

# CAMBRIA PINES LODGE

## NEW YEARS EVE MENU 2019

### APPETIZERS

#### ROASTED GARLIC AND GOAT CHEESE \$12

*A house favorite served with marinated tomatoes and crostini, drizzled with a balsamic reduction, basil oil and chili oil*

#### CRAB CAKES \$12

*Classic Maryland style, served with wilted leeks and lemon aoli*

#### SHRIMP SCAMPI \$12

*Sauteed in olive oil and white wine with garlic and shallots, finished with lemon, capers and fresh herbs*

#### CHEESE PLATE \$16

*Select artisan cheeses served with salami, honeycomb, marcona almonds, fresh grapes and crostini*

### SALADS

#### CAESAR SALAD \$8

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

#### BUTTER LETTUCE SALAD \$10

*Fried goat cheese atop fresh butter lettuce with sliced apples, candied walnuts, and dressed in a champagne vinaigrette*

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PRIME RIB & LOBSTER \$72

FILET & LOBSTER \$72

NEW YORK STEAK & LOBSTER \$70

TOP SIRLOIN & LOBSTER \$66



**SLOW ROASTED PRIME RIB \$32**

*Served with rosemary au jus, homemade horseradish cream sauce, mashed potatoes and fresh vegetables*

**FILET MIGNON \$32**

*A tender 8 ounces, grilled and topped with fried onions; served with our house demi-glaze, mashed potatoes and fresh vegetables  
-add Gorgonzola butter for \$2*

**NEW YORK STEAK \$32**

*A tender 12 ounce beef strip, grilled and topped with peppercorn sauce; served with mashed potatoes and fresh vegetables*

**BLACKENED RACK OF LAMB \$32**

*Topped with a pomegranate reduction sauce; served with mashed potatoes and fresh vegetables*

**GRILLED PORK CHOP \$28**

*A tender french-cut pork chop with celery root puree and demi glaze served with an arugula apple bacon salad*

**STUFFED SALMON \$30**

*Salmon stuffed with baby shrimp and crab; adorned with cilantro aoli, rice and vegetables*

**PAN-SEARED SEA SCALLOPS \$28**

*Served with a corn puree and a mornay sauce with fresh vegetables*

**SEAFOOD PASTA \$28**

*Linguine pasta with sauteed shrimp, mussels, clams, scallops in a tomato broth*

**RAVIOLI \$24**

*A combination of spinach and cheese, sun-dried tomato and butternut squash ravioli, topped with herbs from our garden and Parmesan basil cream*

**EGGPLANT LASAGNA \$26**

*Vegetable eggplant lasagna topped with fresh marinara sauce and served with a side of vegetables*

**ROASTED VEGETABLE SALAD \$18**

*Marinated and grilled artichoke hearts, asparagus, eggplant, red and yellow peppers, corn and sun-dried tomatoes over fresh romaine topped with avocado and dijon balsamic vinaigrette*