

Pine Lodge Restaurant

Heartwood Conference Center & Retreat
N10884 Hoinville Road, Trego, WI
715-466-6300 www.heartwoodcc.com

Starters

Salmon Croquettes - \$12.5

Deep fried salmon croquettes, served with sriracha mayo.

Stuffed Garlic Bread - \$9.5

Stuffed with pepperoni and mozzarella, served with marinara.

Cheese Curds - \$9

Jumbo hand breaded cheese curds, served with ranch or marinara.

Po Boy Sliders - \$10

Three shrimp sliders, served with remoulade sauce.

Bone In Wings - \$10.5

1 lb of wings with your choice of sauce, served with ranch or blue cheese.

Sauces: mild, medium, hot, 3 alarm, spicy garlic lime, bbq, honey bbq, sweet & smokey bbq, spicy bbq, teriyaki

Charcuterie Board* - \$18.5

A combination of seasonal cheeses, meats, and accompaniments. Ask your server for this months selections.

Burgers & Sandwiches

Served with french fries and a pickle. Add a side garden salad for \$2 or a side caesar salad for \$3.

Philly Cheese Steak - \$11

Sliced ribeye, topped with peppers, onions and choice of cheese.

Italian Chicken - \$10

Your choice of grilled or fried chicken. Topped with sautéed spinach, mushrooms and red wine vinaigrette.

Classic Chicken - \$10

Your choice of grilled or fried chicken. Topped with lettuce, tomato, onion, and mayo.

Buffalo Chicken - \$10

Your choice of grilled or fried chicken. Topped with hot sauce, lettuce, tomato, onion, and blue cheese or ranch.

Shrimp Po Boy - \$11

Deep fried shrimp topped with pickles, cabbage and remoulade sauce.

Deep Fried Fish - \$11

Deep fried haddock topped with lettuce, tomato and tartar sauce.

Portabella Caprese Panini - \$9

Portabella mushroom topped with lettuce, tomato, mozzarella, fresh basil, and balsamic reduction.

Cheeseburger* - \$9

Hand-pattied burger topped with lettuce, tomato, onion, and your choice of cheese.

Build Your Own Burger* - \$11.5

Hand-pattied burger with your choice of toppings.

Cheese: swiss, provolone, pepperjack, cheddar, smoked gouda, ghost pepper

Sauces: mayo, bbq, ketchup, mustard, peanut butter

Additional Toppings: lettuce, tomato, raw onions, pickles, seared bacon, sautéed mushrooms, sautéed onions, pickled onions, jalapeño, avocado, fried egg

Parties of 8 or more will automatically be assessed a 21% gratuity.

*Consuming raw or undercooked meats, poultry and seafood may increase your risk of food-borne illness.

Entrees

All entrees (fettuccini alfredo excluded) served with our house vegetable and your choice of wild rice medley, parsnip mashed potatoes, french fries or baked potato. Add a side garden salad for \$2 or a side caesar salad for \$3.

Fettuccini Alfredo - \$11

Fettuccini noodles, alfredo sauce and garlic breadsticks. Add chicken \$13 or shrimp \$15.

Orange Caramel Glazed Salmon - \$15

Seared salmon topped with an orange caramel sauce.

Blackened Salmon - \$16

Seared blackened salmon topped with creole sauce.

Grilled Swordfish - \$20

Grilled herbed swordfish topped with pomegranate salsa.

Seared Statler Chicken - \$16

Statler chicken with sauce vierge.

Chimichurri Flank Steak* - \$17

8 oz flank steak topped with chimichurri.

T Bone Steak*- \$28

14 oz T Bone grilled and topped with sautéed mushrooms and onions.

Fillet Oscar* - \$25

Center cut fillet topped with crab and béarnaise sauce.

Soups & Salads

Chicken Wild Rice Soup

\$3 a cup or \$5 a bowl

Crab & Corn Bisque

\$4 a cup or \$6 a bowl

House Salad - \$4

Mixed greens topped with red onion, cucumber, cherry tomatoes, croutons, and choice of dressing.

Caesar Salad - \$6

Romaine tossed with shredded parmesan, croutons and caesar dressing. Add grilled chicken \$9.

Blackened Shrimp Salad - \$11.5

Mesclun mix topped with red onion, roma tomatoes, bacon, cheddar cheese, croutons, and creole vinaigrette.

Salmon BLT Salad - \$12.5

Mixed greens topped with cherry tomatoes, avocado, bacon, croutons, and creamy tomato vinaigrette.

Desserts

Cheesecake - \$6

Creamy cheesecake topped with strawberry coulis, whipped cream, and mint.

Panna Cotta - \$7

Traditional Italian crème dessert. Ask your server for the flavor of the month.