

PINE CREST INN

2026 Menu

Main Dining Room



Appetizers

- Port Wine Relish Tray \$12**
Classic Port Wine Cheese, salumi, sweet pepper relish, banana peppers, okra, celery and crackers. A Pine Crest Inn tradition!

Pine Crest Wings \$16
Eight chicken wings fried & tossed in your choice of sauce: mild, hot, garlic parmesan, sweet Thai chili, BBQ, honey buffalo, honey mustard, Old Bay, or lemon pepper

Crab Dip \$16
Served with pita points and tortilla chips

Fire Cracker Shrimp \$16
Served with sweet Thai remoulade

Gulf Shrimp Cocktail GF \$14
Six gulf shrimp served with homemade cocktail sauce and lemon
- Ahi Tuna* \$15**
Served with sweet Thai remoulade

Steamed Mussels a la Mernier \$13
Prince Edward Island mussels in garlic butter and wine. Served with toasted bread for dipping.

PCI Potstickers \$12
Fried dumplings filled with Shiitake mushrooms, spinach, and carrots over shredded cabbage & scallions with sweet Thai chili dipping sauce

Bloomin' Mushrooms \$10
Breaded & deep fried oyster mushrooms with housemade jalapeno ranch dip

Bacon-Wrapped Scallops* \$18
Six scallops served with housemade remoulade

Salads & Soups

- PCI House Salad* Side \$6/Full \$12**
Mixed greens, grape tomatoes, English cucumber, julienned carrots, and crouton.

Bleu Cheese Wedge Salad* Side \$7/Full \$13
Cherry tomatoes, pickled red onion, bacon, bleu cheese.

Caesar Salad* Side \$6/Full \$12
Romaine hearts, crouton, and shredded parmesan.

Add to any salad: Chicken \$6, Shrimp \$8 or Salmon* \$12

Dressing choices: House Bleu Cheese, Jalapeno Ranch, Ranch, 1000 Island, Balsamic Vinaigrette, Honey Mustard, Italian

Soup du Jour Cup \$5/Bowl \$8

Classic Entrees

- 22oz Pine Crest Inn Signature Porterhouse Pork Chop* GF \$35**
Fork tender served with mashed potatoes, fresh vegetables and natural pan gravy. A Pine Crest Inn tradition for over 60 years!

Certified Angus Beef Prime Rib* GF 7oz \$33/10oz \$39 (Wednesdays-Saturdays only)

Atlantic Salmon* GF \$29
8oz salmon filet topped with cajun honey butter and served with today's potato and vegetable.

Certified Angus Beef Steak of the Day* GF Rib-Eye \$40/Filet \$45 Add sauteed mushrooms \$4

Surf & Turf* GF \$52
6oz grilled shrimp topped scampi butter and 6oz filet topped with demi-glaze and melted butter.

Southern Short Ribs GF \$30
Slow-roasted braised short ribs served with your choice of sides.

Stuffed Sole* \$32
Atlantic Sole stuffed with Maryland-style crab cake.
- Chicken Pine Crest* GF \$25**
Tender grilled chicken breast topped with seasoned mushrooms and a spinach & artichoke spread. Served with today's potato and fresh vegetable.

Tortellini with Chicken \$26/with Shrimp \$29
Basil pesto and alfredo sauce with three cheese tortellini seasoned with roasted red pepper and served with toasted bread.

Chicken Parmigiana \$25
Breaded and fried chicken breast over spaghetti, topped with marinara and melted mozzarella cheese, and served with toasted bread.

Pine Crest Bolognese \$21
Blend of beef & roasted mirepoix, pomodoro sauce on spaghetti served with toasted bread.

Al's Famous Fried Chicken \$22
Thigh, breast, & drum served with mashed potatoes & daily vegetable.

Roasted Oyster Mushrooms V \$24
Served with a tomato basil sauce over capellini.

A 20% gratuity will automatically be added to tables of 8 or more.

All items marked GF are either Gluten Free or can be ordered that way.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*