

Dinner Menu Spring & Summer 2019



Starters

Port Wine Cheese and Crackers \$5

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

Crab Stuffed Mushrooms \$10

Broiled and topped with garlic lemon butter

Gulf Shrimp Cocktail GF \$13

Four jumbo shrimp served with homemade cocktail sauce and lemon.

* Seared Tuna Appetizer GF \$13

4oz Seared Ahi Tuna with seaweed salad.

Tomato Bruchetta \$11

Served on crispy garlic croutons topped with balsamic reduction, extra virgin olive oil and crispy basil

Garlic Mussels \$12

Prince Edward Island mussels in garlic butter and wine. Served with toasted bread for dipping.

Soups & Salads

Soup du Jour Cup \$5 Bowl \$8

Mixed Green Garden Salad, Caesar Wedge or Bleu Cheese Wedge Salad \$4

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

Entrees

* 9oz Top Sirloin

\$24

* 12oz. Ribeye

\$36

* 6oz Filet Mignon

\$32

Certified Angus Beef, seasoned and grilled to your liking

* Prime Rib

Available Thursday-Saturday Only

* Princess Cut 7oz

\$24

* Regular Cut 10oz

\$30

Top any steak with your choice of:

Mushrooms and roasted garlic \$3

Black and Bleu \$4

Sautéed lump crab \$6

* 22oz Pine Crest Inn Signature Porterhouse Pork Chop GF \$29

Fork tender served with mashed potatoes, fresh vegetables and natural pan gravy.

A Pine Crest tradition for over 60 years!

* Wood Grilled Salmon GF \$22

6oz wild raised salmon, seasoned and wood grilled.

* Baby Back Ribs GF Half \$18/Full \$25

Slow cooked ribs lightly glazed with homemade BBQ sauce.

Served with today's potato and fresh vegetable.

* Chicken Pine Crest GF 6oz \$17/9oz \$23

Tender grilled chicken breast topped with seasoned mushrooms and a spinach & artichoke spread.

Served with today's potato and fresh vegetable.

* Broiled Flounder with Crabmeat Stuffing GF \$26

Topped with lemon-garlic butter and served with today's potato and vegetables.

* Shrimp & Cheese Tortellini Half \$18/Lge \$24

Gulf shrimp with roasted peppers and peas in a sweet cream sauce and tossed with three-cheese tortellini

Spaghetti Bolognese Half \$15/Full \$19

Pasta topped with red wine meat sauce and topped with fresh grated parmesan cheese.

* Chef's Meat & Fish Evening Specials

Ask your server for specials and pricing

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