

# entrées

## BOLOGNAISE

Ground beef and pork sauce, over rigatoni,  
parmesan, fresh basil 21

## BLACKENED CHICKEN PENNE

Peppers, red onion, parmesan cheese, and  
cajun spiced cream 22

## JUMBO SHRIMP SCAMPI

Spinach, garlic, butter, lemon, linguine  
pasta 23

## AHI TUNA

Stir fry vegetables, rice pilaf, wasabi mayo,  
teriyaki glaze 25

## BACON WRAPPED MEATLOAF

Mashed potatoes, green beans, tomato  
gravy 18

## SALMON

Baby spinach, blistered tomatoes, lemon  
butter, rice pilaf 26

Stuffed with a Crab Cake 36

## SHRIMP & GRITS

Chorizo, cheesy grits, bbq sauce 22

## BROILED CRAB CAKES

All jumbo lump crab perfectly broiled to a  
golden brown, green bean, house fries 29

## CHICKEN BALTIMORE

Seared chicken breast, wine garlic-lemon  
sauce, jumbo lump crab meat, green beans,  
rice pilaf 24

## CATCH OF THE DAY

Market price

# Hand-Cut Steaks & Chops

## BABY BACK RIBS

Extra tender prepared with our homemade  
BBQ sauce, crispy onion straws and house  
fries 22

## PORK CHOP

Bacon braised red cabbage, mashed  
potatoes, apple balsamic reduction 24

## SHORT RIBS

Mashed potatoes, mushrooms, demi glaze 30

## LAMB CHOPS

Lemon, garlic, oregano, house fries 32

## DUET

Jumbo lump crab cake with grilled new  
zealand lamb chops, grilled asparagus 31

## RACK of LAMB

Pan seared, mashed potato, roasted  
carrots 32

## NEW YORK STRIP

16oz classic steakhouse staple, firm yet buttery with  
demi glaze, green beans and mashed potatoes 32

## FILET MIGNON

8 oz. Black Angus, the most tender cut of steak with a cabernet Demi,  
green beans and mashed potatoes 36

No substitutions please

“Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.”

appetizers

SPICY BRUSSELS SPROUTS

Spicy with a side of bleu cheese 10

WINGS

Mild, hot, old bay, honey old bay,  
or bourbon bbq 12

FRIED ZUCCHINI

Lightly breaded deep-fried and served with  
homemade tzatziki 12

STEAMED MUSSELS

White wine, garlic, butter, lemon an fine  
herbs 14

EDAMAME

Sesame oil, chili paste, garlic, and sea salt 12

BRANCH NACHOS

Corn tortilla, beef or chicken, pico de gallo,  
jalapeno peppers, queso, sour cream 16

TUNA TARTARE

Spicy ahi tuna, avocado, pickled ginger,  
teriyaki glaze, crispy wontons 12

MARYLAND CRAB DIP

Classic eastern shore recipe with sliced  
baguette 14

SOUVLAKI

Crispy pork belly skewers, lemon, oregano,  
baguette 11

BOURBON BBQ SHRIMP

Bacon, onions, bourbon bbq, baguette 13

FRIED CALAMARI

With house made tomato sauce 12

CHEF’S BOARD

Chef’s selections of cheeses and charcuterie  
served with assorted mustards, house pickled  
vegetables, olives, and sea salt crostini’s 14

soups

French Onion Au Gratin 7.5

Maryland Crab Soup 6/9

Cream of Crab 6/9

Soup Du Jour 5/7

sides

Spicy brussels 6.5

Green beans 6

Mashed potatoes 6.5

Grilled asparagus 7

Hand cut fries 7

Rice pilaf 6.5

Baked potato 7

Sautéed mushrooms 7

salads

MOUNTAIN HOUSE

Arcadian greens, cucumber, tomato, marinated mushrooms,  
and carrot. choice of house made dressings 8/11

CLASSIC CAESAR

Romaine hearts, house made caesar dressing, garlic croutons,  
and parmesan cheese 8.5/11.5

GREEK “WEDDING” SALAD

Romaine, kalamata olives, cucumber, tomato, red onion,  
imported feta, pepperoncini, and herb vinaigrette in a  
parmesan cheese bowl 12

THE WEDGE

Iceberg lettuce, red onion, grape tomatoes, bleu cheese  
crumbles, blue cheese dressing 11

SPINACH SALAD

Baby spinach, hard boiled eggs, strawberries, red onion, bacon,  
toasted pecans, raspberry vinaigrette 12

|                    |           |              |
|--------------------|-----------|--------------|
| Add: Chicken 6     | Shrimp 10 | Salmon 10    |
| Yellow Fin Tuna 10 | Steak 12  | Crab Cake 18 |