

RESTAURANT HOURS: TUESDAY - SUNDAY 11:00AM - 9:00PM CLOSED ON MONDAYS

DINNER MENU

SERVED TUESDAY - SATURDAY 4:00PM -9:00PM

G

SERVED ALL DAY SUNDAY

4245 HIGHWAY 177 SOUTH
JORDAN, ARKANSAS 72519
(15 MINS SOUTH OF MOUNTAIN HOME)

870-499-5531 RESERVATIONS RECOMMENDED

WWW.WHISPERINGWOODSAR.COM

SMALL PLATES

FRIED PICKLES 8

Pickles with Ranch Dipping Sauce (V)

HUSHPUPPIES 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 Caesar 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 Creamy Dijon Vinaigrette (GF)

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

STEAKS

Served with a choice of two sides

*PETITE SIRLOIN 21 8oz 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 Hand-cut 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 served with House Fries

*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+)

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

PASTA

SHRIMP & SCALLOP FETTUCCINE 26

Seared Scallop and Shrimp with Black Squid Ink Fettucinni and Tomatoes in a Light White Wine-Cream Sauce. Served with our House Salad.

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

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

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)

SALMON MEUNIERE 21

On a bed of Sauteed Leeks. 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

PARMESAN CRUSTED HALIBUT 28

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

PAN-SEARED SEA BASS 29

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

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)

PORK TENDERLOIN MEDALLIONS 19

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

GRILLED LAMB CHOPS 30

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

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

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RESTAURANT HOURS: TUESDAY - SUNDAY 11:00AM - 9:00PM CLOSED ON MONDAYS

LUNCH MENU

SERVED TUESDAY - SATURDAY

11:00AM -4:00PM

(DINNER MENU ONLY SERVED ALL

DAY ON SUNDAYS)

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LUNCH AT WHISPERING WOODS

SERVED TUESDAY-SATURDAY 11:00AM-4:00PM

PANINIS

SERVED WITH HOUSE FRIES

PIZZA PANINI 10

Sliced Pepperoni, Mozzarella and Housemade Tomato Sauce

TURKEY PANINI 10

Sliced Roasted Turkey, Fresh Tomato, Arugula, and Pepper Jack Cheese

ITALIAN PANINI 10.5

Grilled Red Peppers, Fresh Spinach, Ham, Salami, Pepperoncini and Provolone Cheese

CHICKEN PESTO PANINI 12

Grilled Chicken Breast, Housemade Pesto, Fresh Mozzarella and Tomato

APPLE HAM BRIE PANINI 10

Pit Ham, Sliced Apple, Brie Cheese and Dijon Butter

CAPRESE PANINI 10

Tomato, Fresh Mozzarella and Basil (V) + Chicken 5 + Bacon 2.4

- HOT SANDWICHES AND PLATES-

SERVED WITH HOUSE FRIES

CHICKEN BLT SANDWICH 10

Grilled Chicken Breast, Crisp Lettuce, Tomato, Bacon, Provolone Cheese and Mayonnaise + Avocado 1.2

CHOPPED BRISKET SANDWICH 10

Mesquite Smoked BBQ Brisket on a Toasted Brioche Bun

PULLED PORK SANDWICH 9.5

Smoked Pulled Pork in a Tangy BBQ Sauce. Served with a side of Coleslaw

TOMATO BACON GRILLED CHEESE 9

Bacon, Fresh Tomato and Cheddar Cheese

RUEBEN 10.25

Corned Beef, Sauerkraut, Swiss Cheese, and Russian Dressing on Marbled Rye

FRENCH DIP SANDWICH 11

Sliced Roasted Beef Served on a Hoagie Roll with a side of Au Jus
+ Cheese 1.2 + Mushrooms 1.2 + Onions 1.2

- FROM THE GRILL -

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 with Lettuce, Tomato, Onion and Pickle

ADD ON: +\$1.2 PER ITEM

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

HAND CUT STEAKS

SERVED WITH TWO SIDES; ASK YOUR SERVER FOR TODAY'S SELECTION BREAD & BUTTER INCLUDED

*PETITE SIRLOIN 21 80z 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 10 oz Filet Mignon 46

100z Cut of Tenderloin served on the Bone

*NEW YORK STRIP STEAK 30 12 oz Hand-cut 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

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LUNCH AT WHISPERING WOODS

SERVED TUESDAY-SATURDAY
11:00AM-4:00PM

SOUP & SALAD -

Bread & Butter available with lunch +2.50

SOUP OF THE DAY

Cup 3.5

Bowl 4.5

FRENCH ONION SOUP

Cup 4.5

Bowl 6

House Salad (GF) (V) 3.5

GRILLED CHICKEN SALAD 8.5

Mixed Greens with Tomato, Cucumber, Carrots and your Choice of 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)

SIGNATURE WEDGE SALAD 7.5

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

CAESAR SALAD 7

Crisp Romaine with Parmesan Cheese,
Croutons and our Housemade Caesar Dressing
+ Chicken 5 + Shrimp 7 + Anchovies 2

CAPRESE SALAD 8

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

PUB SALAD 8.5

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

SMALL PLATES

Fried pickles 8

Pickles with Ranch Dipping Sauce (V)

FRIED GREEN TOMATOES 8

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

BACON WRAPPED DATES 7.5

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

HUSHPUPPIES 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

BEER CHEESE DIP 9

Warm Beer Cheese Dip served in a Skillet with Warm Pretzel Sticks

JALAPENO BACON DIP 8

Served with Tortilla Chips (GF)

PARMESAN CRUSTED COD STIX 10

Served with Black Pepper Aoli

WRAPS AND SANDWICHES

TURKEY CLUB WRAP 9

Roasted Turkey, Bacon, Tomato, Cheddar Cheese, Ranch Dressing and Crisp Romaine Lettuce, Served with Kettle Chips

BEEF AND BLUE WRAP 10

Thin Sliced Roast Beef, Romaine Lettuce, Arugula, Tomato, Blue Cheese and Horseradish Sauce. Served with Kettle Chips

POWER VEGETABLE WRAP 8.5

Shredded Golden Beets, Broccoli, Kohlrabi, Brussel Sprouts, Carrots, Baby Kale, Radicchio and Cilantro tossed in a Sweet Sweet Chili and Ginger Dressing (V) Served with Kettle Chips

+ Chicken 5 + Shrimp 7

BUFFALO CHICKEN WRAP 9.5

Grilled Buffalo Chicken Breast, Blue Cheese Crumbles, Tomato, Green Onion, Romaine Lettuce, and Blue Cheese Dressing. Served with Kettle Chips

CHICKEN CAESAR WRAP 9

Grilled Chicken Breast, Crisp Romaine Lettuce, Parmesan Cheese and Caesar Dressing. Served with Kettle Chips

FRIED GREEN TOMATO SANDWICH 9

Fried Green Tomatoes, Arugula, Bacon, Goat Cheese, Red Onion, and Black Pepper Aioli. Served with Kettle Chips

AVOCADO TURKEY CLUB 10.5

Roasted Turkey, Bacon, Avocado, Lettuce, Tomato and a Basil Mayo. Served with Kettle Chips

SMOKED SALMON SANDWICH 9.5

Smoked Salmon, Avocado, Cucumber, Red Onion and Dill Cream Cheese Spread, Alfalfa Sprouts on Multigrain Bread Served with Baby Mesclun and House Vinaigrette

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