



## *Appetizers*



### **SEARED SCALLOPS WITH BACON JAM 23**

Pan Seared Diver Sea Scallops topped with house made Maple, Benchmark Bourbon, Bacon Jam.

### **McHENRY CRAB DIP 16**

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

### **MOUNTAINOUS PRIME RIB BITES 17**

Tender chunks of prime rib, lightly blackened and sauteed with our house tiger sauce, served on a bed of wild rice and drizzled with dijon horseradish sauce.

### **CALAMARI FRITTO MISTO 16**

A generous portion of flash fried calamari, zucchini and pickled peppers served with honey-sriracha sauce.

### **SWEET THAI SRIRACHA SHRIMP 14**

Eight jumbo shrimp lightly battered, deep fried, and tossed in our zesty sweet sriracha sauce and finished with fresh green onions.

### **WILD WINGS 14**

Hand cut boneless chicken breast coated with a zesty batter. Served mild, hot, honey BBQ, or spicy garlic. Includes fresh cut celery and your choice of ranch or blue cheese.

### **PACIFIC RIM AHI TUNA 20**

Seasoned and seared Ahi Tuna on top of a delicious seaweed salad. Served rare with our Chino sauce.

**20% gratuity will be added to tables or reservations of 8 or more.  
To ensure speedy and accurate service there will be no more than 6 split checks per party.**



## *Soups & Salads*



### LEGENDARY CREAMY CRAB SOUP

Cup 9 Bowl 11

Fresh jumbo lump crab meat, minced potatoes folded into a hearty cream base and finished with sherry.

### OUR OWN FRENCH ONION SOUP 8

Portobello Mushroom 10

Classic steakhouse style with julienned onion caramelized in a traditional beef broth and crouton bread or served with a portobello mushroom cap for a lower carb option. Topped with a molten cap of blended cheeses.

### CAESAR SALAD

Small 7 Large 13

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

### PINE LODGE TEASER 23

Seasoned beef tenderloin piled on a bed of fresh mixed greens topped with crispy hand-cut potato spirals and blue cheese crumbles. Served with our popular Signature Poppy Seed Vinaigrette

### WEDGE SALAD 10

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

### PINE LODGE HOUSE SALAD

Small 5 Large 10

Mixed greens, fresh seasonal vegetables, and seasoned croutons. Enhance it with one of our salad compliments listed below.



## *Salad Compliments*



Chicken 12 • Steak 18 • Crab Cake 20 • Salmon 17 • Seared Sea Scallops 20  
Sautéed Shrimp 13 • Walnuts 3 •  
Blue Cheese Crumbles 2 • Crumbled Bacon 3 • Cheddar Cheese 2



## *Salad Dressings*



Signature Poppy Seed Vinaigrette • House made Ranch • Italian • Blue Cheese  
House made Balsamic • Champagne Vinaigrette • Oil & Vinegar

Please Make Your Server Aware of any Allergies



## Steakhouse Entrees



**Steaks & Prime Rib are served with a dollop of garlic herb butter.  
All Entrees except Pasta come with 1 side**

### TRAIL BOSS PORTERHOUSE 56

24 oz "As Big as your Face" Pound & a Half Porterhouse steak! It's the "King of the Steakhouse". The best of 2 steaks, a filet & NY Strip in one steak.

### NEW YORK STRIP 38

A premier cut of steak! 14oz, hand-cut and perfectly seasoned.

### OAK BARREL STEAK 28

A grilled tender 8 oz flat iron steak marinated with our flavorful house recipe.  
(while enhancing flavor, marinating alters the internal appearance and it may look more done than it really is)

### FILET MIGNON 42

Hand-cut 8oz Filet, perfectly seasoned. Outstanding choice for the leanest most tender cut of beef!

### COWBOY STEAK 42

16 oz. hand cut boneless Ribeye steak. A steakhouse favorite for its marbling and juiciness

### PRIME RIB AU' JUS

Garrett Queen 12oz 30 Lumber Jack 16oz 38

Prime Rib loin that is seasoned and slow roasted overnight. Hand cut to order.

### MOONSHINE RIBS 28

A Rack and a half of "fall off" the bone tender Baby Back ribs with a hand crafted BBQ sauce using local moonshine

**In the interest of meat quality, grilling a steak well done is not recommended.**



## Combos



### LOBSTER TAIL & FILET 65

Our outstanding freshly cut 8 oz filet served with our 6 oz lobster tail and drawn butter.

### CRAB CAKE & NY STRIP 56

A Hand cut NY Strip served with our jumbo lump Crab Cake.



## Create a Combo - Add On's



Lobster Tail 26 • Crab Cake 20 • Salmon 17 • Seared Sea Scallops 20  
Sautéed Shrimp 13 • Grilled Chicken Breast 12



## Chef's Preparations



Peppercorn Brandy 6 • Oscar 8 • Black and Blue 5  
Sautéed Mushrooms 5 • Sautéed Onions 3 • Blue Cheese Crumbles 3 • Blacken Seasoning 2

**20% gratuity will be added to tables or reservations of 8 or more.**



## Seafood Selections



### CRAB CAKES 42

Twin 4 oz gluten-free broiled crab cakes. Made fresh with no filler using jumbo lump crab meat. A specialty of our steakhouse!

### GRILLED SALMON 26

Fresh hand-cut, cold-water salmon, lightly seasoned with smoked sea salt.

### CRAB STUFFED FLOUNDER 33

Our Chefs new recipe of sweet lump crab meat stuffed between two ocean fresh flounder Fillets. Drizzled with our hand crafted lobster sauce.



## Pasta & Poultry



### CRABBY CHICKEN DINNER 27

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

### PASTA ALFREDO 20

W/CHICKEN 30 W/STEAK 34 W/SHRIMP 32

Cavatappi pasta and broccoli tossed in alfredo sauce and topped with parmesan cheese.

### MILDRED'S SPRING CHICKEN 24

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



## Sides



### All Entrees except Pasta come with 1 side

Rice • Steak Fries • French Fries • Baked Potato • Loaded Baked Potato (+2)  
Vegetable of the Day • Apple Sauce • Mashed Potatoes • Loaded Mashed Potatoes (+2)  
Steamed Broccoli



### Signature Sides (with entree)



Jacked Up Mac' n Cheese 6 (4) • Asparagus 5 (3) • Onion Rings 4 (2)

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



## *Saloon Fare*



All Sandwiches, except Flatbreads Served with Frips (Fresh Made Chips) or Fries.

### **THE MARYLANDER 22**

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

### **FISH SANDWICH 15**

6 oz Cod filet, broiled, blackened, or beer battered and fried, placed on a fresh roll, topped with cheese and served with a side of tartar sauce.

### **PINE LODGE BURGER 15**

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)

### **BISON BURGER 18**

8oz grass fed bison burger topped with smoked cheddar cheese and sweet caramelized onions.  
Not recommended prepared above medium

### **VEGGIE BURGER 14**

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

### **CATTLEMAN'S PRIME RIB SANDWICH 16**

Our slow roasted Prime Rib sliced thin and placed on a fresh roll served with Dijon horseradish sauce.

### **CHESAPEAKE FLATBREAD 20**

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 18**

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.

**Please Make Your Server Aware of any Allergies**