

EAT WISCONSINABLY!

Welcome

Our chef has a passion for the Midwest and the foods unique to this region. Our dishes are Wisconsin-centric with locally sourced products. We want you to find comfort here at 29 Pines!



@29PinesRestaurant



29PinesAndLodgeBar



Delicious
Hand-Crafted
Natural
100% ORGANIC
PREMIUM
100% FRESH
Goat
Pure
MADE A
QUALITY
First
FRESH FOOD
COCONUT
Pure Milk
FARM
DAILY FRESH

29 PINES

SHARABLES

Ellsworth Cheese Curds

Breaded Ellsworth Wisconsin cheese curds served with garlic ranch dipping sauce. 6

Grilled Cheese Curds

We grill fresh cheese curds because the best part of any cheese dish is the crispy edges! Served over a sour dough hoagie. 5

Nachos ★(gluten friendly)

Corn chips, seasoned taco meat, cherry tomatoes, diced onions, black olives & beer cheese sauce. 7

Coco Shrimp

Deep fried tail-on shrimp with Sriracha piña colada aioli. BOOM! 9

Cheesy Wisconsin Fries

A skillet of our almost famous parmgarlic beer battered fries covered in beer cheese sauce with Sriracha ketchup to dip. 5

Golden Mushrooms

Beer battered & deep fried whole cremini mushrooms with tumeric ranch sauce. 5

Wiscodilla

A flour tortilla loaded with Wisconsin cheese curds served with beer cheese sauce. 6

Add chicken 2, shrimp or steak 3

BUFFETS

Lunch

Served Monday-Friday, 11am - 2pm

Three meats, two soups, 40 item salad bar & sides. 12

Brunch

Served Sunday, 9am - 2pm

Breakfast & lunch items including 40 item salad bar. 12

Salad Bar

Two house-made soups & 40 item salad bar. 8

Add to any meal. 5

SALADS & SOUPS

Choose from our house-made dressings: Avocado Poblano, Bleu Cheese, Tarragon French, Garlic Ranch, Caesar or Honey Mustard.

Add to any salad chicken 2, or shrimp 3

The Super Market

Romaine lettuce, parmesan cheese, cherry tomatoes, sliced red onion, sweet corn sprouts, carrots, cucumber & house-made croutons. 9

The Farmers Market

Spinach & spring mix, feta cheese, kalamata & black olives, sliced red beets, sweet corn sprouts, cheery tomatoes, artichokes & cucumber. 7

Classic Caesar Salad

Romaine lettuce, tangy Caesar dressing, cherry tomatoes & house-made croutons topped with parmesan cheese. 7

House-Made Soup

Ask for our soup of the day selections! Cup 2

DIPPERS

Served with our homemade 29 spice blend seasoned chips or homemade daily cup of soup.

Add parmgarlic fries 2. Choice of sauces:

Avocado Poblano, Bleu Cheese, Tarragon French, Garlic Ranch, Caesar, Honey Mustard, BBQ or Buffalo.

Tenderlicious

Enjoy chicken tenderloin rolled in crispy homestyle seasoning & deep fried golden brown. 8

Shimpapalooza

Thin crispy breaded tail-on butterflied shrimp served with house-made cocktail sauce. 8

Wingzingers

Whole chicken wings rolled in seasoned flour & deep fried golden brown. 7

BOWLS ★(gluten friendly)

Sweet & Sour Shrimp

Four large shrimp sautéed with salt & pepper, tossed in our Asian vegetables & sweet & sour sauce, served over moscato infused rice. 9

Tangy Beef & Broccoli

Beef tips sautéed with tangy teriyaki sauce, served with steamed fresh broccoli over moscato infused rice. 9

Beef Tips Over Mashed

Freshly mashed, Wisconsin grown yukon gold potatoes topped with hand-cut beef tips, roasted corn & brown gravy. 11

SANDWICHES & WRAPS

Served with our homemade 29 spice blend seasoned chips or homemade daily cup of soup.

Add parmgarlic fries 2. Add unlimited salad bar 5.

Chicken Caesar Wrap

Romaine lettuce, tangy Caesar dressing, seasoned crispy or grilled chicken & house-made croutons tossed together with parmesan cheese all wrapped up. 8

Chicken Bacon Ranch Wrap

Crispy or grilled chicken tender, romaine lettuce tossed in ranch, cherry tomatoes, bacon & cheese all wrapped up. 9

Veggie Wrap

Romaine lettuce, carrots, cucumber, tomatoes & bell peppers tossed in honey mustard all wrapped up. 6

Add chicken 2, shrimp or steak 3

Buttermilk Chicken Sandwich

6 oz. chicken breast marinated in buttermilk, rolled in seasoned flour, served crispy with a lemon dijon sauce topped with lettuce on a brioche bun. 7

Philly Steak

Sliced prime rib stewed in beef au jus & topped with American cheese, sautéed bell peppers & onion served on a sourdough hoagie. 12

Hot Hawaiian Ham & Cheese

Grilled pit ham & pineapple, smoked gouda & cheddar topped with teriyaki sauce, piled on a Hawaiian roll. 7

PASTA

Sriracha Lime Bacon Mac

Hardwood smoked bacon & baby spinach simmered together with our house-made sriracha lime cheese sauce & mixed into cavatappi pasta. 10

Garlic Chicken Alfredo Mac

House seasoned crispy or grilled chicken, garlic, cherry tomatoes & baby spinach tossed with alfredo sauce & mixed into cavatappi pasta topped with chopped rosemary. 12

Pasta Primavera

Sautéed veggies tossed in an olive oil & lemon juice dressing, mixed into a penne pasta topped with parmesan cheese. 8

Add chicken 2, shrimp 3

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

BURGERS

Our burgers are fresh ground, Wisconsin Angus beef 1/2 lb. patty, seasoned with our 29 spice blend for ultimate flavor. Served with our homemade 29 spice blend seasoned chips or homemade daily cup of soup.

Add parmgarlic fries 2. Add unlimited salad bar 5.

La Crosse Melt

Melted Wisconsin Baby Swiss & American cheese with caramelized onions on grilled wheat toast. 9

Chippewa Falls Shroom & Swiss

Sautéed cremini mushrooms & melted Wisconsin Baby Swiss cheese topped with A1 sauce & onion aioli on a brioche bun. 9

Green Bay Olive

Provolone cheese, sautéed black & green olives topped with olive aioli & lettuce on a sesame bun. 11

Wausau Sour Dough

Melted Wisconsin Baby Swiss cheese, onion aioli & sautéed cremini mushrooms on a grilled sour dough bun. 10

Madison Whiskey

House-made whiskey BBQ sauce, hardwood smoked bacon, smoked Wisconsin cheddar cheese, crispy fried onions & lettuce on a sesame bun. 11

Rice Lake Bison

Locally sourced ground bison, lettuce, tomato, & real Wisconsin butter on a brioche bun. 14

The Eau Claire

Burger, sesame bun & American cheese, that's it, classic & simple! 9

Hudson Breakfast

Crispy hash browns, over-easy egg, American cheese, hardwood smoked bacon & house-made Sriracha ketchup served on a brioche bun. 10

ALA CART

Cup of Soup 2
Bowl of Soup 3
Side Salad 2
Salad Bar 5

Side Cheese Curds 4
Deep Fried Shrimp (x4) 3
American Fries 2
Hash Browns 2

Loaded Hash Browns 3
Bacon (x3) 2
Sausage Links (x3) 2
Ham 2

Pancake 2
Toast 1



ENTRÉES

Served with your choice of potato & chef special vegetable.

CHICKEN

Smothered Chicken

6 oz. boneless, skinless chicken breast char grilled & smothered with caramelized mushrooms, onion & rosemary cheese sauce. 15

Broasted or Baked Chicken

► 1/4 bone-in mixed chicken drizzled with Sriracha maple syrup. 10

Add 2 for all white or all dark meat.

► 1/2 bone-in mixed chicken drizzled with Sriracha maple syrup. 12

Add 2 for all white or all dark meat.

► TO-GO SELECTIONS:

Served with two sides & dinner rolls.

8 piece: 15 | 12 piece: 20 | 14 piece: 28

FISH

Pan Fried Walleye

8 oz. pan fried fresh walleye fillet with a lemon rosemary sauce. 15

Salmon ★(gluten friendly)

6 oz. butter dill poached salmon. 17

STEAK ★(gluten friendly)

Have your steak customized! Add deep fried shrimp to any dinner 3, melted bleu cheese 1.50, melted cheese, mushrooms & onion 2, sautéed onion 1, sautéed mushrooms 1.50, melted cheddar cheese 1, melted parmesan cheese 1.

Grilled Sirloin

8 oz. hand cut char grilled sirloin, 29 seasoned & grilled your way. 17

New York Strip

12 oz. well-marbled New York cut, 29 seasoned & grilled your way. 28

Ribeye Tomahawk

8 oz. tender bone-in ribeye, 29 seasoned & grilled your way. 30

DESSERTS

Ice Cream Sundae

Vanilla, strawberry or chocolate ice cream topped with whipped cream, sprinkles & three cherries, because who wants just one cherry! 3

Add caramel or hot fudge .29

Root Beer Float

Vanilla ice cream with aged vanilla root beer. 3

Pie

Ask about our homemade pies! Slice 3, Whole Pie 15

Cheesecake

Homemade cheesecake flavors include New York, Chocolate & Turtle. Slice 5, Combo Plate 12, Whole Pie 20

BEVERAGES

Juice

Orange, grape, apple, cranberry or tomato
large 2

Coffee

Full city Arabica dark roast, 100% Columbian,
or Decafe 1.50

Hot Chocolate 1.50

Hot Tea

An assortment served with honey & lemon.
1.50

Soda

Coke, Diet Coke, Sprite, Sprite Zero, Mellow
Yellow, Barqs Root Beer, Lemonade, Iced Tea,
Raspberry Iced Tea, Sweet Tea, High-C, or
Mountain Berry Blast Powerade 2

Milk

White or chocolate
large 2.50

We cater

29 PINES

Over 75 years of combined food & beverage experience,
creating a diversified, quality & value driven catering menu...

Food tastings available, call us for more information!

715-874-2929

to you!

EAT WISCONSIBLY!

CONSUMER ADVISORY: Items served rare or medium rare may be undercooked and will only be served upon customers request. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness, especially if you are pregnant or have certain medical conditions.

KEEP IT LOCAL!

29 Pines opened in 2006 when the facility was built and opened. The name comes from Highway "29" which is the east west corridor of northern Wisconsin and "Pines" refers to the northern décor through out the travel center. Also, if you count the number of Pine trees around the pond in front, there are 29 of them. 29 Pines is owned and operated by River Country Coop. A Cooperative started by farmers in 1948 based out of Chippewa Falls, Wisconsin. Today 29 Pines is one of several consumer and agricultural business's that the Cooperative owns and operates through out the Chippewa Valley. We are proud of our roots and we support our local farms and business's as you can see by the vendors of the menu on this map.

We hope you enjoy your stay and our food!

