

# Entrées

STUFFED CHICKEN <i>Chicken breast stuffed with sundried tomatoes, fresh spinach, mozzarella, Dijon butter Beurre Blanc, basil oil</i>	29	CHICKEN CHESAPEAKE <i>Seared chicken breast, topped with jumbo lump crab imperial</i>	34
CHICKEN CORDON BLEU <i>Lightly breaded with panko, stuffed with ham and Swiss cheese, Dijon butter Beurre Blanc, basil oil</i>	28	BROILED TWIN CRAB CAKES <i>All jumbo lump crab perfectly broiled a golden-brown</i>	MP
ATLANTIC SALMON <i>Pan seared with Sweet Chili Glaze</i>	29	STUFFED SHRIMP <i>Jumbo shrimp topped with our crab cake and imperial topping</i>	30

Entrees served with green beans & choice of starch.  
Add side Mountain or side Caesar Salad for \$3.00

## Pasta

MOUNTAIN SEAFOOD (SSC) <i>Jumbo Shrimp, Scallops, Jumbo Lump Crab meat, Rose sauce, Linguine</i>	35
BOLOGNESE <i>Slow cooked meat sauce, pappardelle pasta</i>	29
CHICKEN PARMESAN <i>Lightly breaded, topped with house made marinara, mozzarella, spaghetti</i>	29
CHICKEN FRANCESE <i>Rice flour crusted, egg washed, pan seared chicken breast in white wine butter sauce, spaghetti</i>	29
BLACKENED CHICKEN <i>Peppers, red onion, parmesan cheese, and Cajun spiced cream sauce, penne</i>	26

Choice of side Mountain or side Caesar Salad

## Hand-Cut Steaks & Chops

DUET <i>Jumbo lump crab cake with grilled New Zealand lamb chops, choice of starch, green beans</i>	46	STEAK & CAKE <i>Tender center cut filet, broiled crab cake, choice of starch, green beans</i>	59
LAMB CHOPS <i>New Zealand chops grilled with garlic lemon and oregano, choice of starch, green beans</i>	46	BONE IN PORK CHOP <i>Double cut, seared to perfection, mashed potatoes, spiraled apples, pan sauce</i>	34
BLACK ANGUS NEW YORK STRIP <i>Prime cut grilled to your liking, choice of starch, green beans</i>	39	BRAISED SHORT RIB <i>Slow roasted short rib, mashed potatoes, sauteed spinach, finished with demi</i>	39
FILET MIGNON <i>Buttery and tender center cut, mashed potatoes, sauteed spinach, finished with demi</i>	42	Add side Mountain or side Caesar Salad for an additional \$3.00	

# Appetizers

CRAB DIP		TUNA TARTARE	
<i>Classic eastern shore recipe</i>		<i>Ahi tuna, avocado, pickled ginger,</i>	
<i>served with sliced baguette</i>	19	<i>cucumber, crispy wontons, sweet soy</i>	
		<i>wasabi mayo</i>	19
SALMON CAKES		STEAMED MUSSELS	
<i>Atlantic Salmon mini cakes on</i>		<i>White wine, garlic, butter, lemon,</i>	
<i>saltines crackers with spicy remoulade</i>	19	<i>finely chopped herbs served with</i>	
		<i>toasted baguette</i>	18
SPINACH ARTICHOKE DIP		ARANCINI	
<i>Served with toasted baguette</i>	16	<i>Creamy risotto stuffed with mozzarella, pesto,</i>	
		<i>peas served with rose sauce</i>	16
FRIED CALAMARI		BABY CAKES	
<i>Tender &amp; crispy, served with marinara sauce</i>	16	<i>Jumbo lump mini cakes on</i>	
		<i>saltines crackers with spicy remoulade</i>	21
PAN ROASTED BRUSSELS SPROUTS			
<i>Tossed in house made Ceasar dressing,</i>			
<i>bacon, &amp; parmesan ribbons</i>	14		

# House Salads

MOUNTAIN HOUSE	
<i>Arcadian greens, cucumber, tomato, carrot,</i>	
<i>marinated mushrooms, &amp; choice of house made dressing</i>	14
CLASSIC CAESAR	
<i>Romaine hearts, house made Caesar dressing, garlic croutons, &amp; parmesan ribbons</i>	12
GREEK “WEDDING” SALAD	
<i>Romaine, kalamata olives, cucumber, tomato, red onion, feta,</i>	
<i>pepperoncini, &amp; herb vinaigrette, served with a parmesan cheese bowl</i>	16
COBB SALAD	
<i>Iceberg lettuce, tomato, bacon, hardboiled egg, avocado,</i>	
<i>bleu cheese crumbles, &amp; balsamic vinaigrette</i>	18
BEET SALAD	
<i>Baby spinach, roasted beets, candied pecans,</i>	
<i>bleu cheese crumbles, &amp; balsamic vinaigrette</i>	16

ADD: Chicken 9   Grilled Shrimp 12   Chicken Salad 12  
Steak 14   Shrimp Salad 14   Salmon 14   Ahi Tuna 15   Crab Cake 26

# Sides

Green Beans 6	Rice Pilaf 6	Coleslaw 6
Mashed Potatoes 6	Hand Cut Fries 6	
Greek Potatoes 7	Baked Potato 7	
Sautéed Mushrooms 7	Grilled Asparagus 9	
Brussel Sprouts 7	Sauteed Spinach 7	

# Soups

Cream of Crab 9/12
Maryland Crab 8/10
French Onion Au Gratin 9
Soup Du Jour

## NO SUBSTITUTIONS PLEASE

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

Parties of 6 or more may have 20% gratuity added. Thank You.