



## Appetizers - Lite Fare

### Coconut Shrimp

Jumbo shrimp in fresh coconut batter delicately fried and served with marmalade sauce. **\$12**

### Lobster Boat



Tender bites of cold water lobster tail sautéed with garlic and served in a boat of sizzling butter. **\$23**

### Crispy Calamari

A generous portion of tender calamari lightly floured then delicately fried and served with a sweet soy sauce or marinara sauce. **\$12**

### McHenry Crab Dip [WOW]

Maryland Blue Crab meat blended with a rich cheese sauce and served with flat bread and crispy tortilla chips. **\$13**

### Wild Wings

Boneless chicken wings served mild, hot, honey BBQ or spicy garlic; ranch or blue cheese. **\$9**

### Sweet Thai Sriracha Shrimp

8 jumbo shrimp lightly fried and tossed in our zesty sweet sriracha sauce and finish with fresh green onions. **\$13**

### Pacific Rim Ahi Tuna



[WOW]

Saku tuna seasoned with our house blackening and served with seaweed in a soy wasabi sauce. Served rare to medium. **\$13**

### Mountainous Prime Rib Bites [WOW]

Tender bites of prime rib lightly blackened and sautéed with tiger sauce then served on a bed of wild rice with Dijon horseradish sauce. **\$15**

### Spinach Artichoke Dip

Tender artichoke hearts mixed with fresh spinach and blended into a creamy dip. Served with crispy flat bread and tortilla chips. **\$9**

### Mushroom Caps



Mushrooms stuffed with lump crab meat and our house seasonings. **\$12**

### Artisan Cheese Platter

**SMALL \$12, LARGE \$19**

An assortment of artisan cheeses all aged 3 months or longer. Pepato, Creamy Gorgonzola, Italico, and Sharp Provolone. Accompanied with Green Olives, Kalamata Olives, Roasted Red Peppers, Fresh Basil, Cherry tomatoes and an olive oil vinaigrette dressing.



Coconut Shrimp



Ahi Tuna



Cheese Platter

[WOW] - House Specialty



LC - Low Carbohydrate



GF - Gluten-Free





## Soups & Salads

### Legendary Creamy Crab Soup [WOW]

CUP \$7 BOWL \$9

Fresh jumbo lump crab meat joined with a cream broth and finished with a hint of sherry.

### Our Own French Onion Soup

Classic steakhouse style with julienned onion caramelized in a traditional beef broth. \$5

### Caesar Salad

LARGE \$8 SMALL \$4

Crisp romaine lettuce tossed with our signature Caesar dressing, fresh croutons, and parmesan cheese.

### Pine Lodge Salad

A potpourri of mixed field greens, onions, cucumbers, tomatoes, and pine nuts served with our signature poppy seed vinaigrette. \$11

### Cranberry Apple Salad

Spring mix tossed with mountain crisp apples, walnuts and blue cheese crumbles served with poppy seed dressing. \$10

### Pine Lodge Caprese Salad [WOW]

Half head of baby romaine lettuce, finished with sliced plum tomatoes and fresh mozzarella. Drizzled with Olive oil and Balsamic glaze and chopped basil. \$14

### House Salad

Mixed greens, tomato, cucumber, red onion and croutons, served with your choice of dressing. \$3

### Southwest Chicken Salad

Blackened chicken breast on a bed of spring mix and topped with crispy flat bread strips served with southwest ranch dressing. \$10

### Pine Lodge Teaser [WOW]

Seasoned beef tenderloin piled on a bed of mixed spring leaf lettuce served with our popular house dressing, and topped with crispy hand-cut potato sticks and blue cheese crumbles. \$17

### Beet Summer Salad


Sliced beets served over spring mix with local Firefly Farm goat cheese, topped with pecans and tossed in our homemade lemon vinaigrette. \$13



*Cranberry Apple Salad*

### Salad Dressings

Poppy Seed Vinaigrette 

Ranch • French • Thousand Island • Italian 

Blue Cheese • Raspberry Vinaigrette

Honey Mustard • Balsamic Vinaigrette • Oil & Vinegar

### Salad Compliments

Chicken \$4 • Steak \$13 • Crab Cake \$14.50

Salmon \$15 • Pine Nuts \$2 • Walnuts \$2

Mangos \$2 • Mountain Crisp Apples \$1.50

Blue Cheese Crumbles \$2

Gouda Cheese \$2 • Avocado \$3

[WOW] - House Specialty

LC - Low Carbohydrate

 - Gluten-Free





## Saloon Fare

All Sandwiches Served With Frips (Fresh Made Chips) or Crinkle Cut Fries.

### Pine Lodge Burger [WOW] L

An 8 ounce juicy burger grilled with our house seasoning. \$11

ADD CHEESE \$1

ADD MUSHROOMS \$2

ADD BACON \$1

ADD ONIONS \$2

ADD AVOCADOS \$3

### Smokin' Gouda Burger [WOW] L

Cattleman's USDA steak burger grilled to perfection and topped with applewood smoked bacon, gouda cheese, and our house BBQ sauce. \$13

### Lake's Best Wings LC

10 jumbo chicken wings served mild, hot, honey BBQ, or spicy garlic; ranch or blue cheese. \$12

### Buffalo Chicken Sub L

Grilled Chicken breast tossed in buffalo sauce, topped with lettuce, tomato, bacon and blue cheese dressing. \$11

### Veggie Burger

Grilled 4 ounce veggie burger made with fresh spinach, lentils, and red and green pepper all grown regionally. \$12

### Crabby Chicken Sandwich [WOW] L

Grilled chicken breast topped with our lump crab meat, melted cheese, and drizzled with our creamy crab soup. \$15

### Cattleman's Prime Rib Sandwich L

Our tasty prime rib sliced thin and placed on a Kaiser Roll served with Dijon horseradish sauce. \$14

### Wild Wings L

Boneless chicken wings served mild, hot, honey BBQ or spicy garlic; ranch or blue cheese. \$9

### The Marylander

Our house specialty jumbo lump crab cake broiled and served on a fresh Kaiser Roll. \$18

### Quarter Rack BBQ Ribs L

Tender baby back ribs smothered in our homemade BBQ sauce with fries. \$10

### Fish Sandwich L

Beer Battered Cod filets placed on a Kaiser Roll, topped with cheese and served with a side of tartar sauce. \$10

### Rustic Chicken Flatbread L

Toasted flatbread topped with creamy spinach, roasted red peppers, red onions, and melted cheese. Finished with tender grilled chicken. Available 11 to 6:00 daily. \$11

### Chesapeake Flatbread [WOW] L

Toasted flatbread covered with our crab dip, melted cheese, red onions and fresh chopped tomatoes. Finished with Maryland lump crab meat and garnished with green onions, sweet thai sriracha sauce and Old Bay! Available 11 to 6:00 daily. \$13

### Sizzling Steak Flatbread L

Tender flat-iron steak grilled to perfection and thinly sliced. Blended on a toasted flatbread with onions, mushrooms, melted cheese and drizzled with our creamy dijon horseradish sauce. Available 11 to 6:00 daily. \$14

[WOW] - House Specialty

LC - Low Carbohydrate

GF - Gluten-Free

L - Lunch Feature

