

DINNER MENU

CAMBRIA PINES LODGE
RESTAURANT

• STARTERS •

Soup of the Day | \$6

Shrimp Scampi | \$12

Prawns sauteed in olive oil and white wine with garlic and shallots, finished with lemon, capers, and fresh herbs

Roasted Garlic and Goat Cheese | \$12

House favorite served with marinated tomatoes, drizzled with a balsamic reduction, basil oil, and chili oil, served with fresh crispy crostini

Crab Cakes | \$14

Classic Maryland-style served with a spicy citrus aioli

Calamari | \$14

Lightly breaded served with a sweet Thai chili sauce

Garden Salad | \$8

Mixed greens with carrots, cucumbers, tomatoes and choice of dressing

Caesar Salad | \$8

Fresh romaine tossed with parmesan herbed croutons and our creamy caesar dressing

Field Greens Salad | \$8

Mixed greens tossed with sherry vinaigrette, caramelized walnuts, gorgonzola, and grapes

• ENTRÉES •

Surf and Turf | \$37

8oz sirloin topped with demi-glace and scampi style prawns; served with mashed potatoes and fresh vegetables

Filet Mignon | \$38

8oz Filet topped with demi-glace, mashed potatoes, and fresh vegetables

Ciabatta Burger | \$20

1/2 pound home-ground beef served with lettuce, tomato, red onion, bread and butter pickle chips, spicy aioli, on a toasted Ciabatta bun; served with sweet potato fries
Add bacon +\$2 | Add cheese +\$2

Grilled Pork Chop | \$32

French cut pork chop with roasted apple chutney atop a honey bourbon dijon glaze; served with mashed potatoes and fresh vegetables

Chicken Piccata | \$30

Tender chicken breast sauteed with garlic, capers, artichokes, sweet drop and lemon; served with rice pilaf and fresh vegetables

Vegan Penne Pasta | \$24

Rich bolognese mixed with tender lentils and tossed with penne pasta

Ravioli | \$24

A combination of cheese, florentine, and butternut squash ravioli, topped with herbs and parmesan basil cream

Cajun Chicken Pasta | \$26

Penne pasta with cajun chicken breast, tossed in a cream sauce with andouille sausage, tomatoes, bell peppers and shallots

Shrimp Penne Pasta | \$30

Sauteed shrimp and penne pasta tossed in a cream and sun dried tomato basil sauce

Pan-Seared Sea Scallops | \$32

Sauteed with garlic, shallots, and herb butter; served over fresh greens and sauteed mushrooms, and mashed potatoes

Grilled Salmon | \$29

Topped with sun dried tomato and cucumber salsa and a balsamic reduction; served with orzo pasta with cheese and fresh vegetables

Meatless Shepherd's Pie | \$26

Rich mushroom and vegetable based sauce with impossible meat topped with cheesy mashed potato crust

• ENTRÉE SIDES •

Four-cheese Macaroni and Cheese | \$9

Pasta tossed with gruyere, fontina, aged sharp cheddar, and gorgonzola cheeses, topped with parmesan breadcrumbs

Ravioli | \$8

A combination of cheese and butternut squash ravioli tipped with herbs and parmesan basil cream

Scalloped Potatoes | \$8

Potatoes layered with cheese, cream, and onions

Sliced Mushrooms | \$7

Sautéed with soy sauce and black pepper

Brussels Sprouts | \$7

Sliced and served with dried cranberry and a balsamic reduction