



# Pinewood Supper Club

*"A family tradition for over 45 years."*

The Pinewood Supper Club is located on the shores of beautiful Halfmoon Lake. The oldest section of the building dates back to the early 1900's. The original stone fireplace dominates the dining room. Original thick pine planks and huge beams crossing the ceiling give the dining area an authentic northwood's ambiance. Pinewood Supper Club is family owned and operated. We have been serving the greater central Wisconsin area for the past 45 years. We have always set a high level of excellence for you at the Pinewood and have always strived to provide a courteous and professional staff to serve you. All soups, sauces and salad dressings are made in house. All entrees are individually crafted. We strive to make each dining experience truly memorable.



## Starters

*Our famous...*

### Pinewood

#### Flowering Onion

Tantalizing Flowering Onion served with a Spicy Sauce "unforgettable." 9.99

#### Hand Dipped

Onion Rings • Mushrooms  
Cheese Curds • Cauliflower Buds

Any of the above or combination of the above. 8.99

#### Escargot

Served in a delicious blend of wine and garlic butter. 11.99

#### Seafood Quesadilla

Jacque's favorite: For two 5.99  
For four 9.99

#### Shrimp Cocktail 13.99

#### Calamari

Italian breaded & deep fried served with marinara sauce. 10.99

#### Hot Spinach & Artichoke Dip

House made blend served with toasted bread rounds. 10.99

#### New Zealand Green Lip Mussels

Tossed with butter, olive oil and garlic. 12.99

#### Gator Balls

Sautéed, marinated gator tail rolled in bread crumbs, deep fried, served with stone ground mustard sauce. 14.99

#### Relish Tray

(Serves Two) 4.99

#### Potato Skins

Served with a House Ranch, cheddar cheese and bacon. 9.99

## Sides

#### Crock of Baked French Onion

Topped with Swiss cheese, covered with a delicate pastry and baked to a golden brown. 6.99

#### Garden Fresh Salad 4.99

Bleu cheese crumbles 1.99

#### Soup of the Day

"Our soup is always homemade"

Cup 3.99      Bowl 4.99

#### Crispy Iceberg

#### Wedge of Lettuce 5.99

#### Caesar Salad 5.99

Anchovy filets 1.99

#### Steamed Veggies 2.99

#### Wild Rice Blend 2.99

#### Wisconsin Mac & Cheese

Made from selected Mullin's cheeses. 8.99

*There is a risk associated with consuming raw or under cooked animal proteins, especially among consumers with weak or suppressed immune systems. If you are at risk, or unsure of your risk, you should eat only thoroughly cooked animal proteins.*



## Sensational Seafood



**Gulf Shrimp** 7 hand dipped and fried to a golden brown,  
served with tangy cocktail sauce. 19.99 Sautéed. 22.99 Lighter version. 17.99  
Pairs well with Sauvignon Blanc. 5 hand dipped

**Canadian Walleye** Hand dipped, or broiled 26.99  
Lighter version 18.99

**Seafood Platter** A combination of choice morsels from the sea. 28.99

**Almond Lobster** Rock lobster deep fried in almond batter. 31.99

**Sea Scallops** Sautéed. 28.99 Lighter version 23.99  
Pairs well with Pinot Grigio

**Seafood Quesadilla** An array of shrimp, scallops and white fish,  
two cheese and imperial sauce on a crunchy flour tortilla. 15.99

**English Style Fish & Chips** Bass Ale batter dipped haddock,  
fried crisp, served with waffle fries, cole slaw and lemon wedges. 16.99



## Combinations

**8 oz. Prime Top Sirloin** 19.99

Add any of the following:

**Hand dipped Shrimp** 6.99 **Sautéed Shrimp** 9.99

**Sautéed Sea Scallops** 9.99

**1/2 Rack BBQ Ribs**

Baked to perfection with an old family recipe. 9.99

**BBQ Ribs and Hand dipped Shrimp Dinner** 21.99

**Sautéed Shrimp** 23.99

## All Entrees

Served with Lazy Susan, featuring our famous vegetable dip, choice of homemade soup or tossed salad with choice of dressing, potato and rolls.

**Add anchovy filets or Bleu cheese crumbles** 1.99

**Substitute Caesar Salad** 4.99

**Substitute a crock of French Onion Soup** 4.99

### Friday Fish Fry

A Wisconsin Tradition.

Haddock batter-fried, broiled or breaded with Italian crumbs,  
cole slaw, potato salad or french fries  
and rye bread. 12.99

Pairs well with Pabst.

Bowl of Clam Chowder 4.99

Fresh garden salad 4.99

**Shrimp Fry** 13.99

5 hand dipped and fried to  
a golden brown

### Saturday & Sunday

**Roast Boneless**

**Angus Prime Rib**

Pairs well with Cabernet.

- Au jus -

16 oz. King 29.99

12 oz. Queen 26.99

Gift certificates are available  
for that "Special Gift"



## Perfection in Pasta

**Shrimp Carbonara** Large shrimp tossed with fresh egg fettuccine, heavy cream, fresh grated Parmesan cheese and Nueske's bacon. 24.99  
Pairs well with Chardonnay.

**Pasta Primavera** An array of fresh veggies tossed with egg fettuccine, fresh garlic, olive oil and a hint of Steve-O's flamin' CAJUN spice. 17.99 Add Chicken 19.99  
Add Shrimp 23.99

**Chicken & Broccoli Fettuccine** Tender chicken breast and broccoli florets tossed with fresh egg fettuccine and sauce Alfredo. 19.99

**Blackened Chicken** Fresh chicken breast dredged in Steve-O's flamin' CAJUN spice, tossed with egg fettuccine and house made pesto cream sauce. 19.99  
Pairs well with Malbec.

## Pinewood Signatures



**Chicken Oscar** Chicken breast lightly breaded and baked, topped with sautéed shrimp, asparagus and a touch of sauce Béarnaise. 22.99  
Pairs well with Chardonnay.

**Steak Garrison** 8 oz. tenderloin stuffed with crispy Nueske's bacon, green onions and fresh mushrooms, topped with provolone cheese. 35.99  
Pairs well with Cabernet.

**Tenderloin Oscar** Choice tenderloin broiled to your liking, topped with sautéed shrimp, asparagus and a touch of sauce Béarnaise. 38.99  
Pairs well with Merlot.

**Barbequed Ribs** Lean, meaty pork back ribs with our own special sauce. Joan's favorite. 23.99 Lighter version 19.99  
Pairs well with Zinfandel.

**Chicken with Goat Cheese** Fresh chicken breast grilled to perfection, crowned with goat cheese, fresh basil and sun dried tomato butter. Served with garlic smashed reds. 18.99  
Pairs well with Fume Blanc.

**Steak & Lobster** Fresh cut 8 oz. prime top sirloin, complimented with a 5-6 oz. cold water lobster tail. 37.99

## From the Grill

**16 oz. Choice Rib Eye Steak** Our most flavorful steak. 29.99  
12 oz. Lighter version 26.99

**8 oz. Prime Center Cut Top Sirloin**  
Great flavor and very tender. 19.99

**8 oz. Choice Steer Tenderloin** 33.99

**Chicken Jacquelyn** Marinated and grilled, served with fresh steamed veggies. 13.99

**Grilled Chicken Caesar Salad** 13.99  
Pairs well with Pinot Blanc.

**Fresh Atlantic Grilled Salmon** 19.99

**1/2 lb. Kobe Beef Burger** Served with lettuce, tomato, waffle fries and cole slaw, chipotle mayo. 12.99

Add 6 oz. broiled lobster tail 17.99

Perfectly Blackened Steaks 3.00

Sautéed fresh button mushrooms or onions 3.99



## Little Tyke Menu

10 & Under Please

- \* **Jumbo Hot Dog** 4.99
- \* **Grilled Cheese** 4.99
- \* **Chicken Tenders** 4.99
- \* **3 Piece Shrimp** 6.99
- \* **1 Piece Fish** 4.99

**Pasta with red sauce** 4.99

**Wisconsin Mac & Cheese** - made from selected Mullin's Cheeses 8.99

\* SERVED WITH FRUIT CUP  
AND WAFFLE FRIES.

## Beverages

<u>Single</u>	<u>Double</u>	Coffee Regular and Decaffeinated
<b>Espresso</b>	2.99	<b>Coffee</b> 2.50
<b>Cappuccino</b>	3.99	<b>Tea</b> 2.50
<b>Café Latte</b>	3.99	<b>Milk</b> 2.25
<b>*Raspberry, Hazelnut and Chocolate flavor shots available .75 each</b>		<b>Iced Tea</b> 2.75
		<b>Mineral Water</b> 3.00
		<b>Coca Cola Soft Drinks</b> 2.75



## Green Philosophy

At the Pinewood we take our responsibility to the world around us very seriously.

Our choices about equipment and supplies are often based solely on the most efficient, biodegradable or recycled products available, from our herd of fainting goats to the SMART car to 100% compostable carry out containers. Our food purchasing decisions are influenced by reduced packaging, sustainable agriculture, harvesting and farming practices, as well as supporting local and organic growers whenever possible. We recycle everything possible, from the paper on your table to the bottle from your wine selection. We hope we can make a difference and will continue to find new ways to help conserve and protect our environment while promoting responsible, sustaining practices. Your hosts Steve and Joan Allen and the entire Pinewood team are pleased to welcome you and hope you will have a very pleasurable dining experience. If there is anything we can do to make your evening more enjoyable, please don't hesitate to let us know.

## Take Alongs

Our Original Salad Dressings – 1 pint. 7.99  
Our Famous Vegetable Dip – 1 pint. 7.99

