

PINE CREST INN

Dinner Menu - Spring 2020



~Appetizers~

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

Crab Stuffed Mushrooms \$11
Broiled and topped with garlic lemon butter

Shrimp Cocktail GF \$13
Four jumbo shrimp served with homemade cocktail sauce and lemon.

Mussels Fra Diavlo \$12
Prince Edward Island mussels steamed in a spicy tomato sauce (choose mild, medium, or spicy) and served with garlic toast points

Artisanal Cheese Plate \$14
Chef's selection of local, domestic, and international cheeses served with honeycomb, fruit, and toast points

~Soups & Salads~

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

Mixed Green or Traditional Caesar \$4
Bleu Cheese Wedge Salad \$6
Dressing Choices: Bleu Cheese, Ranch, Balsamic Vinaigrette, 1000 Island

Baby Spinach Salad Small \$6/Large \$9
Baby spinach tossed with chopped bacon, red onion, crumbled hard-boiled eggs, and a warm sherry vinaigrette topped with crumbled blue cheese

~Entrees~

* **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 \$24**
Served over sliced asparagus, grape tomatoes, fingerling potatoes, and tarragon saute finished with a red wine reduction

Pan Roasted New Zealand Lamb Chops \$35
Pan roasted lamb chops served over a baby spinach and pistachio saute with blended wild rice

* **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 \$28**
Topped with lemon-garlic butter and served with today's potato and vegetables.

* **Shrimp & Cheese Tortellini Half \$18/Large \$24**
Gulf shrimp with roasted peppers and peas in a sweet cream sauce tossed with three-cheese tortellini

Spaghetti Bolognese Half \$15/Large \$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

~Prime Rib~

Available Thursday - Saturday Only

* 7oz Princess Cut	\$24
* 10oz Regular Cut	\$30

~Steaks~

Certified Angus Beef, seasoned and grilled to your liking.

* 8oz Sirloin	\$26
* 6oz Filet Mignon	\$32
* 12oz New York Strip	\$33
* 12oz Ribeye	\$36

Top any steak with your choice of:

Mushrooms and Roasted Garlic	\$3
Bordelaise	\$3
Sauce Au Poivre	\$3
Bleu Cheese Gratin	\$4
Sauteed Crab	\$5

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.