

DINNER MENU

CAMBRIA PINES LODGE

DAILY
5-9PM

APPETIZERS

SHRIMP SCAMPI (GF) 18

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

CRAB CAKES 16

Classic Maryland-style served with a spicy citrus aioli.

CALAMARI 16

Lightly breaded and served with a sweet Thai chili sauce.

ROASTED GARLIC & GOAT CHEESE 12 (GFO) (VEG)

A house favorite served with marinated tomatoes, drizzled with a balsamic reduction, basil oil and chili oil. Served with fresh crispy crostini.

CHARCUTERIE BOARD (GFO) (N) 18

Fried Brie, Soppressata Salami, Applewood ham, prosciutto, dried apricots, almonds, grapes, Spanish olives and crostini.

SAUTÉED CREMINI MUSHROOMS 12 (GF) (VEG)

Pan roasted with a sherry cream sauce and fresh thyme butter.

PAN SEARED BRUSSEL SPROUTS 12 (GF) (VEG) (N)

Pan roasted with brown butter balsamic glaze, topped with toasted walnuts and goat cheese.

CHEESE STUFFED GARLIC BREAD 10 (VEG) (N)

Parisienne baguette toasted with mozzarella & parmesan cheese. Brushed with garlic olive oil, and served with roasted red pepper pesto.

SALADS & SOUPS

ADD BLACKENED CHICKEN (8OZ) +\$12

ADD BLACKENED SALMON (7OZ) +\$18

SIGNATURE SOUP 6 CUP 11 BOWL

Ask your server for today's soup.

GARDEN SALAD (GFO) (V) 9 HALF 14 FULL

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

CAESAR SALAD (GFO) (VEG) 9 HALF 14 FULL

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

FIELD GREENS SALAD 9 HALF 14 FULL

(GF) (VEG) (N)

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

ASIAN SALAD (GF) (VEG) (N) 9 HALF 14 FULL

Fresh greens and cabbage tossed in an Asian sesame vinaigrette. Topped with mandarin oranges, toasted almonds, snow peas and rice noodles.

(GF)=Gluten free (GFO)=Gluten free option available (VEG)=Vegetarian (V)=Vegan (N)=Contains nuts

Split plate fee \$6 | 20% gratuity added to parties of six or more
Menu items and prices subject to seasonal changes

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness; especially if you have a medical condition.

ENTRÉES

SEAFOOD

PAN-SEARED SEA SCALLOPS (GF) 42
Scallops sautéed with garlic and herb butter.
Served over wilted greens, sautéed mushrooms and mashed potatoes.

GRILLED SALMON 38
Topped with sun-dried tomato, cucumber salsa and a balsamic reduction. Served with orzo cheese pasta and fresh vegetables.

CHEF FAVORITES

SURF & TURF (GF) 52
8oz Sirloin topped with demi-glace and scampi-style prawns; served with mashed potatoes and fresh vegetables.

FILET MIGNON 49
8oz Filet topped with fried onions and demi-glace; served with a baked potato and fresh vegetables.

GRILLED PORK CHOP (GF) 34
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 peppers and lemon; served with rice pilaf and fresh vegetables.

PASTA

SHRIMP PENNE PASTA 36
Sautéed shrimp and penne pasta tossed in a creamy sun-dried tomato basil sauce.

CAJUN CHICKEN PASTA 32
Penne pasta tossed in a cream sauce with cajun chicken breast, andouille sausage, tomatoes, bell peppers and onions.

RAVIOLI (VEG) 26
A combination of cheese, florentine and butternut squash ravioli. Topped with herbs and parmesan basil cream.

MEATLESS OPTIONS

MUSHROOM STROGANOFF (VEG) 28
Crimini, button and shiitake mushrooms in a rich sour cream sauce over pappardelle noodles.

PAN SEARED SWEET POTATO WITH CURRY RICED CAULIFLOWER (GF) (V) 28
Rich coconut curry riced cauliflower with apple glazed pan-seared sweet potato and toasted pepitas.

BEST BURGER

CIABATTA BURGER W/ CHEESE 20
1/2 pound home-ground beef with cheddar cheese 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 or avocado +3

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ENTRÉE SIDES

GRILLED ASPARAGUS WITH HOLLANDAISE SAUCE (GF) (VEG) 9

Fresh asparagus grilled to perfection with a rich buttery sauce with a touch of lemon.

CREAMED SPINACH (VEG) 9

Classic steakhouse version with heavy cream, nutmeg and onions.

POTATO AND LEEK GRATIN (VEG) 9

Sliced potatoes and sautéed leeks with a creamy cheese sauce. Topped with parmesan.

SWEET POTATO CASSEROLE 9

(GF) (VEG) (N)

Creamy and buttery with maple syrup and raisins. Topped with toasted pecans.

BEVERAGES

SAN PELLEGRINO 7

750ml

HOT TEA 3

Ask your server for our selection

LOCALLY ROASTED COFFEE 3

Regular or Decaf

SOFT DRINKS 3

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

MILK OR CHOCOLATE MILK 3

ICED TEA OR PINK LEMONADE 3

BEER & WINE

ASK YOUR SERVER FOR OUR SELECTION

DESSERTS

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CAMBRIA PINES LODGE

HISTORY

According to legend, Cambria Pines Lodge was built in 1927 by an eccentric European baroness as her personal resort. She wished to live near Hearst Castle with its opulent lifestyle. Like Hearst Castle, her resort included a large Main Lodge building surrounded by smaller “guest” facilities for visitors from Europe or new friends made in America.

The baroness’s plan, alas, was short-lived. After receiving an ultimatum from her husband to return at once to Europe or live forever without him, she sold her Lodge to the Cambria Development Company. The Cambria Development Company used the Lodge as its headquarters and as a gathering place for prospective buyers of land on Lodge Hill. By 1932, thirty-one log cabins had been added to the property.

During the Great Depression of the 1930s, Cambria Pines Lodge was known as a fashionable destination resort for travelers fortunate enough to set aside their concerns for a time. It was also a popular stopover for Mr. Hearst’s guests when a timely completion of the trip to San Simeon was made impossible by inclement weather. California State Senator Elmer Rigdon of Cambria had been instrumental in winning approval of the 1919 bond that assured construction of the coastal highway originally known as the Roosevelt Highway (after President Theodore Roosevelt). Now known as Scenic Highway 1, the road that opened the formerly impassable stretch of coastline from Carmel to San Simeon was officially dedicated on June 27, 1937, by then-Governor Frank Merriam. Mrs. Merriam attended a meeting at Cambria Pines Lodge the previous evening and said a few words of personal thanks to the people of Cambria for the hospitality they had shown during the highway’s construction. An airfield and a riding academy were just across from the Lodge on Burton Drive. Guests enjoyed horseback riding, fishing, and backpacking trips.

In the 1960s, the Lodge boasted its own zoo complete with ringtail doves, an alligator, a monkey, six Irish setters, and two hundred pheasants. Tame peacocks and peahens were the last remnants of the Lodge’s zoo. They roamed the grounds until the mid-1990s, showing off their beautiful feathers and eating out of our guest’s hands.



WE HOPE YOU ENJOY YOUR VISIT TO CAMBRIA PINES LODGE!