

entrées

STUFFED SHRIMP

Jumbo shrimp topped with our crabcake and imperial topping 30

SESAME SEARED AHI TUNA

*teriyaki glaze 28 *gf**

WILD MUSHROOM RISOTTO

*Shitake, portobello mushrooms creamy Arborio rice, aged parmesan with Choice of side Mountain or Caesar salad 21 *gf**

ATLANTIC SALMON

*Pan seared tomato capers & lemon butter 29 *gf**

BROILED CRAB CAKES

*All jumbo lump crab perfectly broiled a golden brown *Market Price**

CHICKEN CHESAPEAKE

Seared chicken breast, topped with jumbo lump crab imperial 29

Entrees are served with green beans & choice of starch, unless stated otherwise.

Pasta

BLACKENED CHICKEN PENNE

Peppers, red onion, parmesan cheese, and Cajun spiced cream 25

SHRIMP PROVENCAL

Shrimp, tomato, scallion, white wine garlic herb butter, angel hair pasta 28

SHORT RIB TORTELLINI RAGOUT

Wild mushrooms, blistered tomatoes, spinach, parmesan cheese 29

Choice of side Mountain or Caesar Salad

Hand-Cut Steaks & Chops

DUET

Jumbo lump crab cake with grilled New Zealand lamb chops, grilled asparagus 46

LAMB CHOPS

*New Zealand chops grilled with garlic lemon and oregano 46 *gf**

BONE IN PORK CHOP

*Double cut seared in cast iron with caramelized onions and apple cider reduction 32 *gf**

GRILLED RIBEYE

*Prime cut grilled to your liking 36 *gf**

FILET MIGNON

*Buttery and tender center cut 39 *gf**

RACK OF LAMB

*Seasoned frenched chops 44 *gf**

NO SUBSTITUTIONS PLEASE

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

appetizers

PAN ROASTED BRUSSELS SPROUTS
*Shallots, dried cherries, bleu cheese
crumbles honey Dijon 14 gf*

FRIED ZUCCHINI
*Lightly breaded deep-fried and served with
homemade tzatziki 12*

STEAMED MUSSELS
*White wine, garlic, butter,
lemon and fine chopped herbs.
Crispy baguette 18 gf*

FRIED CALAMARI
*Buttermilk marinated and fried with chili
lime aioli 15*

TUNA TARTARE
*Ahi tuna, avocado, pickled ginger,
cucumber, crispy wontons, sweet soy wasabi
mayo 19 gf*

MARYLAND CRAB DIP
*Classic eastern shore recipe served with
toasted baguette 18*

PORK BELLY
*Slow braised & seared crispy over jalapeno
polenta with Pico de Gallo 14 gf*

CHEESESTEAK FLAT BREAD
*Hand rolled dough, garlic sauce peppers
onion provolone & mozzarella 15*

BABY CAKES
*Jumbo lump mini cakes on saltines with
spicy remoulade 21*

soups

French Onion Au Gratin 9
Maryland Crab Soup 6/9
Cream of Crab 8/11
Soup Du Jour

sides

Green beans 6
Mashed potatoes 6
Grilled asparagus 6
Hand cut fries 6
Rice pilaf 6
Baked potato 7
Sautéed mushrooms 7
Greek Potatoes 7

salads

MOUNTAIN HOUSE
*Arcadian greens, cucumber, tomato, marinated
mushrooms, and carrot.
Choice of house made dressings 10*

CLASSIC CAESAR
*Romaine hearts, house made Caesar dressing, garlic
croutons, and parmesan cheese 10*

GREEK “WEDDING” SALAD
*Romaine, kalamata olives, cucumber, tomato, red
onion, imported feta, pepperoncini, and herb vinaigrette
in a parmesan cheese bowl 13*

COBB SALAD
*Iceberg lettuce, tomato, bacon, hardboiled egg, avocado,
bleu cheese crumbles & balsamic vinaigrette 14*

WEDGE SALAD
*Iceberg lettuce, Danish bleu cheese, toasted walnuts,
bacon, cherry tomatoes, chives & fried onions 11*

Add: Chicken 9 Shrimp 14 Salmon 12