

PINE CREST INN

2023 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 8 for \$13

Eight chicken wings fried and 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

Crab-Stuffed Mushrooms \$11

Broiled and topped with garlic lemon butter

Gulf Shrimp Cocktail GF \$14

Six gulf shrimp served with homemade cocktail sauce and lemon

Ahi Tuna \$14

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.

Fried Mushrooms \$9

Breaded and deep fried button mushrooms with housemade jalapeno ranch dip

Salads & Soups

PCI House Salad* Side \$5/Full \$12

Mixed greens, grape tomatoes, English cucumber, julienned carrots, and crouton.

Add chicken \$6 or shrimp \$8

Bleu Cheese Wedge Salad Side \$6/Full \$13

Cherry tomatoes, pickled red onion, bacon, bleu cheese

Caesar Salad* Side \$5/Full \$12

Romaine hearts, crouton, and shredded parmesan.

Add chicken \$6 or shrimp \$8

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

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

Loaded Baked Potato Soup or ask your server for today's selection

Classic Entrees

22oz Pine Crest Inn Signature Porterhouse Pork Chop* GF \$30

Fork tender served with mashed potatoes, fresh vegetables and natural pan gravy. A Pine Crest Inn tradition for over 60 years!

Atlantic Salmon* GF \$25

Topped with cajun honey butter and served with today's potato and vegetable

Chicken Pine Crest* GF \$24

Tender grilled chicken breast topped with seasoned mushrooms and a spinach & artichoke spread. Served with today's potato and fresh vegetable.

Stuffed Sole* \$29

Freshly-caught Atlantic Sole stuffed with Maryland-style crab cake.

Certified Angus Beef Steak of the Day* Rib-Eye \$33/Filet \$37

Certified Angus Beef Prime Rib*

7oz \$25/10oz \$31

(Available Wednesdays-Saturdays only)

Southern Short Ribs \$28

Slow-roasted braised short ribs served with your choice of sides

Chicken Parmigiana \$24

Breaded and fried chicken breast over spaghetti, topped with marinara and melted mozzarella cheese, and served with toasted bread.

Surf & Turf \$42

6oz grilled shrimp topped scampi butter and 6oz filet topped with demi-glaze and melted butter

Tortellini with Chicken \$24/with Shrimp \$28

Basil pesto and alfredo sauce with three cheese tortellini seasoned with roasted red pepper

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.