

PINE CREST INN

2025 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 \$16

Eight chicken wings fried & 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

Bang Bang Shrimp \$16

Served with sweet Thai remoulade

Ahi Tuna* \$15

Served with sweet Thai remoulade

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.

Crab-Stuffed Wontons \$12

Served with sweet Thai remoulade

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 \$6/Full \$12**

Mixed greens, grape tomatoes, English cucumber, julienned carrots, and crouton.

Bleu Cheese Wedge Salad***Side \$7/Full \$13**

Cherry tomatoes, pickled red onion, bacon, bleu cheese.

Caesar Salad***Side \$6/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, Italian

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 \$34**

Fork tender served with mashed potatoes, fresh vegetables and natural pan gravy. A Pine Crest Inn tradition for over 60 years!

Certified Angus Beef Prime Rib***7oz \$32/10oz \$38 (Wednesdays-Saturdays only)****Atlantic Salmon* GF \$28**

8oz salmon filet topped with cajun honey butter and served with today's potato and vegetable.

Certified Angus Beef Steak of the Day***Rib-Eye \$39/Filet \$42 Add sauteed mushrooms \$3****Surf & Turf* \$52**

6oz grilled shrimp topped scampi butter and 6oz filet topped with demi-glaze and melted butter.

Southern Short Ribs \$28

Slow-roasted braised short ribs served with your choice of sides.

Stuffed Sole* \$31

Atlantic Sole stuffed with Maryland-style crab cake.

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.

Tortellini with Chicken \$26/with Shrimp \$30

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

Chicken Parmigiana \$24

Breaded and fried chicken breast over spaghetti, topped with marinara and melted mozzarella cheese, and served with toasted bread.

Pine Crest Bolognese \$20

Blend of beef & roasted mirepoix, pomodoro sauce on spaghetti served with toasted bread.

Al's Famous Fried Chicken \$20

Thigh, breast, & drum served with mashed potatoes & daily vegetable.

Ginger Veggie Stir Fry \$24

Bell peppers, scallions, tomatoes, broccoli, cauliflower & mushrooms cooked in a garlic ginger stir fry sauce over noodles & topped with sesame seeds.

A 20% gratuity will automatically be added to tables of 8 or more.

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.*