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.  $12.95

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-marinarted 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

Southern Pecan Pie
House-made flaky crust filled with a delicious traditional molasses and pecan filling.
$4.95

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

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

Cheesecake du Jour
Varieties change weekly.
$5.95

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
Wine

14 Hands Winery  Columbia River Valley, Washington

Moscato - A light, smooth white with aromas of white rose, ripe honeydew, peach and tangerine. Delicious.
Riesling - Sweet, bright and crisp, this traditional Riesling displays flavors of apple, pear and apricot.

$5.95/glass     $16.95/bottle

Mirassou Winery  Modesto, California

Merlot – Flavors of black cherry, blackberry and hints of vanilla and slight spice.
Chardonnay – Intense flavors of peach, nectarine and other tropical notes, with a hint of citrus and oak.
Pinot Grigio – Intense flavors of apple, peach, pear and citrus. Crisp and refreshing.

$5.95/glass     $16.95/bottle

Dark Horse Winery  Modesto, California

Cabernet Sauvignon – Blackberry and black cherry, slight tannin, brown spice and a hint of dark chocolate.
Sauvignon Blanc – Flavors of pink grapefruit, fresh tropical fruits and bright citrus with a crisp, bright finish.
Pinot Noir – With flavors of fresh red cherry and strawberry, complimented with a gentle flowery finish.

$5.95/glass     $16.95/bottle

Ohio Wines

We are proud to showcase these delicious, locally produced wines. These wines make great gifts – take a bottle home today!

Troutman Vineyards  Wooster, Ohio

A small, family-owned vineyard producing delicious wines right here in Wayne County since 2001.

Farmers White – Sweet and refreshing, this wine is made from locally grown blanc grapes.
Farmers Red – This sweet red is crisp and delicious. Made from 100% locally grown Concord grapes.
White Menagerie – Made from Seyval Blanc grapes, this is a crisp wine with a slightly citrus aroma.

$5.95/glass     $16.95/bottle

Brietenbach Winery  Dover, Ohio

Award-winning, family-owned winery in the Heart of Amish Country

Festival Blend – Special Reserve. For those who prefer a dry red, enjoy this Chianti-style cabernet blend.

$6.95/glass     $18.95/bottle

Roadhouse Red – A classic, semi-sweet red wine made from a unique blend of French and American grapes.

$5.95/glass     $16.95/bottle

Blue Barn Winery  Wooster, Ohio

A small, family owned vineyard right here in Wayne County producing delicious, limited production wines.

Vintners Reserve White - A light, semi-dry blend of Reisling, Vidal Blanc and Chardonnay with hints of peaches, green apple, toasted vanilla and a smooth buttery finish. Glass - $6.95  Bottle - $18.95

Vintners Reserve Red - A rich, full-body dry red blend of Cabernet Sauvignon, Merlot and Syrah with notes of black cherry, plum and a hint of oak. Glass - $6.95  Bottle - $18.95

Beer & Alcoholic Beverages

Heineken, Sam Adams (Varieties change seasonally), Dortmunder Gold, Great Lakes IPA and Seasonal Great Lakes - $4.25

“Featured” Beer of the Week - $4.25

Budweiser, Bud Light - $3.25

Featured Mimosa (Changes Weekly) - $4.95

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!