

PINE CREST INN

Limited U.S. Open Dinner Menu



Starters

Port Wine Relish Tray \$12

Classic Port Wine Cheese, salumi, sweet pepper relish, banana peppers, okra, celery and crackers. A Pine Crest Inn tradition!

Gulf Shrimp Cocktail GF \$14

Six gulf shrimp served with homemade cocktail sauce and lemon

Ahi Tuna \$15

Served with sweet Thai remoulade

Housemade Maryland-Style Crabcakes \$18

Served with spicy remoulade

Bacon-Wrapped Scallops \$18

Six scallops served with housemade remoulade

Salads & Soups

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

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

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

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

Soup Cup \$5/Bowl \$8

Loaded Baked Potato Soup or Soup DJ

Entrees

22oz Pine Crest Inn Signature Porterhouse Pork Chop* GF \$32

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

Atlantic Salmon* GF \$28

8oz salmon filet 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.

Certified Angus Beef Filet Mignon* \$39

8oz filet mignon served with today's potato and vegetable.

Add sauteed mushrooms \$3

Certified Angus Beef Prime Rib***7oz \$30/10 oz \$36**

Our famous prime rib with rich flavor and juicy tenderness served with today's potato and vegetable.

Pine Crest Bolognese* \$16

Blend of beef and roasted mirepoix, pomodoro sauce on spaghetti served with toasted bread.

Desserts

Banana Cream Pie \$7

A flakey butter crust holds creamy vanilla custard with fresh bananas above and below topped with whipped cream.

Pecan Pie \$7

A rich and delicious caramel and pecan filling in a buttery crust.

Sundaes \$7

Vanilla ice cream topped with syrup, whipped cream and a cherry on top.

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.