

MOUNTAIN BRANCH

Holiday Menu

appetizers

OYSTERS ROCKEFELLER

Bread crumbs, spinach, bacon, rich butter sauce 12

MARYLAND CRAB DIP

Classic eastern shore recipe with sliced baguette 14

SOCO SHRIMP

Flamed in Southern Comfort® with scallions on artisan baguette crostini 12

COUNTRY FRIED CAULFLOWER

Sriracha ranch 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

Cream of Mushroom 7

Maryland Cream of Crab 9

Maryland Crab 8

salads

MOUNTAIN HOUSE

Baby lettuces, cucumber, tomato, marinated mushrooms, and carrot. choice of house made dressings 8

CLASSIC CAESAR

Romaine hearts, house made Caesar dressing, garlic croutons, and parmesan cheese 8.5

GRILLED VEGETABLE SALAD

Fresh assortment of seasonal vegetables with a balsamic drizzle 10

entrées

CHICKEN CAPRESE

Mozzarella, roasted tomatoes, and spinach over mushrooms risotto 25

GRILLED ATLANTIC SALMON

With a citron beurre blanc sauce, mashed potatoes, asparagus 24

WILD ROCKFISH

Pan seared rockfish over a bed of zucchini pasta with a scampi sauce 32

HOUSE MADE BROILED CRAB CAKES

Jumbo lump crab perfectly broiled to a golden brown, with green beans and rice pilaf 29

Hand-Cut Steaks & Chops

PORK CHOP

Double cut, sous vide, and cast-iron skillet seared, grilled onions, with mashed potatoes, and green beans 24

RACK of LAMB

Frenched rack of lamb roasted to temperature house demi glaze, mushroom risotto and asparagus 32

FILET MIGNON

8 oz. Black Angus, the most tender cut of steak with demi-glace, mashed potatoes and asparagus 36

STEAK CHESAPEAKE

16 oz New York strip steak, topped with shrimp, scallops, and crab in a brandy cream sauce, mashed potatoes, and green beans 35

LAMB CHOPS

New Zealand baby chops grilled with lemon, oregano and garlic, with green beans, and rice pilaf 32

VEAL OSSO BUCCO

Mushroom Risotto and asparagus 30

MAKE IT A DUO PLATE

Add a single crab cake to any entrée 13

No substitutions please