



DINNER MENU

2905 Burton Dr.
Cambria, CA 93428
cambriapineslodge.com

Welcome! *We proudly incorporate seasonal produce from our Organic Kitchen Garden. There is nothing like the taste of vegetables fresh from the garden. Our harvests, paired with the superb talents of our chef, create an enjoyable and unique experience. Once you taste the difference, you'll understand the increased popularity of organically grown produce, and see why we feel it is an important addition our cuisine.*

Cambria Pines Lodge is also proud to introduce our "gluten-free" selections. Any items denoted with an () can be prepared as a "gluten-free" item. Please let your server know. Keep in mind that any items prepared without gluten products are made in a facility that handles many other wheat products. During normal kitchen operations, there is a possibility for food items to come into contact with wheat gluten/proteins. We are unable to guarantee that any menu item is completely gluten free.*



APPETIZERS

Roasted Garlic and Goat Cheese Crostini

House favorite served with marinated tomatoes, drizzled with a balsamic reduction, basil oil, and chili oil.

\$12

Shrimp Scampi*

Prawns sautéed in olive oil and white wine with garlic and shallots, finished with lemon, capers, and fresh herbs.

\$12

Crab Cakes

Classic Maryland-style!
Served with a spicy citrus aioli.

\$12

Blackened Seared Ahi

Center-cut Ahi seared ruby rare, topped with ginger and wasabi sauce.

\$12

Fried Calamari

Lightly breaded with a sweet Thai chili sauce.

\$14

Cheese Plate

Selected artisan cheeses, served with salami, honeycomb, marcona almonds, fresh grapes and crostini.

\$16

SIDE SALADS

Caesar Salad*

Fresh romaine tossed with Parmesan herbed croutons and our creamy Caesar dressing.

\$8

CPL Field Greens

Mixed greens tossed with sherry vinaigrette, caramelized walnuts, Gorgonzola, and grapes.

\$8

CPL Garden Salad

Mixed greens with carrots, cucumbers, cherry tomatoes, and your choice of dressing.

\$8

ENTREE SALADS

Chicken Caesar Salad

Grilled chicken breast on fresh romaine tossed with Parmesan, herbed croutons, and our creamy Caesar dressing.

\$18

Roasted Vegetable Salad*

Grilled artichoke hearts, asparagus, red and yellow peppers, red and yellow roasted potatoes, roasted plum tomatoes and roasted corn tossed with fresh spinach, topped with avocado and Dijon balsamic vinaigrette.

\$18

Chinese Chicken Salad

Fresh greens with mandarin orange slices, toasted almonds, snow peas, and rice noodles tossed in a sesame-based house dressing.

\$18

* Can be prepared as a gluten-free item

Split plate fee \$6 | 18% gratuity added to parties of six or more

Menu items and prices subject to seasonal changes.

ENTREES

Filet Mignon*

A tender 8 oz filet topped with fried onions; served with our house demi glaze, mashed potatoes, and fresh vegetables.

\$32, add Gorgonzola Butter \$2

New York Steak*

A tender 10 oz beef strip grilled and topped with pico de gallo; served with mashed potatoes and fresh vegetables.

\$30

Top Sirloin*

A 8 oz center-cut choice steak grilled and topped with chimichurri avocado sauce; served with mashed potatoes and fresh vegetables.

\$26

Surf & Turf

A 8 oz center-cut top sirloin steak topped with our house demi glaze and our scampi-style prawns; served with mashed potatoes and fresh vegetables.

\$35

Ciabatta Burger

Our 1/2 lb home-ground beef with lettuce, yellow tomato, bread & butter chips, spicy aioli, and sweet potato fries.

\$15

Add cheese, bacon, or avocado \$1.50 ea.

Pan-Seared Sea Scallops

Sautéed with garlic, shallots, and herb butter; served over fresh greens and sautéed mushrooms, Parmesan mashed potatoes, and fresh vegetables.

\$28

Chicken Piccata

Tender chicken breast sautéed with garlic, capers, artichokes, and lemon juice; served with rice pilaf and fresh vegetables.

\$26

Grilled Pork Chop*

A tender french-cut pork chop with roasted apple chutney atop a honey bourbon Dijon glaze. Served with mashed potatoes and fresh vegetables.

\$26

Grilled Salmon*

Topped with sundried tomato and cucumber salsa and a balsamic reduction; served with orzo pasta with cheese and fresh vegetables.

\$27

Vegan Burger

Vegan soy burger served with lettuce, tomato, red onion and a spicy vegan aioli on a vegan bun. Served with a pickle spear and sweet potato fries.

\$18

Add avocado \$1.50

Shrimp Penne Pasta

Sautéed shrimp and penne pasta tossed in a cream and sundried tomato basil sauce.

\$24

Ravioli

A combination of cheese, sundried tomato, and butternut squash ravioli, topped with herbs from our garden and Parmesan basil cream.

\$22

Cajun Chicken Pasta

Penne pasta with Cajun chicken breast, tossed in a cream sauce with Andouille sausage, tomatoes, bell peppers, and shallots.

\$24

Vegan Stuffed Pepper

Fresh red bell pepper stuffed with quinoa, onions, bell peppers, tomatoes, and cilantro; served on a bed of baby kale with fresh vegetables.

\$22

Penne Pasta with Lentil Bolognese

Lentils with minced onion, carrots and celery sautéed in wine and fresh basil and oregano over penne pasta.

\$22

Vegan Grilled Portobello Steak*

Grilled portobello mushroom stuffed with rice and shiitake mushrooms; served on a bed of baby kale with fresh vegetables.

\$22

* Can be prepared as a gluten-free item

ENTREE SIDES \$8 ea.

Scalloped Potatoes

Served with cheese, cream, and onion

Four-Cheese Gourmet Macaroni and Cheese

Gruyere, fontina, sharp cheddar, and Gorgonzola cheeses, topped with Parmesan bread crumbs

Ravioli

A combination of cheese and butternut squash ravioli topped with herbs and parmesan basil cream.

Sliced Mushrooms

Served with soy sauce and black pepper

Brussels Sprouts

Sliced sprouts with dried cranberry and balsamic reduction sauce



BEVERAGES

Hot & Iced Drinks

Teas, Coffee, Milk, Pink Lemonade
\$3

Juices

*Orange, Cranberry, Tomato,
Grapefruit, Pineapple*
\$3

Soft Drinks

*Pepsi, Diet Pepsi, Sierra Mist,
Root Beer, Dr.Pepper, Mountain Dew,
Ginger Ale*
\$3

Sparkling Water

*Pellegrino \$5
Perrier \$5
Panna \$3*

Draft Beer

*12 beers available on tap;
please ask your server
for details.*
\$7

Domestic Beer

*Budweiser, Bud Light, Coors,
Coors Light, Miller Lite*
\$5

Premiums & Imports

*Corona, Heineken,
Modelo Especial,
Stella, Pacifico*
\$6

Non-Alcoholic Beer

Beck's, O'Douls
\$6

Wine

*See our wine list for fine wines
by the bottle or glass.
Corkage fee \$15 per bottle for
wine brought in by our guests.*

AFTER DINNER DRINKS

The Chosen Four

*Vodka, Amaretto Disaronno,
Baileys and Kahlua*
\$10

Mexican Coffee

*100% agave tequila, Kahlua,
chocolate sauce, whipped cream,
and cinnamon*
\$10

Peppermint Stick

*Schnapps, Creme De Cocoa
and hot cocoa*
\$10

Nutty Irishman

*Irish whiskey, Baileys,
and Frangelico*
\$10

Keoke Coffee

*Brandy, Kahlua,
Creme De Cocoa*
\$10

Port

*Roxo Paso Melange \$9
Fonseca Bin 27 \$7
Vista Del Rey \$6
Dry Sack \$7
Antique Tawny \$9
Taylor Fladgate \$6*

Dessert Wine

Black Monukka
\$30

Liqueurs

*B&B \$7.50
Chartreuse \$7.50
Ouzo \$7.50
Metaxa \$7.50
Limoncello \$8
Campari \$7
Tuaca \$7*

DESSERTS \$8 ea.

Crème Brûlée

Creamy custard glazed with caramelized brown sugar

Apple Crisp

Served warm, à la mode with caramel sauce and nuts

Baileys Ice Cream Pie

*Vanilla ice cream flavored with Baileys and served in
an Oreo crust*

Triple-Layer Chocolate Fudge Cake

Rich chocolate decadence à la mode

Ice Cream Sundae

*French vanilla ice cream with chocolate or caramel
sauce, whipped cream, and nuts*

Cheesecake

Served with berries