



SILVER PINE

PLEASE CALL**928.779.7950**

Or extension 57950
from your guest room
phone to place your
order.

BREAKFAST MENU**Monday-Saturday**

7 AM - 11 AM

Sunday

7 AM - Noon

LUNCH | DINNER**Saturday**

11 AM - 8 PM

Sunday-Friday

4 PM - 8 PM

BREAKFAST

*Substitute a side of fresh fruit
for breakfast potatoes +\$2*

Veggie Omelet12

Egg Whites, Spinach, Onions,
Mushrooms, Tomatoes, Red and Green
Bell Peppers, Served with Breakfast
Potatoes and Choice of Toast

Denver Omelet.....12

Cheddar Cheese, Ham, Onions,
Peppers, Served with Breakfast
Potatoes and Choice of Toast

Breakfast Sandwich..... 10

Two Eggs, Bacon, Cheddar Cheese
on an English Muffin, Served with
Breakfast Potatoes

The American.....12

Two Eggs Any Style, Choice of Ham
Steak, Applewood Smoked Bacon
or Sausage, Served with Breakfast
Potatoes and Choice of Toast

Lumberjack.....14

Buttermilk Pancakes, Two Eggs
Any Style, Choice of Ham Steak,
Applewood Smoked Bacon, or Sausage
Served with Breakfast Potatoes

Griddle Cakes10

Two Buttermilk Pancakes with Choice
of Blueberries or Bananas, Served with
Maple Syrup and Butter

Santa Fe Breakfast Burrito | 10

Eggs, Chorizo, Cheddar Cheese, Green
Onion, Sour Cream, Salsa, Served with
Breakfast Potatoes

Oatmeal8

Steel Cut Oats with Brown Sugar, Milk,
Pecans, Raisins

Yogurt Parfait6

Strawberry and Vanilla Yogurt with
Homemade Granola

Bagel & Cream Cheese4

Dine-In Menu

LUNCH | DINNER

continued on reverse side

Salads**Simple Green8**

Petite Lettuces, Cucumber, Cherry
Tomato, Shredded Carrots, Choice of
Dressing

Grilled Chicken Caesar14

Brioche Croutons, Parmesan, Sliced
Egg, Tomato Wedges, Caesar Dressing

Sandwiches

Served with French Fries

Reuben.....14

Thinly Sliced Corn Beef, Sauerkraut,
Swiss Cheese and Remoulade on Dark
Russian Rye

L.A. Burger14

6 Oz. Choice Angus Beef, Brioche Bun,
Red Onion, Tomato, Dill Pickle Chips,
Lettuce, Cheddar Cheese

Tuna Melt.....14

Tuna Salad and Melted Cheddar
Cheese on Marbled Rye

Turkey Breast Croissant12

Thin Slices of Turkey Breast, Lettuce,
Tomato, Lingonberry Mayo, Swiss
Cheese

Muffaletta Sandwich14

Pastrami, Mortadella, Provolone
Cheese, and Olive Spread Served on
Focaccia Bread

*Consuming raw or undercooked: meats, poultry, seafood, shellfish, eggs, or
unpasteurized milk may increase your risk of foodborne illness. Due to the nature
of restaurants, we are unable to guarantee a completely allergen-free kitchen.*

ALL-DAY / *continued*

Entrées

Chicken Wings 8 for \$12
Buffalo Sauce and Ranch Dressing

Spaghetti Bolognese.....15
Spaghetti Smothered in Housemade
Bolognese Sauce, Served with a Side
of Garlic Bread

Chicken Quesadilla.....12
Shredded Chicken, Sautéed Onions,
Tomatoes, Hatch Green Chilies, Melted
Cheese , Served with Side Salsa,
Guacamole and Sour Cream

Fish & Chips.....17
Cod Fillets Hand-Dipped in our House
Beer Batter, Served with French Fries,
Cole Slaw and Tartar Sauce

Chefs Cut of the Day.....18
Our Chef Daily Beef-Cut
Served with Mashed Potatoes
and Sautéed Green Beans

Atlantic Salmon.....18
Grilled and Served with Mashed
Potatoes and Vegetables Du-jour

Dessert

Chocolate Cake8
Two Layer Chocolate Cake with
Two Layers of Chocolate Frosting

**Little America Bread
Pudding**.....8
Our Secret Recipe Topped
with Buttered Rum Sauce

BEVERAGES

COFFEE 3

SODA | JUICE | MILK 4

WHITE WINE..... 12

Oregon Pinot Gris 375ml
Bandit Chardonnay 500 ml
Oregon Sparkling White 375ml

RED WINE 12

Oregon Pinot Noir 375ml
Bandit Cabernet 500ml

CANNED/BOTTLED BEER 6

Budweiser
Bud Light
Coors Light
Miller Lite
Corona
Blue Moon
Blue Moon Light Sky
Negro Modelo
Lumberyard IPA
Stella Artois
Sam Adams 76

CANNED COCKTAIL 8

Mai Tai 12oz
Margarita 12oz
Bloody Mary 12oz

SPIRITS + MIXER 9

Tito's Vodka
Bombay Sapphire Gin
Bacardi Rum
Jim Beam Bourbon

WHITE CLAW HARD SELTZER..... 5

White Claw
Lime, Mango and Raspberry
Smirnoff
Red, White and Berry

MIXERS

Regata Ginger Beer
Canada Dry Club Soda, Tonic
Coke, Diet Coke, Sprite, Ginger Ale

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