



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 Omelet **12**

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 Cakes **10**

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

Oatmeal **8**

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

Yogurt Parfait **6**

Strawberry and Vanilla Yogurt with
Homemade Granola

Bagel & Cream Cheese **4**

Dine-In Menu

LUNCH | DINNER

continued on reverse side

Salads

Simple Green **8**

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

Grilled Chicken Caesar **14**

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. Burger **14**

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 Croissant **12**

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

Muffaletta Sandwich **14**

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 Cake 8
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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