

WHITE PINES LODGE

RESTAURANT



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**

GF - 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

PILED 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

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.

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

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.
½ Rack **29** | Full Rack **35**

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

FETTUCCHINE 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

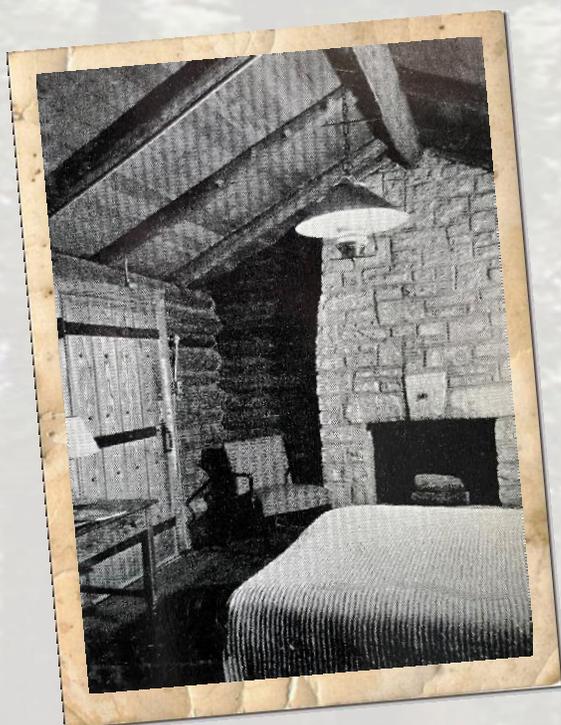
Brandy and Crème De Cocoa blended with 2 scoops of ice cream and garnished with whipped cream and fresh grated nutmeg.

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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Cocktails Available Anytime

Here are some suggestions.

Vodka Cocktails

Bullfrog

Vodka, Lime Juice,
Lemonade & Starry

Cassini

Vodka, Crème de Cassis,
& Cranberry Juice

Greyhound

Vodka, Grapefruit Juice

Screwdriver

Vodka, Orange Juice

Vodka Gimlet

Vodka, Lime Juice, &
Simple Syrup

Cosmopolitan

Citrus Vodka, Triple Sec,
Lime & Cranberry Juice

Harvey Wallbanger

Vodka, Galliano, &
Orange Juice

Moscow Mule

Vodka, Ginger Beer,
& Lime Juice

Bloody Mary

Vodka & our house made
Bloody Mary Mix

White Russian

Vodka, Kahlua,
& Heavy Cream

Rum Cocktails

Daquiri

White Rum, Lime Juice,
& Simple Syrup,

Mojito

White Rum, Simple Syrup,
Club Soda & Mint

Pina Colada

Rum, Pineapple Juice,
Cream of Coconut

Dark & Stormy

Dark Rum & Ginger
Beer

Mai Tai

Dark Rum, White Rum,
OJ, Pineapple Juice,
Grenadine, Amaretto

El Presidente

White Rum, Dry
Vermouth, Triple Sec,
& Grenadine

Whiskey Cocktails

Boulevardier

Bourbon, Sweet
Vermouth, Campari

Rob Roy

Scotch, Sweet Vermouth,
Bitters, & Grenadine

Manhattan

Bourbon, Grand Marnier,
Sweet Vermouth & Bitters

Whiskey Sour

Whiskey, Sweet & Sour,
Egg White

Brown Derby

Bourbon, Grapefruit Juice
& Honey Syrup

Rusty Nail

Scotch & Drambuie

Sazerac

Rye Whiskey, Absinth,
Simple Syrup & Bitters

Sidecar

Bourbon, Cointreau,
& Lemon Juice

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 juices
in a Collins glass with a cherry
and orange garnish.

Martinis

Appletini

Vodka, Sour Apple
Schnapps, Apple Juice
& Simple Syrup

Chocolate Martini

Vanilla Vodka, Crème de
Cacao, Irish Crème

Espresso Martini

Vodka, Kahlua & Espresso

French Martini

Vodka, Pineapple Juice
& Crème de Cassis

Lemon Drop Martini

Vodka, Cointreau, Lemon
Juice & Simple Syrup

Martini Royale

Vodka, Crème de Cassis, &
Champagne

Paisley Martini

Dry Gin, dry Vermouth,
Scotch Whiskey

Queen Martini

Dry Gin, dry Vermouth,
sweet Vermouth, Orange
& Pineapple Juice

Vespers Martini

Dry Gin, Vodka
& dry Vermouth

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

Negroni

Dry Gin, Campari, Sweet
Vermouth

Pink Lady

Dry Gin, Lemon Juice,
Grenadine, Egg White

Tom Collins

Dry Gin, Lemon Juice,
Simple Syrup & Soda

White Lady

Dry Gin, Triple Sec,
Lemon Juice & Egg White

Tequilla 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

Other Cocktails

Brandy Alexander

Brandy, Crème de Cacao
& Heavy Cream

Delmonico

Cognac, Sweet Vermouth,
Dry Vermouth & Bitters

Golden Cadillac

Galliano, Crème de
Cacao, & Heavy Cream

Grasshopper

Crème de Menthe, Crème
de Cacao & Heavy Cream

Pink Squirrel

Crème de Cacao, Crème
de Noyaux, Heavy Cream

Fuzzy Navel

Peach Schnapps, Orange
Juice

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 Glass/Bottle

| | |
|-------------------|------|
| Cabernet | 8/32 |
| Merlot | 8/32 |
| Pinot Noir | 8/32 |
| Wycliff Champagne | 9/39 |

White Wines Glass/Bottle

| | |
|-----------------|------|
| Chardonnay | 8/32 |
| Pinot Grigio | 8/32 |
| White Zinfandel | 8/32 |
| Moscato | 8/32 |
| Sauvignon Blanc | 8/32 |



Beer



| | |
|----------------|---|
| Budweiser | 6 |
| Miller Lite | 6 |
| Coors Light | 6 |
| Michelob Ultra | 6 |
| Busch Light | 6 |
| O'Doul's [NA] | 6 |
| White Claw | 6 |

| | |
|------------------|---|
| Sam Adams | 7 |
| Corona | 7 |
| Goose Island 312 | 7 |
| Guinness | 7 |
| Blue Moon | 7 |
| Heineken | 7 |
| Woodchuck Cider | 7 |



Ask about our seasonal beer selections.

GENERATIONS UNDER PAR

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

GENERATIONS PRETZEL CITY AMBER

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

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

BENT RIVER UNCOMMON STOUT

This unique *Oatmeal Stout* is infused with some of the country's best coffee to make an award-winning medium-bodied ale. Brewed in Moline, IL

IRON SPIKE LIGHT RAIL

A classic *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

Authentic German *Hefeweizen* heavy on wheat and unfiltered yeast with a golden color and the traditional flavors of banana and clove. Brewed in Lena, IL

LENA HAYMOW MOLLY

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

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

DESCHUTES FRESH SQUEEZED IPA

A mouthwateringly delicious *IPA*. Juicy, citrusy, and refreshing with flavors of tangerine, grapefruit, and a hint of pine. Brewed in Bend, OR.

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.

SHINER 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