

# 2019-2020 Winter Menu

## Entrees

### French Onion Soup

*A house specialty*

Tender onions are simmered in a hearty blend of spices, broth and wine. Served in a traditional earthenware bowl topped with croutons and provolone cheese.

Served with muffin or bread choice **\$6.95**

*With Green Garden Salad or Cashew Spinach Salad* **\$10.95**

### Soup du Jour

Served with muffin or bread choice **\$6.95**

*With Green Garden Salad or Cashew Spinach Salad* **\$10.95**

### Crepe du Jour

A traditional French crepe with a delectable, seasonal filling. Served with Green Garden Salad, Cashew Spinach Salad, French Onion soup or Soup du Jour. **\$10.95**

### Quiche du Jour

House made. A delicate, hand-formed crust is filled with fine cheeses, eggs & cream. Each day we offer two varieties: Meat or vegetarian. **\$6.95**

*Served with Green Garden Salad, Cashew Spinach Salad, French Onion Soup or Soup du Jour* **\$10.95**

### Marie's Pesto Chicken and Pasta

Grilled Chicken Breast topped with Marie's house made Parmesan pesto, nestled on a bed of angel hair pasta infused with lemon, olive oil & garlic. Garnished with red peppers, fresh green onions & black olives. Served with a choice of Green Garden Salad or Cashew Spinach Salad & Sour Dough Baguette. **\$13.95**

### Pine Tree's Pasta du Jour

Delightful pasta dishes made with our own original recipes.  
Served with choice of Green Garden Salad or Cashew Spinach Salad  
& Sour Dough Baguette. **\$11.95**

### Thin Crust Pizza du Jour

The freshest ingredients nestled in a delicate hand formed crust and baked to golden brown. Varieties change daily. **\$10.95**

### Black & Bleu Steak Salad\*

Grilled tender Sirloin Steak served on a bed of fresh greens topped with grilled peaches, grape tomatoes, pecans, & crumbled blue cheese. We recommend our blue cheese or house balsamic vinaigrette dressing. With Bread Choice.

**\$14.95**

*Several Menu Items Available Vegetarian or Gluten Free – Ask!!*

*If you have a food allergy or dietary requirement, please notify your server. We will do our best to accommodate your request. Note: Cross-contamination is always a possibility. Therefore, we cannot guarantee that any item will be completely free of allergens.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food-borne illness.*

*A Standard Gratuity of 20% will be added to groups of 8 or more.*

# *Sandwiches*

*Sandwiches are served with your choice of a Green Garden Salad, Cashew Spinach Salad, French Onion Soup or Soup du Jour.*

## **Half Club Croissant**

Thinly sliced breast of smoked turkey, ham and applewood smoked bacon, topped with Swiss cheese, lettuce and tomato on a buttery croissant. **\$9.95** *Whole Sandwich Add \$3.95*

## **Half Turkey Panini Melt**

Smoked turkey, melted yellow & white cheddar, thinly sliced Granny Smith apples, baby spinach & house-made honey chipotle, toasted on multi-grained bread until golden brown. **\$9.95** *Whole Sandwich Add \$3.95*

## **Half Pastrami Melt**

Layers of pastrami, melted Swiss cheese, tomato, purple onion and Thousand Island dressing on rye swirl bread, grilled until golden-brown. Served with side of sauerkraut. **\$10.95** *Whole Sandwich Add \$3.95*

## **Whole Grilled Chicken Sandwich**

Grilled chicken breast topped with roasted red peppers, bacon and melted provolone cheese, served on a toasted Ciabatta bun with baby spinach and dressed with our Bistro Sauce. **\$11.95**

# *Signature Luncheon Salads*

*Luncheon Salads are served with a choice of muffin or bread.*

## **Johnny's Orchard Salad**

A blend of Romaine lettuce, spring mix and spinach, topped with red and green apples, diced ham, shredded Swiss cheese, sprinkled with dried cranberries and cashews. We recommend our house made Sweet and Sour dressing. **\$10.95**

## **Harvest Salad**

A blend spinach and spring mix topped with grilled raspberry walnut-marinated chicken, sweet pears, red grapes and spiced candied walnuts. We recommend Raspberry Walnut or house-made Balsamic dressing  
Harvest Salad With Chicken **\$10.95** *Also Available with Salmon \$14.95*

## **Chicken Caesar Salad**

Marinated chicken breast served on a crisp bed of fresh chopped Romaine lettuce garnished with homemade croutons, grated parmesan cheese, ripe tomatoes, black olives and tossed in creamy Caesar dressing. **\$10.95**

## **Cashew Spinach Salad**

A bed of baby spinach topped with chopped hard-boiled eggs, cashews & sliced red onions.  
Served with Choice of Bread **\$9.95** *For Hot Bacon Dressing, add \$.75*

## **Salad Dressings**

House-made: Balsamic Vinaigrette, Sweet & Sour, and White French  
Other Dressing Choices: Parmesan Peppercorn, Raspberry Walnut, French, Lite Italian,  
Mango Chardonnay, Chunky Bleu Cheese and Bleu Cheese Vinaigrette

*Hot Bacon Dressing .....add \$.75*  
*Add Feta or Bleu Cheese to Any Salad.....\$1.25*

## **Breads & Muffins**

House-made Lemon Crumb Muffin, Dilly Bread, Multi-Grain Baguette or Sour Dough Baguette or Muffin du Jour.  
**\$2.25**

# Desserts

*Any pie served a la mode, add \$1.50*

## Sour Cream Fruit Pie

*A house specialty for over 30 years.*

Your choice of perfectly ripe peach or black raspberry fruit, blended with a touch of "sweet" sour cream filling and nestled in a delicate house-made pie crust.

\$5.25

## Brownie Praline Pecan Sundae

A house-made pecan praline brownie served warm, garnished with vanilla ice cream, chocolate & caramel sauce. Topped with Whipped Cream and a Cherry!

\$5.95

## Southern Pecan Pie

House-made flaky crust filled with a delicious traditional molasses and pecan filling.

\$4.95

## Cheesecake du Jour

Varieties change weekly.

\$5.95

## Seasonal Frozen Treats

Refreshing scoops of frozen sorbet, gelato or a seasonal ice cream.

\$4.95

## Stacked Apple Walnut Pie

Fresh, thinly sliced apples are blended with cinnamon, nutmeg, then baked in a delicious flaky crust, topped with brown sugar streusel and walnuts. House made.

\$4.95

**Feature Dessert - Priced Daily**

*Any pie served a la mode, add \$1.50*

# Beverages

Coke, Diet Coke, Sprite, Cherry Coke, IBC Root Beer, IBC Diet Root Beer **\$2.25**

Raspberry Iced Tea (Sweetened), Unsweetened Iced Tea **\$2.25**

## Hot Tea

An assortment of herbal teas

**\$2.25**

## San Pellegrino

Sparkling Water **\$2.95**

## Tiger Spice Chai Tea

Served hot or iced **\$2.95**

## Cappuccino - Hot or Iced

Hazelnut, Swiss Mocha or French Vanilla **\$2.95**

## Fresh Brewed Coffee

Regular or Flavored Decaf **\$2.25**

# For Children Under Ten

## Grilled American Melt

All American cheese on thickly sliced whole wheat bread toasted until melted.

Served with chips, applesauce and grapes. **\$6.95**

## Penne Pasta

Penne pasta with marinara sauce served with multi-grain bread with sides of apple sauce and grapes. **\$6.95**

## Cheese or Pepperoni Pizza

Your choice of plain cheese or pepperoni and cheese pizza served with apple sauce and grapes. **\$6.95**

## *White Wines*

	Glass	Bottle		Glass	Bottle
<b>13 Celsius Sauvignon Blanc – New Zealand</b> - Unique notes of lychee fruit, citrus and sweet herbs.	\$5.95	\$16.95	<b>Ava Grace Vineyards Chardonnay – California</b> - Bright fruit flavors of white peach, apple and lemon. The smooth finish has rich notes of almonds and vanilla, with a delicate touch of oak.	\$5.95	\$16.95
<b>Blufeld Mosel Riesling- Mosel Valley, Germany</b> Semi-sweet with notes of citrus, floral and peach.	\$5.95	\$16.95		\$5.95	\$16.95
<b>Troutman Vineyards “Farmers White” – Wooster, Ohio</b> - An aromatic and fruity semi-sweet white made entirely from Ohio-grown Vidal Blanc grapes	\$5.95	\$16.95	<b>Marchese Mone Fusco Pinto Grigio – Sicily, Italy</b> Known for its golden color. A crisp citrus finish with notes of pear and green apple.	\$5.95	\$16.95
			<b>Seven Daughters Moscato – Italy</b> Sweet, floral with hints of peach and honey..		
<b>Blue Barn Winery “Wooster White” - Wooster, Ohio</b> - Semi-dry blend of Chardonnay, Vidal Blanc, and Riesling. Hints of peaches, green apple and toasted vanilla.	\$5.95	\$16.95	<b>Ferrante Winery “Raspberry Blanc” – Ohio</b> A sweet and crisp raspberry wine made from Blanc grapes and raspberry.	\$4.95	\$15.95

## *Red Wines*

<b>Kenwood Merlot – Sonoma</b> Aged in a combination of French and American oak barrels with notes of ripe plum, dried cherry, cinnamon, licorice and vanilla.	\$5.95	\$16.95	<b>Angove “Hope’s End” Red Blend – Australia</b> A perfect blend of Grenache, Shiraz and Malbec with notes of ripe red fruit, forest fruit jam, vanilla, oak and chocolate.	\$6.95	\$18.95
<b>Brietenbach Winery “Festival Blend” – Dover, Ohio</b> - A Chianti-style dry red made from a blend of Cabernet Sauvignon, Merlot and Sangiovese grapes aged in French Oak.	\$6.95	\$18.95	<b>Kenwood “Yulupa” Pinot Noir – Sonoma</b> - Light-bodied with earthy notes of raspberry, cherry and strawberry. Tart and peppery, it finishes with rhubarb accents.	\$5.95	\$16.95
<b>Troutman Vineyards “Farmers Red” – Wooster, Ohio</b> – A very sweet red made from Concord grapes. Served chilled.	\$5.95	\$16.95	<b>Trapiche Cabernet Sauvignon – Argentina</b> A dark smooth red with classic notes of cherries, plums, licorice, blackberry and chocolate.	\$5.95	\$16.95
<b>Blue Barn Winery “Wooster Red”- Wooster, Ohio</b> - A dry blend of Syrah, Merlot and Cabernet Sauvignon with hints of black cherry, plum and oak.	\$6.95	\$18.95	<b>Brietenbach Winery “Roadhouse Red” – Dover, Ohio</b> - Semi-sweet red made from a unique blend of French and American grapes.	\$5.95	\$16.95

## *Champagne & House Specialties*

<b>Firelands Winery Brut</b>	\$5.95	\$16.95	<b>Classic Mimosa/Mimosa du Jour</b>	\$4.95
<b>Champagne – Ohio</b> - A classic, dry, effervescent, blend of Pinot Grigio and Chardonnay.			A blend of seasonal juices and Firelands Winery Brut Champagne	

## *Beer*

<b>Great Lakes Brewing Co. Cleveland “Dortmunder Gold”</b>	\$4.25	<b>Great Lakes – Cleveland – “Commodore Perry IPA”</b>	\$4.25
Lager – A smooth blend of sweet malt and dry hops.		- A British-style IPA. Dry, well-hopped with caramel malt flavors.	

### **Millersburg Brewing Co.– Millersburg, Ohio**

“Lot 21 Blonde” A delicious blend of Pilsner and Munich malts and German hops. Crisp and refreshing. \$4.25

**Heineken** \$4.25      **Bud Light** \$3.25      **Sam Adams - Seasonal Selections** \$4.25

*Did you know? You can take unfinished bottles of wine home with you! (Corked and bagged, of course!)  
All wines are available for purchase to go – See the front desk!*