Whispering Pines Restaurant

LUNCH SERVED FROM 11 am to 2 pm

Starters

- Chef's Soup Cup \$4 Bowl \$5
- Truffle Cheese Fries \$6 With Jack Cheese & White Truffle Oil
- Our Signature Onion Rings *6
 Beer Battered Sweet Onions
 with Chipotle BBQ Sauce
- Rock Shrimp & Grit Cake \$9 Roasted Garlic Aioli
- Catfish Bites *9

 Jalapeno Cornbread Coated,

 Horseradish Marmalade
- Queso Cheese Dip & Chips \$8

Sensational Salad

- Soup & Sandwich Combo \$8 A Cup of Today's Chef's Creation Paired with our Chef's ½ Sandwich of the day
- Southern Wedge \$10
 Iceberg wedge, Southern Fried Chicken Bites,
 Bleu Cheese Dressing, local Vine-ripened
 tomatoes, bacon
- Louisiana Chicken Caesar Salad \$10 Fried strips of chicken tossed in Louisiana Hot Sauce over Chopped Romaine lettuce, Croutons and Parmesan in Caesar Dressing
- ♥ Florida Chop- Chop Salad \$10

Romaine and Iceberg lettuces, Turkey, Ham, Tomatoes, Avocado, Cheese, dried Cranberries and Citrus dressing

→ Harvest Spinach Salad \$9

Fresh Spinach, Candied Pecan, Red Onions, Sliced Strawberries, Mandarin Oranges & Apples, Honey-Mustard Poppy seed dressing

Plantation Salad \$9

Mixed Lettuce, Cranraisin, Candied Walnuts, Tomatoes, Cucumbers & our Signature Honey Jalapeño Dressing

South West Fiesta Salad \$9

Local Mixed Lettuces topped with Roast Corn Diced Tomatoes, Jalapeños, Shredded Cheese and Fried Tortilla Chips, with our Chipotle Ranch dressing

For the Above Salad Topper's Add Grilled Chicken *2 Add Shrimp, Steak or Fish *4

Honey Lake's Sandwich Board

Includes Your Choice of Plantation Fries, Hand Cut Sweet Potato chips, Onion Rings, Georgia Fried Okra or Chef's Garden Vegetables

• HLP BLT \$8

Apple-wood Bacon, Lettuce and Tomatoes from our Garden on Fresh Baked White Toast

▼ Roast Turkey Wrap \$9

Farm Picked Tomatoes, Bacon, Avocados, Sassafras Onions & crumbled Blue Cheese pressed warm in a Garlic & Herb Tortilla

- HLP Fried Chicken Sandwich \$9
 - Honey Butter, Jack cheese, Bacon, lettuce, Tomato & Mayo
- Fried Buffalo Shrimp Po Boy \$9

Batter Fried, Buttered Hoagie Roll, Lettuce, Tomato & New Orleans sauce

Cuban Roast Pork Sandwich \$9

Slow roasted house Mojo smoked Pork Loin sliced, smothered Mushroom sauce and Provolone Cheese served on a buttery roll

Burgers

Honey Lake Burger \$9

½ lb. Angus Ground Beef Patty House Seasoned, Grilled on a Rustic Roll with Lettuce and Tomato Add Cheese \$.50 Add Bacon \$.75

Madison Burger \$10

Lettuce, Tomato, crispy fried onions, bacon, and American cheese drizzled with BBQ sauce

• Black Bean Burger \$9

Spring Mix, Avocado & Cilantro Lime Vinaigrette on a Toasted Brioche bun

Chef's Crab Cake Sandwich \$9

Coastal Tartar sauce

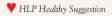
Entrée Plates

- Honey Lake's Fish Taco \$12
 - Locally Caught Gulf Grouper Grilled or Fried then wrapped in a Flour Tortilla with Lettuce, Tomato, Chipotle Mayo served with Black Beans & Rice and Horseradish Marmalade sauce
- Steak & Potatoes \$14

Grilled Flank Steak served over Country whipped potatoes with Horseradish Sauce

- Grouper Key West \$14
- Sautéed Local Caught Gulf Grouper Caribbean spiced topped with a Pineapple Mango Chutney served with Chef's Garden vegetables
- Southern Fried Chicken \$10

Served with Mac & Cheese





Menu items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness