

CAMBRIA PINES LODGE

FOOD

ANCHO CHILE STRIP STEAK (GF) | 18

4 oz. Ancho chile rubbed strip steak seared and sliced. Served with fresh avocado. Topped with corn salsa & housemade buttermilk ranch.

CHARCUTERIE BOARD (GFO) (N) | 22

Variety of cheeses served with prosciutto, soppressata salami, dried apricots, almonds, grapes, Spanish olives & crostini.

LOBSTER MAC N CHEESE | 35

Rich and creamy cheese sauce with pieces of lobster. Served with crostini.

CALAMARI STEAK STRIPS | 16

Lightly breaded and served with a sweet Thai chili sauce.

CRAB CAKES | 16

Classic Maryland-style served with a spicy citrus aioli.

FRIED BRUSSEL SPROUT SALAD (VEG) (N) | 16

Fried brussel leaves tossed with toasted macadamia nuts, goat cheese & a rich balsamic butter dressing.

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

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

TRUFFLE FRIES (VEG) | 12

Home fries tossed with truffle oil and parmesan. Garnished with shallots and fried garlic. Served with parmesan aioli.

(GF)=GLUTEN FREE (GFO)=GLUTEN FREE OPTION AVAILABLE
(VEG)=VEGETARIAN (V)=VEGAN (N)=CONTAINS NUTS