

# CABIN CLUB

EST. STEAKHOUSE 1991

*Happy Mother's Day!*

## APPETIZERS

**JUMBO SHRIMP COCKTAIL 16 / 26**  
four or eight shrimp, bloody mary cocktail sauce

**MARYLAND CRAB CAKE 19**  
lump blue crab, old bay, dijon mustard mayo

**RHODE ISLAND CALAMARI 17**  
herb tempura crust, italian parsley, sundried tomato aioli

**WAGYU BEEF CARPACCIO 18**  
paper thin slices of wagyu beef, parmesan, horseradish crema, smoked sea salt

**RASPBERRY BBQ SHRIMP 15**  
bacon wrapped jumbo shrimp, raspberry bbq sauce

**THICK-CUT BACON 14**  
extra thick-cut, mustard caviar, maple glaze

**ESCARGOT 15**  
sherry, garlic herb butter, crusty bread

## SOUP & SALAD

**LOBSTER BISQUE 13**  
chopped maine lobster, chives

**FRENCH ONION SOUP 11**  
beef broth, bourbon, croutons, gruyere

**MIXED GREENS 10**  
local lettuce, grape tomatoes, red onion, cucumber, sunflower seeds, golden balsamic vinaigrette

**CAESAR 11**  
hearts of romaine, shaved parmesan, garlic herb croutons, caesar dressing

**CABIN SALAD 12**  
smoked turkey, bacon, swiss cheese, grape tomatoes, croutons, honey lemon chardonnay dressing

**ICEBERG WEDGE 14**  
applewood smoked slab bacon, red onion, chopped egg, grape tomato, buttermilk blue, blue cheese dressing

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.

## FROM THE SEA

INCLUDES CHOICE OF FRENCH ONION SOUP, CLASSIC CAESAR, CABIN OR MIXED GREENS SALAD

**BOSTON SCROD\* 37**  
herb crusted atlantic cod, garlic green beans, mashed potatoes, thyme beurre blanc

**GULF OF MAINE SALMON\* 38**  
butternut squash, dijon mustard velouté, roasted brussels sprouts

**LOBSTER SPAGHETTI 39**  
chopped maine lobster, cherry tomatoes, basil, bucatini, lemon lobster cream

**SHRIMP & SCALLOPS\* 49**  
roasted fingerlings, garlic sautéed spinach, cherry tomato, almond garlic cream



**TWIN MAINE LOBSTER TAILS\* 59**  
broiled maine lobster tails, asparagus, mashed potatoes, drawn butter



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

INCLUDES CHOICE OF FRENCH ONION SOUP, CLASSIC CAESAR, CABIN OR MIXED GREENS SALAD

**STEAK CHRISTOPHER\* 48**  
filet medallions, sauteed gulf shrimp, asparagus, mashed potatoes, sauce béarnaise

**BOURBON STEAK DIANE\* 42**  
filet medallions, mushrooms, mashed potatoes, garlic spinach, bourbon dijon cream

**CHAMPAGNE SURF & TURF\* 59**  
filet medallions, lobster tail, mashed potatoes, asparagus, champagne beurre blanc

**ROASTED BELL & EVANS CHICKEN 32**  
mashed yukon gold potatoes, sautéed broccoli, garlic rosemary pan gravy

## HAND CUT STEAKS

### CERTIFIED ANGUS BEEF

### À LA CARTE

### WITH SOUP OR SALAD & SIDE

CENTER CUT FILET MIGNON* 7oz, .....	42 .....	58
THICK CUT FILET MIGNON* 10 oz, .....	52 .....	68
NEW YORK STRIP STEAK* 14 oz, .....	43 .....	59
DELMONICO RIBEYE* 16 oz, .....	52 .....	68
BONE IN COWBOY RIBEYE* 24 oz, .....	66.....	82
CHEF'S CUT OF THE DAY* .....	MP.....	MP

### RANGERS VALLEY WAGYU BEEF

CABIN CUT TOP SIRLOIN* 8oz, .....	37.....	53
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**CHOICE OF SIDE: MASHED POTATOES, STEAK FRIES, GREEN BEANS OR ASPARAGUS**

OUR HAND SELECTED STEAKS ARE CHAR BROILED ON OUR 1400° BROILER  
\*\*WE DO NOT GUARANTEE THE QUALITY OF STEAKS ORDERED MEDIUM WELL OR ABOVE

## ACCESSORIES

**BLACKENED BLUE 8**  
creole spice rubbed, buttermilk blue cheese

**OSCAR 12**  
lump blue crab, asparagus & sauce béarnaise

**AU POIVRE 6**  
peppercorn crusted, brandy peppercorn cream

**BROILED MAINE LOBSTER TAIL 24**  
six ounces served with drawn butter

**HORSERADISH CRUST 6**

**TRUFFLE BUTTER 6**

## SIDES

**CRAB MAC'N CHEESE 15**  
lump crab, three cheese sauce

**HOUSE-MADE TATER TOTS 12**  
horseradish chive crema

**LOADED BAKED POTATO 10**  
bacon, cheddar, butter, sour cream, chives

CABIN CLUB'S  
FAMOUS  
SIZZLING  
SKILLET OF  
MUSHROOMS  
12

**CRISPY BRUSSELS SPROUTS 12**  
toasted almonds, scallions, maple glaze

**SAUTÉED BROCCOLI 11**  
aged cheddar mornay sauce

**WILD MUSHROOM RISOTTO 12**  
parmesan, chives, veal demi glaze

\*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.