

PINE CREST INN

2022 Menu

Main Dining Room



Appetizers

Port Wine Cheese and Crackers \$7
Classic Port Wine Cheese and an assortment of crackers. A Pine Crest Inn Tradition!

Pine Crest Wings \$14
Buffalo, mild, or hot

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

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

Soups & Salads

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

PCI House Salad \$5
Mixed greens, cucumber, grape tomato & grated cheese

Classic Caesar \$5

Bleu Cheese Wedge Small \$6/Large \$10

Dressing Choices: Bleu Cheese, Ranch, Balsamic Vinaigrette, 1000 Island

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 a ginger, soy, & honey glaze 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)

Veal Oscar \$35
Sautéed veal patty topped with proscuitto, crab mixture, asparagus and bernaise sauce

Surf & Turf \$45
6oz filet and broiled 5oz lobster tail with demi glaze and melted butter

Tortellini with Shrimp \$28
Basil pesto and alfredo sauce with three cheese tortellini seasoned with roasted red pepper

Desserts ~ \$7

Ask your server for today's dessert selections.

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.