

APPETIZERS

CHEESE STEAK EGGROLLS
HORSERADISH CREAM,
SWEET/SPICY CHILI SAUCE 11

CRISPY CALAMARI
ROASTED CHERRY TOMATOES,
PESTO RANCH DIPPING SAUCE 14

BLACKENED SCALLOPS
FUJI APPLE & CUCUMBER SLAW,
REMOULADE SAUCE 18

SAUSAGE STUFFED MUSHROOMS
HOUSE MADE SAUSAGE, PARMESAN,
SPICY TOMATO RAGOUT 12

RASPBERRY BBQ SHRIMP
APPLEWOOD SMOKED BACON,
TOASTED CASHEW BASMATI RICE RICE 15

SHRIMP COCKTAIL
BLOODY MARY COCKTAIL SAUCE
12 (4) OR 20 (8)

★ **APPETIZER PLATTER** ★
CALAMARI, CHEESE STEAK EGGROLLS,
RASPBERRY BBQ SHRIMP 35

SOUPS, SALADS, SANDWICHES

LOBSTER BISQUE 10
AWARD WINNING RECIPE

FRENCH ONION SOUP 7
GARLIC CROUSTADE, WHITE CHEDDAR

CABIN SALAD 8
BACON, SMOKED TURKEY, SWISS CHEESE,
HONEY-LEMON-CHARDONNAY DRESSING

CAESAR SALAD 8
ROMAINE, SHAVED PARMESAN,
HOUSE MADE CROUTONS

ICEBERG WEDGE 9
BACON, RED ONION, GRAPE TOMATO,
CUCUMBER, BLUE CHEESE DRESSING
★ WITH LUMP CRAB MEAT 16 ★

BLACKENED SALMON SALAD* 18
MIXED GREENS, TOASTED WALNUTS,
BLEU CHEESE, GRAPE TOMATO,
BALSAMIC VINAIGRETTE

SALMON BLT* 17
PRETZEL BUN, HONEY MUSTARD,
SMOKED BACON, LETTUCE,
TOMATO, CABIN CHIPS

CABIN BURGER* 16
CERTIFIED ANGUS BEEF®
BABY SWISS CHEESE, MUSHROOMS,
STEAK FRIES, PICKLES, BRIOCHE BUN

SEAFOOD

INCLUDES CHOICE OF FRENCH ONION SOUP, CAESAR OR CABIN SALAD

SEARED NEW BEDFORD SCALLOPS..... 39
ROASTED BRUSSELS SPROUTS, MASHED SWEET POTATOES, CIDER REDUCTION

GULF OF MAINE SALMON* 29
BUTTER POACHED FINGERLING POTATOES, BROCCOLINI, LEMON HERB BEURRE BLANC

GULF SHRIMP PASTA 28
ZITI PASTA, BROCCOLINI, ROASTED CHERRY TOMATOES, PARMESAN, ROASTED GARLIC CREAM

ALASKAN RED KING CRAB..... 55
ONE POUND LEGS, STEAMED, CLARIFIED BUTTER, GARLIC MASHERS, ASPARAGUS

TWIN COLDWATER LOBSTER TAILS..... 49
BROILED, DRAWN BUTTER, GARLIC MASHERS, STEAMED BROCCOLI

SIDES

ROASTED CARROTS & CIPOLLINI ONIONS 8
STEAMED ASPARAGUS 8
SAUCE BÉARNAISE

ROASTED BRUSSELS SPROUTS 8
SPINACH 8
SAUTÉED OR CREAMED

FINGERLING POTATO HASH 8
ARTICHOKEs, SWEET PEPPERS, PARMESAN

LOADED BAKER 8
CHEDDAR, BACON, SOUR CREAM, CHIVES

★ **PROSCIUTTO MAC 'N CHEESE** 14 ★
CHEDDAR, PROVOLONE & PARMESAN CHEESE, CRISPY PROSCIUTTO

CABIN CLUB FAVORITES

INCLUDES CHOICE OF FRENCH ONION SOUP, CAESAR OR CABIN SALAD

STEAK CHRISTOPHER*	39
A CABIN CLUB CLASSIC - GRILLED TWIN TOURNEDOS OF FILET MIGNON TOPPED WITH SAUTÉED SHRIMP, ASPARAGUS, SAUCE BÉARNAISE, GARLIC MASHERS	
CHAMPAGNE SURF & TURF*	49
CHAR-GRILLED TWIN MEDALLIONS WITH CABERNET REDUCTION, BROILED LOBSTER TAIL WITH CHAMPAGNE BEURRE BLANC, GARLIC MASHERS, ASPARAGUS	
BOURBON STEAK DIANE	35
TWIN FILET MEDALLIONS, MUSHROOMS, MASHED POTATOES, SPINACH, BOURBON CREAM	
BLACKENED BLEU STRIP*	44
HOUSE SPICES, BLEU CHEESE CRUST, GARLIC MASHERS, BUTTERMILK FRIED ONIONS	
SLOW COOKED BEEF SHORT RIB	36
CELERY ROOT MASH, CHAR GRILLED CARROTS, SPINACH, CABERNET AU JUS	
HAMPSHIRE PORK RIBEYE*	26
FINGERLING POTATO HASH, ROASTED TOMATOES, SPROUTS, BACON, CIDER REDUCTION	
COLEMAN FARM'S CHICKEN	25
WILD MUSHROOM & SAGE JASMINE RICE, GREEN BEANS, PROSCIUTTO TOMATO RAGU	

SIGNATURE STEAKS*



WE PROUDLY SERVE ONLY THE FINEST CERTIFIED ANGUS BEEF® & CERTIFIED ANGUS BEEF® PRIME STEAKS



	SIMPLY ALA CARTE	SOUP OR SALAD & CHOICE OF SIDE
CENTER-CUT FILET MIGNON - 7 oz	34	42
THICK CUT FILET MIGNON - 10 oz	46	54
NEW YORK STRIP STEAK - 10 oz	31	39
U.S.D.A. PRIME SIRLOIN - 10 oz	26	34
U.S.D.A. PRIME CENTER-CUT STRIP - 14 oz	41	49
DELMONICO - 16 oz	41	49

★ ADD A BROILED LOBSTER TAIL TO ANY STEAK 20 ★

SIGNATURE STEAK PRESENTATIONS

CLASSICS ~ PEPPERCORN STYLE OR BLACKENED BLEU	6
OSCAR ~ TOPPED WITH ALASKAN KING CRAB, ASPARAGUS SPEARS & SAUCE BÉARNAISE	12

★ 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 DANGER OF FOOD-BORNE ILLNESS WHEN CONSUMING RAW OR UNDERCOOKED MEATS OR SEAFOOD PRODUCTS.

OUR GIFT CERTIFICATES NEVER EXPIRE AND ARE ALWAYS IN GOOD TASTE!