



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 a (*) 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 •

Add Blackened Chicken (8oz) +\$12

Add Blackened Salmon (7oz) +\$18

Garden Salad | \$9

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

Field Greens Salad | \$9

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

Caesar Salad | \$9

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

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 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 | \$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.

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 •

CHEF FAVORITES

Surf and 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.

SEAFOOD

Pan-Seared Sea Scallops | \$34

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.

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

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• BEVERAGES •

Hot & Iced Drinks | \$3

Tea, Coffee, Milk, Pink Lemonade

Soft Drinks | \$3

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

Juices | \$3

Orange, Cranberry, Tomato, Grapefruit, Pineapple

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.*

CAMBRIA PINES LODGE

For more than a thousand years, Chumash Indians lived in the Cambria area. By the mid-1850s they were largely displaced by homesteading immigrant ranchers from northern Italy and southern Switzerland. Cambria has been noted in the past for logging, cinnabar mining, whaling, and as a major county seaport. By the mid-1880s, our population approached 7,000; however, the advent of the Southern Pacific railway to San Luis Obispo in 1894 signaled the decline of shipping, and Cambria relaxed into a quiet village.

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!