

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, julienne 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.*