Great Beginnings

French Onion Soup
A rich beef broth loaded with sweet onion, topped with croutons then baked with Mozzarella cheese served with garlic bread 6.99

Clam Chowder
A creamy soup loaded with plump shrimp potatoes and vegetables 6.49

The Pinewood Salad Bar
Enjoy a plate of our crisp garden greens and a variety of fresh salads 7.99

Garlic Bread
Baked to golden brown 3.99
Add cheese for only 1.50
Add cheese and bacon for 2.00

Jumbo Shrimp Cocktail
Chilled shrimp served on a bed of lettuce with a tangy seafood sauce and lemon 9.99

Escargots
Plump snails in bubbling garlic butter accompanied with garlic bread baked with parmesan8.99
Add mozzarella cheese for only 1.50

Jalapeno Poppers
Five breaded jalapenos stuffed with cream cheese and served with our berries inferno dip or sour cream 7.99

Mushroom Caps
Lightly breaded button mushrooms fried to a golden brown dusted with parmesan and served with sour cream for dipping 5.50

Breaded Cheeses
Choose either cheddar cheese balls or mozzarella sticks with spaghetti sauce or sour cream to dip 5.50

Bruschetta Bread
We put our spin on an Italian favorite 4.95
Add mozzarella cheese for 1.50

Chicken Caesar Salad
Crisp romaine hearts and grilled chicken tossed with our creamy garlic dressing, croutons and bacon bits in an edible tortilla bowl with garlic bread 11.99

Pinewood Greek Salad
Tomato, cucumber, red onions in our own zesty dressing and served on a bed of crisp romaine, finished with kalamato olives and crumbled feta cheese with garlic bread 11.99

Prime Rib Salad
Red Onions, feta cheese, black olives, tomatoes, cucumbers and our dressing topped with Shaved Prime Rib 13.99

From The Butcher's Block

Served with choice of potato and fresh vegetables

T-Bone
A generous 12 oz cut of Alberta beef, flame broiled to your specifications served with mushrooms and onions 15.99

N Y Steak & Shrimp
Hand trimmed, this strip loin is seasoned and grilled to your liking, topped with pan-seared onion & mushrooms and accompanied by sautéed shrimp 16.99

Filet Mignon
A 6oz center cut of prime beef tenderloin, wrapped in bacon and broiled to your request served with onions and mushrooms 19.99

Prime Rib of Beef au jus
Our house specialty, AAA beef slow roasted to keep its natural juices 17.95

The Cowboy Steak
A 14oz cut of the butcher's finest AAA rib eye served on the bone, aged perfectly and char grilled, topped with thick cut cracked pepper onion rings and button mushrooms 24.99

House Sirloin Baseball Cut/with creamy Blue Cheese Topping
8oz AAA Flame grilled sirloin with our seasoning blend to mouth watering perfection and topped with sautéed mushrooms 22.99

The Monster Blue Cheese Burger
A half pound of AAA lean ground beef, served hot & juicy off the grill with mayo, mustard, lettuce, pickles, tomato, red onion and bacon, topped with blue cheese & cracked pepper onion rings on a rustic ciabatta. Cinnamon dusted sweet potato fries finish this awesome burger 14.99

Bounty from the Sea

Baked Salmon
From the cold waters of the Atlantic, finished with a lemon sauce alongside seasoned rice and vegetables 13.99

Rustic Italian Cod Loins
The popular Flavours of Tuscany come together in a savoury glaze atop two 4oz loins with hints of rosemary, garlic, cracked pepper, lemon, fennel on a rice pilaf with three Pinewood breaded dill pickle spears 15.99

Pickerel with dill sauce
A northern angler's favorite! An 8oz filet served on a bed of rice, topped with our house dill sauce and served with vegetables and potato of your choice 14.99

Walnut Crusted Rainbow Trout
Meaty trout in a finely chopped walnut crust smothered in lemon butter and served with rice and stir fried vegetables 16.99

Big Bob Belly Busting Beer Battered Haddock
Crunchy beer battered haddock filet with onion rings, sweet potato fries and seasoned vegetables 17.99

House Favorites

Almond Chicken Paprika
Seared breast of chicken with an almond paprika sauce on the side served with Seasonal vegetables and choice of potato 15.99

Ribs n' Wings
Fall off the bone ribs coupled with crispy chicken wings with our signature sauce on the side. We finish this meal with ranch style potatoes 14.99

Breast of Chicken Supreme
Chicken Supreme Breast stuffed with asiago cheese, spinach and black olives lightly seasoned and roasted to bring out its juices. We top it with our own classic cream sauce and serve on rice pilaf with vegetable side 18.99

Chicken Fingers
Succulent strips of chicken lightly dusted and fried brown, served with fresh vegetables and ranch style potatoes 10.99

Veal Cutlets
Lightly breaded milk-fed veal pan-fried and served with fresh vegetables, choice of potato or sautéed mushrooms 13.99

Mushroom Chicken Melt
Seasoned Chicken Breast smothered with a combination of melted cheddar and mozzarella cheese and mushrooms served with stir fried Vegetables and noodles 15.99

Liver and Onions with Bacon
Baby beef liver smothered in onions and bacon served with vegetables and French fries 11.99

Double Gouda Burger
2 of our homemade hamburger patties smothered in smoked gouda cheese topped with red onions, pickles, tomato, lettuce on a rustic hamburger bun. Served with sweet potato fries 16.99

Breaded Pork Chop
Fresh 10 0z Loin Chop served with apple sauce, vegetables and choice of potato (**due to the size and quality of the product, please allow 20 minutes to cook**) 14.99

Pastas (served with garlic bread)

Spaghetti & Meatballs
Tender pasta smothered in our homemade sauce that's spiced just right with our savory meatballs 9.99

Oven Baked Lasagna
Layers of pasta, cheese and our signature sauce baked to perfection 10.99

Chicken or Veal Parmigiana
Breaded and pan-fried, topped with tomato sauce and melted mozzarella along side al dente pasta 14.99

ALL ENTREES INCLUDE ONE SERVING PER CUSTOMER TO OUR FULL SALAD BAR