread and butter pickles. 18

CHICKEN BACON CHEDDAR SANDWICH
Grilled, or crispy chicken breast smothered with cheddar cheese and topped with Applewood smoked bacon with lettuce and tomato on toasted bun. 18

REUBEN
House cured corned beef shaved thin and piled high on top of grilled rye bread with tangy sauerkraut, creamy 1000 island dressing and topped with melted Swiss cheese. 18

HAND BATTERED PORK TENDERLOIN SANDWICH
A hand battered fresh pork tenderloin sandwich served with lettuce, tomato, and onion on a buttered and grilled brioche bun. 19

SAVORY POT ROAST SANDWICH
Delectable slices of fall apart tender beef braised with vegetables on toasted garlic bread. 19

HAND CRAFTED BURGERS
*All burgers served with choice of Chips, Fries or Sweet Potato Fries. Substitute Onion Rings for 1 *
Gluten free bun available upon request 2
Add Salad Bar to any burger. 5

HIKER’S TRAIL BURGER
Melted cheddar cheese, Applewood smoked bacon, and our signature BBQ sauce. 19

FIRE PIT BURGER
Pepper jack cheese and crispy jalapeños with house favorite chipotle mayo. 20

PILE HIGH MUSHROOM AND SWISS BURGER
Grilled mushrooms and Swiss cheese. 18

BYOB (BUILD YOUR OWN) BURGER
100% Hand crafted premium beef burger served on toasted bun. Includes lettuce, tomato, pickle, onion. 15

Add cheese: American | Cheddar | Swiss | Monterey Jack | Pepper Jack | Bleu Cheese Crumbles 2
Grilled Mushrooms or Applewood Smoked Bacon 3

Consuming raw or undercooked pork, poultry, seafood, shellfish, eggs, or beef may increase your risk of foodborne illness especially if you have certain medical conditions.
ENTRÉES

Add Salad Bar to any entrée. 5
There will be a charge to split any meal. 6
(a split charge does not count as an entrée)

SMOTHERED CHICKEN - GF
Grilled chicken breast topped with sautéed onions, peppers and mushrooms covered in melty Monterey Jack cheese on a bed of wild rice. Comes with all you can eat soup & salad bar. 19

GRILLED CILANTRO LIME CHICKEN - GF
Fresh grilled chicken breast drizzled with our signature cilantro lime sauce served with roasted red potatoes and steamed broccoli. Comes with all you can eat soup & salad bar. 18

GRANDMA’S MEATLOAF
Generous portion of premium beef meatloaf baked to perfection and topped with our scratch made sauce. Served with mashed potatoes and gravy and all you can eat soup & salad bar. 19

BEEF SHISH KABOB
Sweet soy and ginger glazed beef and vegetable skewers served atop wild rice. Comes with all you can eat soup & salad bar. 19

CHICKEN FRIED STEAK
Battered beef fritter deep fried, served with mashed potatoes and country gravy and all you can eat soup & salad bar. 18

ENTRÉE SIDES 5
Homemade Mashed Potatoes - GF & Gravy
Au Gratin Potatoes,
French Fries,
Sweet Potato Fries,
Onion Rings,
Wild Rice,
Vegetable of The Day - GF

SIGNATURE PORK TENDERLOIN
Marinated pork tenderloin filet grilled and covered in our special raspberry chipotle sauce. Comes with choice of two sides or salad bar. 22

FIRESIDE LODGE RIBS
Slow cooked St. Louis style ribs coated in our signature BBQ rub and slow roasted until they’re falling off the bone and served dry or basted with BBQ sauce. Comes with choice of two sides or all you can eat soup & salad bar.

CLASSIC CHICKEN POT PIE
Comforting blend of roast chicken and garden-fresh vegetables in a creamy rich sauce and topped with a flaky puff pastry. Comes with choice of two sides or all you can eat soup & salad bar. 18

CHICKEN TENDERS
Hand battered chicken strips fried to a golden crisp served with your choice of sauce. Comes with choice of two sides or all you can eat soup & salad bar. 18

RIBEYE - GF
12 oz. Hand cut Midwest premium beef ribeye cooked to perfection. Comes with choice of two sides or all you can eat soup & salad bar. 42

STEAK TEMPS
Rare - Cool red center
Medium Rare - Warm red center
Medium - Hot pink center
Med Well - Slight pink
Well Done - No pink

STEAK TOPPERS
Grilled mushrooms 3
Grilled onions 3
Grilled mushroom & onions 4
Bleu cheese crumbles 3

All Menu Prices Include Tax
SEAFOOD

FISH AND CHIPS
Battered and deep-fried Cod served with tartar sauce, lemon wedge and choice of two sides or all you can eat soup & salad bar. 20

NORTHERN WALLEYE
A Northwoods favorite prepared to your liking. Fried, broiled, or deep fried. Comes with tartar sauce, lemon wedge and choice of two sides or all you can eat soup & salad bar. 28

PACIFIC SALMON - GF
Healthy and delicious filet of salmon either grilled or broiled. Comes with tartar sauce, lemon wedge and choice of two sides or all you can eat soup & salad bar. 26

BATTERED SHRIMP
Jumbo Fantail Shrimp deep fried to perfection. Served with cocktail sauce, lemon, and choice of two sides or all you can eat soup & salad bar. 20

PASTA

FETTUCCINE ALFREDO
Fettuccine pasta topped with creamy alfredo sauce, parmesan cheese and fresh herbs. Comes with garlic bread and all you can eat soup & salad bar. 18
Add chicken 23 | Add shrimp 25

GROWN-UP MAC AND CHEESE
A generous portion of Cavatappi pasta covered in a delectable three cheese sauce blend and topped with a mound of BBQ Pulled Pork. Comes with garlic bread and all you can eat soup & salad bar. 22

VEGETARIAN

VEGAN STIR FRY - GF
Seasonal vegetables stir fried to perfection served on a bed of quinoa. 20

STACKED VEGAN CLUB
Sun dried tomato spread on a crisp baguette with crunchy cucumber, fresh avocado, and tomato slices. Comes with a fresh quinoa salad. 20
DESSERTS AT THE PINES

THE PINES SIGNATURE RASPBERRY PIE
Loaded with fresh raspberries baked in a flaky, buttery double crust. 9

OLD FASHIONED APPLE PIE
Juicy granny smith apples, walnuts and creamy caramel sauce all baked in a flaky crust. 8

VANILLA BEAN ICE CREAM SUNDAE
Double scoop of creamy vanilla bean ice cream with your choice of caramel or rich chocolate. Topped with whipped cream and a cherry. 8

PINE CREEK COBBLER
Chef’s choice served warm with a scoop of vanilla bean ice cream. 8

DEATH BY CHOCOLATE
Decadent scratch made dessert featuring rich creamy chocolate. (Rotating selection) 9

ADD A SCOOP TO YOUR FAVORITE PIE! 3
Take home a Whole Fresh Baked Pie from our Kitchen!
8” RED RASPBERRY PIE 18
10” OLD FASHIONED APPLE PIE 17

DESSERT COCKTAILS

GRASSHOPPER
Crème De Menthe and Crème De Cocoa blended with 2 scoops of ice cream and garnished with whipped cream and chocolate shavings.

BRANDY ALEXANDER
Brandy and Crème De Cocoa blended with 2 scoops of ice cream and garnished with whipped cream and fresh grated nutmeg.

PINK SQUIRREL
Crème De Cacao and Crème De Noyaux blended with 2 scoops of ice cream and garnished with whipped cream and a cherry on top.

GOLDEN CADILAC
Galliano and Crème de Cacao blended with 2 scoops of ice cream and garnished with whipped cream and chocolate shavings.

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Senior Discount - 10% off all menu items age 65 and older upon request.
An 18% gratuity will be added to all parties of 8 or more.

All Menu Prices Include Tax
Cocktails Available Anytime
Here are some suggestions.

**Signature Cocktails**

**WISCONSIN BRANDY OLD FASHIONED**
Muddled cherry & orange slice, Sugar, Korbel Brandy, Angostura Bitters, & Soda Water or Lemon Lime Soda on the rocks with a cherry & orange garnish.

**PINES COOLER**
Malibu Rum, Peach Schnapps, Orange, and Pineapple juice in a Collins glass with a cherry and orange garnish.

**Gin Cocktails**

| **Bee’s Knees** | Dry Gin, Honey Syrup & Lemon Juice |
| **Boxcar** | Dry Gin, Triple Sec, Lime Juice, Grenadine |
| **Gin Daisy** | Dry Gin, Lemon Juice, Grenadine, Soda Water |
| **Gin Fizz** | Dry Gin, Lemon Juice, Simple Syrup, Soda Water |
| **Gin Rickey** | Dry Gin, Lime Juice, Simple Syrup & Soda |
| **Gin Sour** | Dry Gin, Lemon Juice, Simple Syrup, Bitters |
| **Negróni** | Dry Gin, Campari, Sweet Vermouth |
| **Tom Collins** | Dry Gin, Lemon Juice, Simple Syrup & Soda |
| **White Lady** | Dry Gin, Triple Sec, Lemon Juice & Egg White |

**Rum Cocktails**

| **Beachside** | White Rum, Lime Juice, & Simple Syrup, Club Soda & Mint |
| **Paloma** | Tequila, Lime Juice, & Grapefruit Juice & Soda |

**Martini**

| **Apple Martini** | Dry Gin, Lime Juice & & Cranberry Juice |
| **Bloody Mary** | Dry Gin, Lemon Juice, & our house made Bloody Mary Mix |

**Whiskey Cocktails**

| **Boulevardier** | Bourbon, Sweet Vermouth, Campari |
| **Rob Roy** | Scotch, Sweet Vermouth, Bitters, & Grenadine |
| **Brown Derby** | Bourbon, Grapefruit Juice & Honey Syrup |
| **Sazerac** | Rye Whiskey, Absinth, Simple Syrup & Bitters |

**Other Cocktails**

| **Boulevardier** | Brandy, Crème de Cacao & Heavy Cream |
| **Golden Cadillac** | Galliano, Crème de Cacao, & Heavy Cream |

**Tequila Cocktails**

| **Bloody Maria** | Tequila & our house made Bloody Mary Mix |
| **Margarita** | Tequila, Triple Sec, Lime Juice |
| **Paloma** | Tequila, Lime Juice, & Grapefruit Juice & Soda |
| **Tequila Sunrise** | Tequila, Orange Juice, Grenadine |

**Mocktails**

| **Roy Rogers** | Cola, Grenadine, & a Cherry |
| **Shirley Temple** | Lemon-lime soda, Grenadine & a cherry |
| **Not So Cosmo** | Cranberry, Lime, Lemon & Orange Juices |
| **Gentle Breeze** | Cranberry & Grapefruit Juices and a Lime Wedge |
**Wine**

**Red Wines**

<table>
<thead>
<tr>
<th>Glass/Bottle</th>
<th>8/32</th>
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<tbody>
<tr>
<td>Cabernet</td>
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<td>Merlot</td>
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<tr>
<td>Pinot Noir</td>
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<tr>
<td>Wycliff Champagne</td>
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**White Wines**

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<tbody>
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<td>Pinot Grigio</td>
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<tr>
<td>White Zinfandel</td>
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<tr>
<td>Moscato</td>
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<tr>
<td>Sauvignon Blanc</td>
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**Beer**

**GENERATIONS**

**UNDER PAR**

European-style Pilsner with a perfect light body, noble hop character, and a clean sulfur lager finish. Brewed in Freeport, IL

**GENEVATIONS**

**PRETZEL CITY AMBER**

Amber Ale loaded with melanoidin and caramel malts with locally made pretzels thrown in. Brewed in Freeport, IL

**IRON SPIKE LIGHT RAIL**

An American Ale brewed with corn and American two-row malt. It is light-bodied with a sweet corn aroma. Brewed in Galesburg, IL

**SLINGSHOT DUNKEL**

Rich and malty Dunkel with a balanced sweetness and a nutty bready aroma and mellowed hop characteristics for a smooth drinkable beer. Brewed in Coralville, IA

**LENA 38 DEGREES**

A traditional Vienna Amber Lager, uses authentic Vienna malts. Smooth and malty with a clean finish. Brewed in Lena, IL

**SHIREN BOCK**

A traditional Bavarian Amber Bock with a deep amber color and distinctive rich flavor, full body, and mellow taste free of the bitter aftertaste found in so many microbrews. Brewed in Shiner, TX

**BENT RIVER**

**MISSISSIPPI BLONDE**

A light-bodied Golden Ale with high carbonation, a citrusy aroma, slightly malty profile, and subtle hoppy aftertaste. Brewed in Moline, IL

**WHITE WINE**

**GOOSE ISLAND IPA**

This IPA is a hop lover’s dream with a fruity aroma, a dry malt middle and a long hop finish. Brewed in Chicago, IL

**VANILLA B*TCH SLAP**

American Red Ale

Traditionally brewed and conditioned with Madagascar bourbon vanilla beans. Rich, dark and creamy with a sweet, buttery aroma. Brewed in Machesney Park, IL.

**ASK ABOUT OUR SEASONAL BEER SELECTIONS.**