

CABIN CLUB

EST. STEAKHOUSE 1991

STARTERS & SOUP

LOBSTER BISQUE 9/12

chopped maine lobster, chives

FRENCH ONION SOUP 8/11

beef broth, bourbon, croutons, gruyere

CLASSIC CAESAR 6

parmesan, garlic croutons, caesar dressing

MIXED GREENS 6

local lettuce, grape tomatoes, shaved red onion, cucumber, golden balsamic vinaigrette

SHRIMP COCKTAIL 15/24

four or eight shrimp, bloody mary cocktail sauce

CRISPY CALAMARI 17

herb crust, sundried tomato aioli

ENTREE SALADS

CABIN SALAD 16

smoked turkey, applewood bacon, swiss, croutons, tomato, honey lemon chardonnay dressing

CRISPY CHICKEN 19

romaine, bacon, chopped egg, grape tomato, shredded cheddar, herb buttermilk dressing

SALMON SALAD 21

mixed greens, toasted almonds, berries, cucumber, feta, golden balsamic dressing

STEAK SALAD 23

tenderloin tips, romaine, spinach, grape tomatoes, roasted peppers, onion straws, blue cheese

CHICKEN CAESAR 18

hearts of romaine, olives, roasted tomato, parmesan, garlic breadcrumbs

IF YOU'RE NOT AT THE TABLE, YOU'RE ON THE MENU.

ONE CANNOT THINK WELL, LOVE WELL, SLEEP WELL, IF ONE HAS NOT DINED WELL.

EXPRESS LUNCH

THREE COURSES ON THE FLY

1. SOUP

SOUP DU JOUR

FRENCH ONION

LOBSTER BISQUE

2. SALAD

CAESAR

MIXED GREENS

ICEBERG WEDGE

3. SANDWICH, 18

THICK CUT BLT

POT ROAST & CHEDDAR

SMOKED TURKEY CLUB

OR ENTREE, 22

PETITE FILET MIGNON
bearnaise sauce

GULF OF MAINE SALMON
lemon beurre blanc

CHICKEN PALLIARD
white wine pan sauce

SANDWICHES

ALL SANDWICHES INCLUDE CHOICE OF STEAK FRIES
OR SHAVED VEGETABLE SLAW (EXCEPT °)

SMOKED TURKEY CLUB 15

bacon, baby swiss cheese, herb mayo, lettuce, tomato, pretzel bun

CHICKEN MELT 16

aged cheddar, caramelized onions, honey mustard, pretzel bun

THICK CUT B.L.T. 17

extra thick-cut applewood smoked bacon, lettuce, tomato, toasted french bread, herb mayo

OPEN FACE POT ROAST* 18

slow cooked pot roast, mashed potatoes, onion straws, texas toast, beef gravy°

CABIN BURGER* 17

c.a.b. burger patty, baby swiss cheese, sautéed mushrooms, pickle, brioche bun

BACON CHEESEBURGER* 19

c.a.b. burger patty, aged cheddar, bacon, lettuce, tomato, onion, pickle, brioche bun

GUESTS WITH KNOWN FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING SO WE CAN ENSURE YOU ARE TAKEN CARE OF.

GENERAL MANAGER SHERI WILBER

EXECUTIVE CHEF DOUG DOMBROSKI

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

CABIN CLASSICS

BOSTON BAKED SCROD 18

herb-crusted whitefish, sauteed spinach, roasted tomatoes, lemon beurre blanc

GULF OF MAINE SALMON* 22

hazelnut sweet potatoes, roasted broccoli, maple marsalla glaze

MARYLAND CRAB CAKE 21

shaved vegetable slaw, fingerlings, dijon mustard mayonnaise

LOBSTER POT PIE 25

maine lobster, carrots, peas, pearl onions, potatoes, lobster veloute, puff pastry crust

CHICKEN VESSUVIO 18

fingerling potatoes, sweet peas, white wine, garlic & oregano pan sauce

TENDERLOIN STROGANOFF 21

tenderloin tips, mushrooms, buttered noodles, chive creme fraiche

STEAK CHRISTOPHER* 24

filet medallion, shrimp, asparagus, mashed potatoes, sauce béarnaise

STEAK FRITES 19

c.a.b. sliced ny strip steak, steak fries, brandy peppercorn cream

SIGNATURE STEAKS

SERVED WITH MASHED POTATOES OR ASPARAGUS

CERTIFIED ANGUS BEEF

CENTER CUT FILET MIGNON* 7oz, 47

THICK CUT FILET MIGNON* 10 oz, 57

NEW YORK STRIP STEAK* 14 oz, 50

DELMONICO RIBEYE* 16 oz, 53

RANGERS VALLEY WAGYU BEEF

CABIN CUT TOP SIRLOIN* 8oz, 42

CLUB CUT STRIP STEAK* 10oz, 62

OUR HAND SELECTED STEAKS ARE CHAR BROILED ON OUR 1400° BROILER

**WE DO NOT GUARANTEE THE QUALITY OF STEAKS ORDERED MEDIUM WELL OR ABOVE

COCKTAILS



VODKA MARTINI, 10

wheatley vodka, up, rocks, blue cheese olives, or dirty?



HIBISCUS-HABENERO MARGARITA, 12

corazón tequila, pineapple juice, hibiscus & habenero



ITALIAN ESPRESSO MARTINI, 12

averno amaro, espresso kahlua



MANHATTAN NOIR, 12

jim beam black, sweet vermouth, ruby port



BARREL AGED BIG EASY, 12

watershed bourbon, apple brandy, b&b, dolin rouge vermouth



HOUSE OLD FASHIONED, 18

HR knob creek single barrel

BOTTLED BEER

MILLER LITE | COORS LIGHT | BUDWEISER
BUD LIGHT MICH ULTRA | CORONA
GREAT LAKES BREWERY SEASONAL
STELLA ARTOIS | HEINEKEN O.O (N/A)

WINE



WHITE

LA MARCA prosecco split, veneto 12

PIZZOLATO moscato, italy 11 / 16 / 44

BANFI pinot grigio, italy 11 / 16 / 44

BOSCO pinot grigio, italy 9 / 13 / 36

WHITE HAVEN savignon blanc, new zealand 11 / 16 / 44

KARL HEINZ riesling, mosel, germany 9 / 13 / 36

CHALK HILL chardonnay, sonoma 14 / 21 / 56

FAR NIENTE chardonnay, napa 20 / 30 / 80

RED

ETUDE "lyric", pinot noir, santa barbara 14 / 21 / 56

CHEHALEM pinot noir, willamette valley 16 / 24 / 64

NICOLAS IDIART "les amis", pinot noir, france 10 / 15 / 40

QUILT RED BLEND napa 16 / 24 / 64

UNSHACKLED zinfandel malbec blend, napa 14 / 21 / 56

AUSTIN "by austin hope", cab blend, paso robles 15 / 22 / 60

FAUST cabernet sauvignon, napa 22 / 33 / 88

CAYMUS 2021 cabernet sauvignon, 30 / 45 / 165 (1L)

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

THERE IS ONLY ONE RIGHT WAY TO EAT A STEAK - WITH GREED IN YOUR HEART AND A SMILE ON YOUR FACE.

PEOPLE WHO LIVE TO EAT ARE ALWAYS THE BEST PEOPLE.