



Soups & Salads



LEGENDARY CREAMY CRAB SOUP 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 \$5

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

CAESAR SALAD LARGE \$8 SMALL \$4

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

PINE LODGE SALAD \$11

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

CRANBERRY APPLE SALAD \$10

Spring mix topped with mountain crisp apples, walnuts, cranberries, and blue cheese crumbles served with poppy seed dressing.

WEDGE SALAD \$7

A fresh wedge of iceberg lettuce with diced tomatoes, bacon pieces, creamy blue cheese dressing, and topped off with blue cheese crumbles.

HOUSE SALAD \$3

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

SOUTHWEST CHICKEN SALAD \$10

Blackened chicken breast on a bed of spring mix and topped with crispy flat bread strips served with southwest ranch dressing. (Fiesta Corn & Black Beans \$2)

PINE LODGE TEASER \$17

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.

BEEF SUMMER SALAD \$13

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

Salad Dressings

Poppy Seed Vinaigrette • Ranch • French • Thousand Island • Italian Blue Cheese
Raspberry Vinaigrette • Honey Mustard • Balsamic Vinaigrette • Lemon Vinaigrette • Oil & Vinegar

Salad Compliments

Chicken \$5 • Steak \$14 • Crab Cake \$14.50 • Salmon \$15 • Sautéed Shrimp \$10 • Pine Nuts \$2
Walnuts \$2 • Mountain Crisp Apples \$1.50 • Blue Cheese Crumbles \$2 • Gouda Cheese \$2 • Bacon \$1

PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES.



Appetizers - Life Fare



COCONUT SHRIMP \$12

Jumbo shrimp in fresh coconut batter delicately fried and served with marmalade sauce.

LOBSTER BOAT \$23

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

CRISPY CALAMARI \$12

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

McHENRY CRAB DIP \$13

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

PACIFIC RIM AHI TUNA \$13

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

MOUNTAINOUS PRIME RIB BITES \$15

Tender bites of prime rib lightly blackened and sauteed with tiger sauce then served on a bed of wild rice with Dijon horseradish sauce.

MUSHROOM CAPS \$12

Mushrooms stuffed with lump crab meat and our house seasonings.

WILD WINGS \$9

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

SWEET THAI SRIRACHA SHRIMP \$13

8 jumbo shrimp lightly fried and tossed in our zesty sweet sriracha sauce and finished with fresh green onions.

VEGETABLE POTSTICKERS \$15

Five dumplings filled with vegetables, simmered and served with sweet soy sauce.

SPRING ROLLS \$9

Traditional spicy spring rolls accompanied with sweet soy sauce and Thai chili sauce.



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Steakhouse Entrees



BBQ BABY BACK RIBS FULL RACK \$26 HALF RACK \$18

A full or half rack of tender fall-off-the-bone baby back ribs served in our house BBQ sauce.

NEW YORK STRIP \$36

The premier cut of steaks! 14 ounce, hand-cut and perfectly seasoned.

OAK BARREL STEAK \$22

A tender 8 ounce certified Black Angus, flat iron steak with essence of oak and grilled to perfection.

FILET MIGNON \$29 TWINS \$44

6 oz. center cut beef Filet served perfectly seasoned, tender and juicy. Outstanding choice for low marble beef lovers!

COWBOY STEAK \$37

Black Angus 16 oz. ribeye steak heavily marbled and grilled to perfection.

PRIME RIB AU' JUS

GARRETT QUEEN 10oz. CUT \$26 LUMBERJACK 14oz. CUT \$33

Hand cut portion of Prime Rib slow roasted overnight.

MOUNTAIN WEEKENDER \$38

Bone-In Prime Rib (Available Fridays & Saturdays)

CHEF'S STEAK OF THE WEEK

We alternate Prime NY Strip, 10 oz filet, Rack of Lamb, Pork Porterhouse, etc.

Steak Compliments

- Lobster Tail \$23 • Crab Cake \$14.50
- Crab Leg Cluster \$12
- Quarter Rack BBQ Ribs \$10
- Bearnaise Sauce \$2 • Hollandaise Sauce \$2
- Sautéed Mushrooms \$2 • Sautéed Onions \$2
- Blue Cheese Crumbles \$2 • Blackened \$2

Chef's Preparations

- Peppercorn Brandy \$3
- Imperial \$5
- Asiago Bacon \$3
- Oscar \$4
- Black and Blue \$3

Steaks & Prime Rib are served with a dollop of garlic herb butter

Sides

- RICE • FRENCH FRIES • BAKED POTATO • SWEET POTATO
- VEGETABLE OF DAY • LOADED BAKED POTATO • APPLE SAUCE
- RED MASHED POTATOES • ONION RINGS • LYONNAISE POTATOES
- ASPARAGUS • SWEET POTATO CASSEROLE

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Seafood Selections



CRAB CAKES \$27

This popular house specialty of Maryland Jumbo lump crab cakes are served broiled with no filler! Delicious!

GRILLED SALMON \$21

Fresh hand-cut, cold-water salmon lightly seasoned with smoked sea salt and grilled to perfection.

HONEY PEPPER GLAZED \$22 SALMON OSCAR \$24

CRAB STUFFED FLOUNDER \$26

Joining two Maryland staples, succulent white flounder broiled and stuffed with our seasoned blue crab meat and drizzled with lobster bisque.

CHEF'S SEAFOOD SELECTION OF THE WEEK

Chef's fresh hand picked seafood special of the week. Ask your server for details.



Pasta & Poultry



CHICKEN PARMESAN \$17

Panko breaded chicken breast topped with melted mozzarella cheese and marinara sauce on a bed of linguine.

CHICKEN OSCAR \$25

An 8 ounce chicken breast topped with lump crab meat, asparagus spears, & draped in our legendary creamy crab soup.

PASTA ALFREDO \$13

Fresh vegetables with linguine pasta tossed in Alfredo sauce and topped with parmesan cheese.

W/CHICKEN \$18 W/STEAK \$27 W/SHRIMP \$23

SHRIMP SCAMPI \$16

Jumbo shrimp delicately sautéed in a white wine & garlic herb sauce tossed in a bed of linguine.

HONEY CITRUS CHICKEN \$16

Tender slow roasted half chicken, lightly braised and caramelized with our honey pepper citrus sauce.

MILDRED'S SPRING CHICKEN \$18

Grilled 8 oz. chicken breast topped with caramelized mushrooms & onions, topped with Monterey Jack cheese.



Combos



LOBSTER TAIL & FILET \$43

Our outstanding freshly cut 6 oz Filet served with our 6 ounce lobster tail and drawn butter.

BBQ BABY BACK RIBS & CHICKEN \$26

Our fall-off-the-bone Baby Back Ribs paired perfectly with our slow roasted, Honey Citrus Chicken.

CRAB CAKE & 6 OZ. FILET \$38

A petite center cut filet served with our Jumbo lump crab cake.

Sides

Rice • French Fries • Baked Potato • Sweet Potato • Vegetable of Day • Loaded Baked Potato • Apple Sauce
Red Mashed Potatoes • Onion Rings • Lyonnaise Potatoes • Asparagus • Sweet Potato Casserole

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Saloon Fare



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

WILD WINGS \$9

Battered tenderloins of chicken breast served mild, hot, honey BBQ or spicy garlic; ranch or blue cheese.

THE MARYLANDER \$18

Our house specialty jumbo lump crab cake broiled and served on a fresh Kaiser bun.

SHRIMP PO' BOY \$13

Lightly fried tossed in our homemade sriracha sauce, topped with lettuce & tomato served with remoulade sauce on sub roll.

QUARTER RACK BBQ RIBS \$10

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

FISH SANDWICH \$12

Cod filets, broiled or beer battered, placed on a fresh roll, topped with cheese & served with a side of tartar sauce.

PINE LODGE BURGER \$12

A half pound thick and juicy premium burger grilled with our own Steakhouse seasoning.
(Add Cheese \$1, Add Bacon \$1, Add Mushrooms \$2, Add Onions \$2)

SMOKIN' GOUDA BURGER \$14

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

LAKE'S BEST WINGS \$13

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

BUFFALO CHICKEN SUB \$11

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

VEGGIE BURGER \$12

Grilled 4oz Veggie burger made with fresh spinach, lentils, and red and green pepper all grown regionally.

CRABBY CHICKEN SANDWICH \$15

Grilled chicken breast topped with our lump crab meat, melted cheese, & drizzled with our creamy crab soup.

CATTLEMAN'S PRIME RIB SANDWICH \$14

Our tasty prime rib sliced thin and placed on a fresh roll served with Dijon horseradish sauce.

CHESAPEAKE FLATBREAD \$14

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 & Old Bay.
Available 11 to 6:00 daily.

SIZZLING STEAK FLATBREAD \$15

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.

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