

SALADS & SPECIALTY ENTREES

Hearty 3-Bean Chili	7/9.00	The Pines Cobb Salad	
House ground beef, Vermont white cheddar, scallions, sour cream, green chili cornbread		With chicken	17.00
		With shrimp	18.50
		Petite Cobb Salad	
House Garden Salad	10.00	With chicken	15.00
Add tuna or egg salad	6.00	With shrimp	16.50
Carrots, cucumbers, tomatoes, red onion on a bed of greens with choice of dressing			
Brown Derby Salad	17.00	Grilled Salmon Salad	18.00
Spinach, turkey, avocado, egg, bacon, bleu cheese, tomato, chopped, tossed with choice of dressing		Mixed greens, roasted tomato, artichoke hearts, bleu cheese, crisp shallots, balsamic vinaigrette	
Petite Brown Derby	15.00	3 Egg Omelet - simple	12.00
		Add cheese, ham, onion, tomato -each	1.50
		Add avocado or bacon	2.50
		Accompanied by fresh fruit	
Asian Chicken Salad	17.00	Shrimp Lettuce Cups	17.00
Romaine, napa and red cabbage, snap peas, shiitake mushrooms, almonds, scallions, soma dressing, crispy noodles		Thai marinated shrimp, butter lettuce, julienned vegetables, peanut dressing	
Petite Asian Chicken Salad	15.00		
		Seared Ahi Salad	19.00
Chicken Quesadilla	15.50	Panko and Asian spice crusted tuna, spring mix, carrot, purple cabbage, edamame, sweet chili vinaigrette, unagi glaze	
Shredded chicken, sautéed peppers & onions, pinto beans, cotija cheddar mix, tomato basil tortilla			

*Dressings: blue cheese, ranch, and creamy lime cilantro
Vinaigrettes: balsamic, lemon, chili, and maple raspberry*

SANDWICHES

Roasted Turkey Melt	16.00	Seared Ahi	19.00
Melted brie, honey crisp apple cranberry chutney, wilted spinach, multigrain bread		Sesame crusted, broccoli slaw, avocado, sweet soy, wasabi aioli, ciabatta	
BLT or ALT on Deli Wheat	15.00	Grilled Tenderloin Sliders	18.00
Your choice of bacon or avocado with lettuce and tomato		Beef tenderloin medallions, tomato, white cheddar, horseradish cream, soft slider rolls	
Egg Salad Sandwich	14.00	Walleye Fish Tacos	17.00
A Pines favorite on whole wheat with bibb lettuce		Panko crusted walleye topped with coleslaw, tomato, Cotija cheese, tequila lime cream	
Teton Melt	15.50	Vegetarian Sandwich	14.50
Herbed tuna salad, grilled sourdough, sliced tomato, choice of Swiss or cheddar cheese		Spicy corn and black bean burger, smoked cheddar, arugula, roasted red pepper aioli, toasted ciabatta roll	
The Gourmet Burger	17.00	Half Sandwich and Side	12.00
Eight ounces of local Mead Ranch beef, melted gouda, fire-roasted tomato bacon relish, herbed aioli, brioche bun		Your choice of sandwich and side	

Sandwiches Are Served With Your Choice Of A Side

House made potato chips, asian or creamy slaw, french fries, cottage cheese
For an additional \$3.00—Onion rings, sweet potato fries, avocado, bacon
For an additional \$4.00—Soup du jour, garden salad, fresh fruit

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

18% Gratuity will be added to all orders
\$2.00 will be added to any item split in kitchen

