

APPETIZERS

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| <p>BAKED ARTICHOKE DIP
BOURSIN HERB CHEESE,
GRILLED PITA WEDGES 8</p> <p>BLACKENED SCALLOPS
CUCUMBER RELISH, RÉMOULADE 12</p> <p>CRISPY FRIED CALAMARI
BREADED & FRIED PEPPADEWS,
ARTICHOKE PESTO RANCH, PARMESAN 10</p> <p>SEARED RARE TUNA
SUSHI-GRADE, WASABI AIOLI 10</p> | <p>CRAB CAKE
LUMP CRAB, SLAW,
HONEY MUSTARD 12</p> <p>RASPBERRY BBQ SHRIMP
WRAPPED IN SMOKED NEUSKIE BACON 11</p> <p>BUFFALO SPRING ROLLS
"BUFFALOED" CHICKEN,
BLEU CHEESE DIP 8</p> <p>SHRIMP COCKTAIL
11 (5) OR 19 (10)</p> |
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★ **APPETIZER PLATTER** ★
CALAMARI, BUFFALO SPRING ROLLS, BBQ SHRIMP 22

SOUPS, SALADS, SANDWICHES

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| <p>LOBSTER BISQUE 8</p> <p>FRENCH ONION SOUP 5</p> <p>ICEBERG WEDGE 6
SMOKED BACON, RED ONION, 1000 ISLAND
★ WITH JUMBO LUMP CRAB 11 ★</p> <p>CABIN BURGER 10
CERTIFIED ANGUS BEEF®,
BABY SWISS CHEESE, MUSHROOMS, STEAK FRIES</p> <p>MARINATED CHICKEN SANDWICH 10
CHEDDAR, FIRE-ROASTED MAYO,
CARAMELIZED ONIONS, TOMATO RELISH,
BABY SPINACH, RUSTIC FRENCH BAGUETTE</p> | <p>CABIN SALAD 5</p> <p>CAESAR SALAD 5</p> <p>ROASTED BEET & GOAT CHEESE SALAD 8
SPINACH, WALNUTS, CROUTONS,
EVOO, BALSAMIC DRIZZLE</p> <p>BEER BATTERED ATLANTIC COD 10
FLAKY WHITEFISH W/HOUSE SLAW,
RÉMOULADE & STEAK FRIES</p> <p>KNIFE 'N FORK FRENCH DIP 15
SLOW ROASTED RIBEYE, BABY SWISS,
CARAMELIZED ONIONS ON A "BREADSMITH" ROLL,
STEAK FRIES, AU JUS</p> |
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SEAFOOD

INCLUDES CHOICE OF FRENCH ONION SOUP, CAESAR OR CABIN SALAD

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| <p>CEDAR PLANKED SALMON 22
OVEN-ROASTED FAROE ISLAND SALMON, WILD RICE PILAF, BROCCOLI</p> <p>CAJUN SHELLFISH TRIO 26
JUMBO SHRIMP, DAYBOAT SCALLOPS, LOBSTER MASHERS, SPINACH, CHAMPAGNE BUERRE BLANC</p> <p>HERB CRUSTED TROUT 25
GOAT CHEESE & CHIVE MASHERS, ASPARAGUS, BLACKBERRY BUERRE BLANC</p> <p>ALASKAN RED KING CRAB 44
ONE POUND LEGS, STEAMED, CLARIFIED BUTTER, HOUSE MASHERS, ASPARAGUS</p> <p>TWIN COLDWATER LOBSTER TAILS 34
BROILED, DRAWN BUTTER, REDSKIN MASHERS, STEAMED BROCCOLI</p> | <p>WILD RICE PILAF4</p> <p>REDSKIN MASHED POTATOES4</p> <p>LOBSTER MASHED POTATOES.....7</p> <p>LOADED BAKER - BACON, CHEDDAR & SOUR CREAM4</p> <p>LOBSTER RISOTTO - BLACK TRUFFLE OIL AND PARMIGIANO REGGIANO7</p> <p>SPINACH SAUTÉ - ROASTED GARLIC4</p> <p>STEAMED ASPARAGUS - SAUCE BÉARNAISE6</p> <p>SWEET CORNBREAD - JALAPEÑO HONEY BUTTER.....4</p> |
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SIDES

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

CABIN CLUB FAVORITES

INCLUDES CHOICE OF FRENCH ONION SOUP, CAESAR OR CABIN SALAD

STEAK CHRISTOPHER	27
A CABIN CLUB CLASSIC - GRILLED TWIN Tournedos of Filet Mignon topped with sautéed shrimp, asparagus, sauce béarnaise, served with garlic mashed redskins	
SLOW BRAISED BEEF SHORT RIB	22
Boneless, buttermilk bleu cheese roasted potatoes, tarragon green beans	
"CABIN RUB" T-BONE	39
22 oz. CAB®, proprietary spice blend, garlic spinach, buttermilk fried onions	
BABY BACK RIBS	19
One pound fall off the bone ribs, cole slaw, cabin chips, sweet cornbread with honey-jalapeño butter	
CAJUN CHICKEN ZITI	16
Tasso cream sauce, artichoke hearts, crushed tomatoes, mushrooms	
BLACKENED BLEU DELMONICO	37
House spices, bleu cheese crust, garlic mashers, buttermilk fried onions	
CHAMPAGNE SURF & TURF	33
Char-grilled twin medallions with cabernet reduction, broiled lobster tail with champagne beurre blanc, garlic mashers, asparagus	
ROASTED CHICKEN	19
Half split chicken, wild rice pilaf, garlic green beans, chicken jus	

SIGNATURE STEAKS



WE PROUDLY SERVE ONLY THE FINEST
USDA PRIME AND CERTIFIED ANGUS BEEF®

	SIMPLY A LA CARTE	SOUP OR SALAD & CHOICE OF SIDE
CENTER-CUT FILET MIGNON - 7 oz	26	32
THICK CUT FILET MIGNON - 10 oz	31	36
CABIN CLUB STRIP STEAK - 9 oz	21	27
T-BONE STEAK - 22 oz	31	36



USDA PRIME		
DELMONICO - 14 oz	28	33

★ ADD A BROILED LOBSTER TAIL TO ANY STEAK 15 ★

SIGNATURE STEAK PRESENTATIONS

CLASSICS ~ PEPPERCORN STYLE OR BLACKENED BLEU	4
OSCAR ~ TOPPED WITH ALASKAN KING CRAB, ASPARAGUS SPEARS & SAUCE BÉARNAISE	7

★ CABIN CLUB'S FAMOUS SIZZLING SKILLET OF MUSHROOMS 4 ★

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.

