

PINE CREST INN

2024 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 \$14

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

Gulf Shrimp Cocktail GF \$14

Six gulf shrimp served with homemade cocktail sauce and lemon

Crab-Stuffed Mushrooms \$12

Broiled and topped with garlic lemon butter

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.

Fried Mushrooms \$10

Breaded and deep fried button mushrooms with housemade jalapeno ranch dip

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 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 \$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.

Stuffed Sole* \$29

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

**Certified Angus Beef Steak of the Day*
Rib-Eye \$35/Filet \$39**

Add sauteed mushrooms \$3

Chicken Marsala \$26

Served over linguine

Certified Angus Beef Prime Rib*

7oz \$30/10oz \$36

(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 \$26/with Shrimp \$30

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

Housemade Maryland-Style Crabcakes \$26

Served with spicy remoulade, today's potato and fresh vegetable.

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.