

Whispering Pines Restaurant

DINNER • FRIDAY & SATURDAY 5 to 8 pm

(This is a Sample menu, items may change on a Chef's Whim)

Starters & Salads

- **Chef's Soup of the Day** Cup or Bowl
- **Truffle Fries**
Scallions, Jack & Parmesan Cheeses
- **Our Signature Hand Cut O-Rings**
Beer Battered, Chipotle Ranch Dipping Sauce
- **HLP Grouper Fritters**
Beer Battered Local Gulf Grouper served with Horseradish Marmalade Dipping Sauce
- **Texas Steak Bites**
Sweet Chili Glazed Beef Skewers
- **Short Leaf Romaine Salad**
Romaine Lettuce, Homemade Garlic Dressing, Croutons, Shaved Parmesan, Chopped Bacon and Diced Pimentos
Add Grilled Chicken
- **Farmhouse Salad**
Mixed Lettuces, Dried Cranberries, Candied Walnuts, Shredded Carrots, Cucumbers, Tomatoes and Our Signature Honey Jalapeño Dressing
Add Grilled Chicken

Honey Lake's Entrée Selections

Includes Honey Lakes' Bread Basket and Your Choice of Cup of Soup, Ceasar or House Salad

- **HLP Spaghetti & Meat Balls**
Tossed in our Homemade Red Sauce, served with Garlic bread
- **Ravioli Carbonara**
Grilled Chicken Breast, Diced Ham, English Peas, Mushroom Ravioli, Parmesan and Garlic Cream sauce
- **Grilled Pork Chop**
Feta & Fig Mustard Sauce, Sun-dried Tomato Risotto, Chef's Vegetables
- **Plantation Shrimp & Grits**
Sautéed Gulf Shrimp, Garlic Herb Sauce, Creamy Smoked Gouda Cheese Grits
- **Grilled Flank Steak**
Horseradish Sauce, Truffle Mashed Potatoes, Chef's Vegetables
- **New Orleans Seafood Etouffée**
Cajun spiced Local Gulf Grouper and Shrimp, Spicy Tomato Creole Sauce, Chef's Rice & Vegetables
- **Duck Jambalaya**
Maple Leaf Farms Duck Breast with Andouille Sausage in Spicy New Orleans Rice
- **Baked Stuffed Wild Salmon**
Lump Crab Stuffing, Lemon Basil Butter Sauce, Braised Cabbage & Chef's Vegetables
- **Grilled Filet Mignon of Beef**
Choice Angus Steak, Red Au gratin Potato & Chef's Fresh Garden Vegetables

