

DINNER MENU

STARTERS & SALADS

Dressing Choices: House Blue Cheese & Bacon, Balsamic Vinaigrette, Buttermilk Ranch, Herb Vinaigrette, Blue Cheese

The B.L.T. Wedge Salad

Crisp iceberg lettuce wedge, applewood smoked bacon, diced tomatoes, bleu cheese crumbles and buttermilk ranch dressing

Pine Crest Salad

Fresh mixed greens, cucumbers, tomatoes, house-made croutons and dressing of choice

Shrimp Cocktail \$12

Five jumbo shrimp served with spicy cocktail sauce

Calamari \$12

Crispy fried calamari, seasoned and served with lemon caper aioli

Shrimp & Grits \$12

Breaded fried shrimp with low country creamy grits

Caesar Salad

Fresh Romaine lettuce tossed in our signature house Caesar dressing with Asiago cheese, Kalamata olives, tomatoes and house-made croutons

Soup du Jour

Today's freshly made soup

Maryland Crab Cakes \$15

Two jumbo crab cakes served with lemon caper aioli

Jumbo Shrimp \$12

10 Breaded and fried jumbo shrimp with lemon caper aioli

Oysters Rockefeller \$12

Oysters on the half shell, topped with spinach & parmesan cheese and baked to perfection.



ENTRÉES - Includes choice of Soup or Salad

STEAKS & CHOPS

Signature Pine Crest Inn 22 oz Pork Chop \$28

Our signature slow-roasted, fall-off-the-bone porterhouse cut chop, topped with tomato vegetable ragout.

Slow Roasted Prime Rib Au Jus \$30



NY Strip \$28 / Rib Eye Steak \$30 / Filet Mignon \$30

18 oz Bone-in Cowboy Ribeye \$39

All of our Certified Angus Beef steaks are cooked to order and served with your choice of baked potato, roasted garlic mashed potatoes, or wild rice pilaf and today's market vegetable

ENHANCE YOUR STEAK \$2 each Balsamic Braised Mushrooms / Caramelized Onions / Herb Compound Butter

MAKE IT SURF & TURF \$7 each Marinated Grilled Shrimp Skewer / Crab Cake / Breaded Jumbo Shrimp (6)

POULTRY & SEAFOOD

Chicken Marsala \$22 Slow roasted airline chicken breast topped with mushroom Marsala Sauce

Grilled Atlantic Salmon \$26 Our 8 oz hand-cut Atlantic salmon grilled and served with lemon dill cream sauce

Grilled Shrimp \$28 Three grilled jumbo shrimp skewers served with drawn butter

Fried Seafood Dinner Platter \$30 Our famous jumbo breaded shrimp, fried calamari and fresh cod filets served with lemon caper aioli

PASTAS & ENTRÉE SALADS

Spaghetti Bolognese \$21 Red wine beef Bolognese ragout with linguini pasta topped with parmesan cheese and basil oil

Chicken Pasta Alfredo \$24 Grilled chicken, cavatappi pasta, artichoke hearts, roasted red peppers and pesto cream sauce
Substitute Shrimp \$27

Caesar Salad \$9 Add Chicken \$12 Add Salmon \$14 Add Shrimp \$15

Lobster Chopped Salad \$17 Lobster salad with citrus & dill, applewood smoked bacon, tomato, cucumbers, avocado puree, fresh mixed greens and buttermilk ranch dressing.

Please inform your server of any special dietary needs and we will do our best to accommodate you.
A 20% service charge will be applied to parties of 6 and larger.

NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.