



2905 Burton Dr., Cambria, CA 93428
cambriapineslodge.com

DINNER MENU

Welcome! *We proudly incorporate seasonal produce from our **Organic Kitchen Garden**. There is nothing like the taste of vegetables **fresh** from the garden. Our harvests, paired with the superb talents of our chef, create an **enjoyable** and **unique experience**. Once you taste the difference, you'll understand the increased popularity of **organically grown** produce, and see why we feel it is an important addition to our cuisine.*

***Cambria Pines Lodge** is also proud to introduce our "**gluten-free**" selections. Any items denoted with an (*) can be prepared as a "gluten-free" item. Please let your server know. Keep in mind that any items prepared without gluten products are **made in a facility** that handles many other **wheat products**. During normal kitchen operations, there is a **possibility** for food items to come into **contact** with **wheat gluten/proteins**. We are unable to guarantee that any menu item is completely gluten free.*

• APPETIZERS •

Shrimp Scampi* | \$12

Prawns sautéed in olive oil, white wine, garlic, shallots, artichokes and tomatoes. Finished with a creamy lemon and capers sauce with fresh herbs.

Roasted Garlic and Goat Cheese | \$12

A 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 and served with a sweet Thai chili sauce.

• SIDE SALADS •

Garden Salad | \$8

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

Field Greens Salad | \$8

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

Caesar Salad | \$8

Fresh romaine tossed with parmesan herbed croutons and our creamy Caesar dressing.

• ENTRÉE SALADS •

Chicken Caesar Salad | \$18

Fresh romaine tossed with parmesan herbed croutons and our creamy Caesar dressing. Topped with grilled chicken breast.

Asian Chicken Salad | \$18

Fresh greens topped with mandarin orange slices, toasted almonds, snow peas and rice noodles. Tossed in a sesame-based house dressing.

**Can be prepared as a gluten-free item*

Split plate fee \$6 | 18% gratuity added to parties of six or more

Menu items and prices subject to seasonal changes.

• ENTRÉES •

CHEF FAVORITES

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.

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 sautéed with garlic, capers, artichokes, sweet drop and lemon; served with rice pilaf and fresh vegetables.

SEAFOOD

Pan-Seared Sea Scallops | \$32

Sautéed with garlic, shallots and herb butter served over fresh greens, sautéed mushrooms and mashed potatoes.

Grilled Salmon* | \$29

Topped with sun dried tomato, cucumber salsa and a balsamic reduction. Served with a orzo cheese pasta and fresh vegetables.

PASTA

Ravioli | \$24

A combination of cheese, florentine and butternut squash ravioli. Topped with herbs and a parmesan basil cream.

Cajun Chicken Pasta | \$26

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

Shrimp Penne Pasta | \$30

Sautéed shrimp and penne pasta tossed in a creamy sun dried tomato basil sauce.

MEATLESS OPTIONS

Meatless Shepherd's Pie | \$26

Rich mushroom and vegetable based sauce with Impossible Meat. Topped with cheesy mashed potato crust.

Vegan Penne Pasta | \$24

Rich bolognese mixed with tender lentils and tossed with penne pasta.

BEST BURGER

Ciabatta Burger | \$20

1/2 pound home-ground beef on a toasted Ciabatta bun. Topped with lettuce, tomato, red onion, bread and butter pickle chips and spicy aioli. Served with sweet potato fries.

Add bacon +\$2 | Add cheese +\$2

• ENTRÉE SIDES •

Must be ordered with entrées

Four-cheese Macaroni and Cheese | \$9

Pasta tossed with gruyère, fontina, aged sharp cheddar and gorgonzola cheeses. Topped with parmesan breadcrumbs.

Ravioli | \$8

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

Sautéed Brussels Sprouts | \$7

Sliced and served with dried cranberry, shallots and bacon bits. Finished with a balsamic reduction.

Scalloped Potatoes | \$8

Layered potatoes with cheese, cream, and onions.

Sautéed Mushrooms | \$7

Sautéed in a creamy sherry sauce and topped with parmesan cheese.

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• BEVERAGES •

Hot & Iced Drinks | \$3

Tea, Coffee, Milk, Pink Lemonade

Juices | \$3

Orange, Cranberry, Tomato, Grapefruit, Pineapple

Soft Drinks | \$3

Pepsi, Diet Pepsi, Sierra Mist, Root Beer, Dr. Pepper, Mountain Dew, Ginger Ale

Sparkling Water

Pellegrino | \$5
Perrier | \$5
Panna | \$3

• BEER & WINE •

Draft Beer | \$7

12 beers available on tap;
Please ask your server for details

Domestic Beer | \$6

Budweiser, Bud Light, Coors,
Coors Light, Miller Lite

Premium & Imports | \$7

Corona, Heineken,
Modelo Especial, Stella, Pacifico

Non-Alcoholic Beer | \$6

Beck's, O'Douls

House Wines

Paso Robles - \$7/glass | \$20/bottle

California Sparkling Wine, Chardonnay, White Zinfandel, Cabernet Sauvignon

See our wine list for complete list of fine wines by the bottle or glass. Corkage fee of \$15 per bottle for wine brought in by our guests.

• AFTER DINNER DRINKS •

COCKTAILS | \$10

The Chosen Four

Vodka, Amaretto Disaronno, Baileys and Kahlua.

Peppermint Stick

Schnapps, Crème De Cocoa, and hot cocoa.

Mexican Coffee

100% agave tequila, Kahlua, chocolate sauce, whipped cream and cinnamon.

Nutty Irishman

Irish Whiskey, Baileys and Frangelico.

Keoke Coffee

Brandy, Kahlua, and Crème de Cocoa.

PORT

Vista Del Rey | \$6
Dry Sack | \$7
Antique Tawny | \$9

DESSERT WINE

Black Monukka | \$30

LIQUEURS

B&B | \$7.50
Chartreuse | \$7.50
Ouzo | \$7.50
Metaxa | \$7.50
Limoncello | \$8
Campari | \$7
Tuaca | \$7

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