APPETIZERS

SHRIMP COCKTAILBloody Mary Cocktail Sauce 12 (4) or 20 (8)

RASPBERRY BBQ SHRIMPApplewood Smoked Bacon, Toasted Cashew Basmati Rice 15

CRISPY CALAMARI Roasted Cherry Tomatoes, Pesto Ranch Dipping Sauce 14

SAUSAGE STUFFED MUSHROOMSHouse Made Sausage, Parmesan, Spicy Tomato Ragout 12

SOUPS, SALADS, SANDWICHES

LOBSTER BISQUE Award Winning Recipe 10

FRENCH ONION SOUPGarlic Croustade, White Cheddar 7

CAESAR SALAD Romaine, Shaved Parmesan, House Made Croutons 8

CABIN SALAD Bacon, Smoked Turkey, Swiss Cheese, Honey-Lemon-Chardonnay Dressing 8

BLACKENED SALMON SALAD* Toasted Walnuts, Bleu Cheese, Tomato, Balsamic Vinaigrette 18

CABIN BURGER* Baby Swiss Cheese, Mushrooms, Steak Fries, Pickles, Brioche Bun 16

HOUSE SPECIALTIES

INCLUDES CHOICE OF FRENCH ONION SOUP, CAESAR OR CABIN SALAD

SEARED NEW BEDFORD SCALLOPS Brussels Sprouts, Sweet Potatoes, Cider Reduction 39

GULF OF MAINE SALMON* Fingerling Potatoes, Broccolini, Lemon Herb Beurre Blanc 29

STEAK CHRISTOPHER* Tournedos of Filet Mignon, Shrimp, Asparagus, Béarnaise, Mashed 39

SURF & TURF* Twin Medallions, Lobster Tail, Champagne Beurre Blanc, Mashed, Asparagus 49

BOURBON STEAK DIANE Filet Medallions, Mushrooms, Mashed, Spinach, Bourbon Cream 35

COLEMAN FARM’S CHICKEN Wild Mushroom Jasmine Rice, Green Beans, Prosciutto Tomato Ragù 25

SIGNATURE HAND-CUT STEAKS*

CENTER-CUT FILET MIGNON* - 7 oz ..........................35..............................42

THICK CUT FILET MIGNON * - 10 oz ........................45..............................52

NEW YORK STRIP STEAK* - 12 oz ................................38..............................45

DELMONICO RIBEYE* - 16 oz ........................................51..............................58

CABIN CLUB’S FAMOUS SIZZLING SKILLET OF MUSHROOMS 10

GUESTS WITH KNOWN FOOD ALLERGIES SHOULD ALERT THEIR SERVER PRIOR TO ORDERING.

*THERE IS AN INCREASED RISK OF FOOD-BORNE ILLNESS WHEN CONSUMING RAW OR UNDERCOOKED MEATS OR SEAFOOD PRODUCTS.