

DINNER
MENU

CAMBRIA PINES LODGE

DAILY
5-8:45PM

APPETIZERS

SHRIMP SCAMPI* 18
Prawns sautéed in olive oil, white wine, garlic, shallots, artichokes and tomatoes. Finished with a creamy lemon and capers sauce with fresh herbs.

CALAMARI 16
Lightly breaded and served with a sweet Thai chili sauce.

CRAB CAKES 16
Classic Maryland-style served with a spicy citrus aioli.

ROASTED GARLIC & 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.

SIDE SALADS

ADD BLACKENED CHICKEN (8OZ) +\$12
ADD BLACKENED SALMON (7OZ) +\$18

GARDEN SALAD 9
Mixed greens with carrots, cucumbers, tomatoes and choice of dressing.

CAESAR SALAD 9
Fresh romaine tossed with parmesan herbed croutons and our creamy Caesar dressing.

FIELD GREENS SALAD 9
Mixed greens tossed with sherry vinaigrette, caramelized walnuts, gorgonzola, and grapes.

ASIAN SALAD 9
Fresh greens and cabbage tossed in an Asian sesame vinaigrette. Topped with mandarin oranges, toasted almonds, snow peas and rice noodles.

ENTRÉE SIDES

MUST BE ORDERED WITH ENTRÉES

FOUR-CHEESE MACARONI & CHEESE 9
Pasta tossed with gruyère, fontina, aged sharp cheddar and gorgonzola cheeses. Topped with parmesan breadcrumbs.

SAUTÉED BRUSSEL SPROUTS 8
Sliced and served with dried cranberries, shallots and bacon bits. Finished with a balsamic reduction

SCALLOPED POTATOES 9
Layered potatoes with cheese, cream and onions.

RAVIOLI 8
A combination of cheese and butternut squash ravioli. Topped with herbs and parmesan basil cream.

SAUTÉED MUSHROOMS 8
Sautéed in a creamy sherry sauce and topped with parmesan cheese.

*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

SEAFOOD

PAN-SEARED SEA SCALLOPS 38

Scallops sautéed with garlic and herb butter. Served over fresh greens, sautéed mushrooms and mashed potatoes.

GRILLED SALMON* 32

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

CHEF FAVORITES

SURF & TURF 46

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

FILET MIGNON* 42

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

GRILLED PORK CHOP* 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 drop and lemon; served with rice pilaf and fresh vegetables.

PASTA

RAVIOLI 24

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

CAJUN CHICKEN PASTA 30

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

SHRIMP PENNE PASTA 32

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

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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

San 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

California Sparkling Wine, Chardonnay,

20/BOTTLE

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.

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