

APPETIZERS

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

SAUSAGE STUFFED MUSHROOMS
HOUSE MADE SAUSAGE, PARMESAN,
SPICY TOMATO RAGOUT 10

CRISPY FRIED CALAMARI
BREADED & FRIED PEPPADEWS,
HONEY MUSTARD 13

RASPBERRY BACON BBQ SHRIMP
WRAPPED IN SMOKED NEUSKIE BACON,
JASMINE RICE 14

BLACKENED SCALLOPS
CUCUMBER RELISH, RÉMOULADE 16

SHRIMP COCKTAIL
12 (4) OR 20 (8)

★ **APPETIZER PLATTER** ★
CALAMARI, CHEESE STEAK EGGROLLS,
RASPBERRY BACON BBQ SHRIMP 32

SOUPS, SALADS, SANDWICHES

LOBSTER BISQUE 9
DAVE'S INCREDIBLY RICH & DELICIOUS
AWARD WINNING RECIPE

CABIN SALAD 7
BACON, SMOKED TURKEY, SWISS CHEESE,
HONEY-LEMON-CHARDONNAY DRESSING

FRENCH ONION SOUP 6
BOURBON, GARLIC CROUSTADE, WHITE CHEDDAR

CAESAR SALAD 7
BABY ROMAINE, KALAMATA OLIVES, PARMESAN

ICEBERG WEDGE 8
BACON, RED ONION, 1000 ISLAND
★ WITH LUMP CRAB MEAT 13 ★

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

SALMON BLT* 17
GRILLED SALMON, PRETZEL BUN, HONEY MUSTARD,
APPLEWOOD SMOKED BACON, LETTUCE, TOMATO,
CABIN POTATO SALAD

CABIN BURGER* 14
CERTIFIED ANGUS BEEF®
BABY SWISS CHEESE, MUSHROOMS,
STEAK FRIES, PICKLES, BRIOCHE BUN

SEAFOOD

INCLUDES CHOICE OF FRENCH ONION SOUP, CAESAR OR CABIN SALAD

PAN SEARED SHRIMP & SCALLOPS 34
BLACK RICE, GARLIC GREEN BEANS, LIME BUTTER SAUCE

ROASTED GULF OF MAINE SALMON* 27
ZUCCHINI & SQUASH, HEIRLOOM GRAPE TOMATO, REDSKINS, CUCUMBER YOGURT SAUCE

ALASKAN HALIBUT 36
BRUSSELS SPROUTS, FINGERLINGS, HEIRLOOM CARROTS, TRUFFLE CREAM CORN

ALASKAN RED KING CRAB 49
ONE POUND LEGS, STEAMED, CLARIFIED BUTTER, GARLIC MASHERS, ASPARAGUS

TWIN COLDWATER LOBSTER TAILS 42
BROILED, DRAWN BUTTER, GARLIC MASHERS, STEAMED BROCCOLI

SIDES

TRUFFLED CREAM CORN 8

ROASTED BRUSSELS SPROUTS 8

STEAMED ASPARAGUS 8
SAUCE BÉARNAISE

SPINACH 8
SAUTÉED OR CREAMED

MUSHROOM RAVIOLI 8
SPINACH & TOMATOES

LOADED BAKER 8
CHEDDAR, BACON, SOUR CREAM, CHIVES

★ **CABIN MAC 'N CHEESE** 14 ★
5 YR. CHEDDAR, HAM HOCK, BLACKENED SHRIMP

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* | 42 |
| Char-grilled twin medallions with Cabernet reduction, broiled lobster tail with champagne beurre blanc, garlic mashers, asparagus | |
| BOURBON STEAK DIANE | 36 |
| Prime Sirloin, wild mushrooms, mashed potatoes, spinach, bourbon cream | |
| BLACKENED BLEU DELMONICO* | 46 |
| House spices, bleu cheese crust, garlic mashers, buttermilk fried onions | |
| DUROC PORK PORTERHOUSE* | 25 |
| Grilled pineapple & black bean salsa, smoked gouda grit cake, honey glaze | |
| BABY BACK RIBS | 24 |
| 1 lb fall off the bone ribs, cabin potato salad, onion straws, Guinness BBQ | |
| COLEMAN FARMS CHICKEN | 22 |
| Pecan rice pilaf, green beans, spicy peach glaze | |

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 | 31 | 39 |
| THICK CUT FILET MIGNON - 10 oz | 39 | 47 |
| NEW YORK STRIP STEAK - 10 oz | 30 | 38 |
| PRIME SIRLOIN - 10 oz | 26 | 34 |
| PRIME CENTER-CUT STRIP - 14 oz | 41 | 49 |
| DELMONICO - 16 oz | 38 | 46 |

★ ADD A BROILED LOBSTER TAIL TO ANY STEAK 19 ★

SIGNATURE STEAK PRESENTATIONS

| | |
|--|----|
| CLASSICS ~ PEPPERCORN STYLE OR BLACKENED BLEU | 6 |
| OSCAR ~ TOPPED WITH ALASKAN KING CRAB, ASPARAGUS SPEARS & SAUCE BÉARNAISE | 10 |

★ 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!