



Lunch Menu

STARTERS

CRAB CAKES 11.95

classic Maryland style, served with a spicy citrus aioli

FRIED CALAMARI 12.95

lightly breaded calamari rings with a sweet Thai chili sauce

STEAK or CHICKEN QUESADILLA 9.95

melted cheese on a flour tortilla, served with chips & salsa

SANDWICHES

PRIME RIB SANDWICH 14.95

thin slices of prime rib with grilled onions and Swiss cheese on our house french roll; served with au jus, creamy horseradish and french fries

CPL CLUB SANDWICH 13.95

fresh roasted turkey breast, applewood smoked bacon, crisp lettuce, and tomato on toasted sourdough or wheat bread, with mayo and french fries

ORTEGA CHILE & TURKEY SANDWICH 13.95

fresh roasted turkey breast, whole Ortega chiles, Swiss cheese, red onion, and avocado on toasted sourdough with mustard and mayo; served with french fries or fruit

GRILLED CHICKEN SANDWICH 13.95

lightly seasoned grilled chicken breast with avocado, alfalfa sprouts, tomatoes, and Dijon honey mustard on a whole wheat bun; served with french fries

B.L.T.A. 10.95

applewood smoked bacon, crisp lettuce, tomatoes, and avocado on toasted sourdough or whole wheat bread with mayo and french fries

WRAPS

CHICKEN B.L.T.A. WRAP 13.95

deep-fried chicken filet, applewood smoked bacon, lettuce, tomatoes, and avocado in a flour tortilla with mayo and dark ale mustard; served with chips & salsa

BUFFALO CHICKEN WRAP 12.95

spicy breaded chicken strips, red onion, tomato, and green leaf lettuce in a red tortilla, with bleu cheese dressing; served with chips & salsa

CHICKEN CAESAR WRAP 12.95

breaded chicken strips with grated parmesan cheese, tomato, avocado, romaine lettuce, and creamy caesar dressing in a flour tortilla; served with chips & salsa

SALADS

CHEF'S SALAD 12.95

romaine lettuce, choice of Swiss or cheddar cheese, ham, turkey, hard-cooked egg, avocado, tomatoes, black olives, herbed croutons, and choice of balsamic, ranch, or bleu cheese dressing

ORIENTAL CHICKEN SALAD 11.95

crisp spring mix lettuce, mandarin oranges, toasted almonds, snow peas, and rice noodles tossed in a sesame-based oriental house dressing, topped with grilled chicken

CHICKEN CAESAR SALAD 10.95

romaine lettuce tossed with parmesan, herbed croutons, grilled chicken, creamy caesar dressing

SOUP & SALAD BAR 9.95

all you can eat - soup, salad bar, and bread sticks

BURGERS

LODGE BURGER 10.95

homemade beef patty topped with cheddar cheese, onions, lettuce, tomato, and mayo on a toasted onion bun; served with french fries
- add bacon or avocado for \$1.50 ea.

INSIDE-OUT VEGGIE BURGER 11.95

two veggie burgers spread with mayo, smoked paprika, and hummus, layered with alfalfa sprouts, lettuce, tomato, red onion, and avocado; served with french fries or fruit

SPECIALTIES

FISH TACOS 13.95

cajun-spiced local red snapper with cabbage, cilantro, shredded carrot, cheese, avocado, chopped tomato, and cilantro lime chipotle sauce on corn tortillas; served with chips & salsa

GRILLED CHICKEN TACOS 12.95

lightly seasoned grilled chicken breast with lettuce, onion, tomato, avocado, and shredded cheese on corn tortillas; served with chips & salsa

CAJUN SHRIMP TACOS 14.95

cajun-spiced shrimp with cabbage, cilantro, shredded carrot, cheese, avocado, chopped tomato, and cilantro lime chipotle sauce on corn tortillas; served with chips & salsa

FISH & CHIPS 12.95

lightly breaded and deep-fried served with tartar sauce and french fries

CHILDREN'S MENU

CHICKEN FINGERS 7.95
served with choice of French fries or fruit

MINI CORN DOGS 6.95
served with French fries

MACARONI & CHEESE 6.95
served with fruit

BEVERAGES

NON-ALCOHOLIC

SODA 3.00
Pepsi, Diet Pepsi, Sierra Mist, Root Beer,
Dr. Pepper, Mountain Dew

JUICE 3.00
orange, cranberry, tomato, grapefruit,
pink lemonade

ICED TEA 3.00
China black

**ASSORTED HOT TEAS,
COFFEE, MILK... 3.00**

WINE

Please see our wine list for a wonderful selection
of wines by the bottle or glass.

BEER

DOMESTIC BEER 5.00
Bud, Bud Light, Coors Light

DRAFTS 7.00

PREMIUMS & IMPORTS 6.00
Heineken, Corona, Pacifico,
Modelo Special, Stella Artois

ASK YOUR SERVER ABOUT DRAFTS
& SPECIAL SEASONAL BEER

Corkage fee: \$15 per bottle for wine brought
in by our guests.

DESSERTS

\$8 ea. | Ask your server for today's dessert specials

CREME BRULEE
creamy custard glazed with caramelized brown sugar

ICE CREAM SUNDAE
vanilla ice cream with caramel, chocolate or
raspberry sauce, topped with whipped cream and nuts

CHOCOLATE FUDGE CAKE
rich chocolate decadence served a la mode

CHEESECAKE
creamy cheesecake served with a berry garnish

APPLE CRISP
served warm, a la mode with caramel sauce and nuts

BAILEY'S ICE CREAM CREAM PIE
Irish cream infused vanilla ice cream in an
Oreo crumb crust

*An 18% gratuity will be added to parties of six or more.
Menu items and prices are subject to seasonal changes. No split checks. Split plate fee is \$6.*



Cambria Pines Lodge
2905 Burton Drive
Cambria, CA, 93428

Lunch Served: Monday - Friday 11:30am - 1:45pm,
Saturday & Sunday 12:00pm - 1:45pm