

PUB MENU DINNER

APPETIZERS

FRIED CALAMARI Tender and crispy with house marinara 12

TUNA TAR TAR Sushi grade yellow fin, avocado, cucumber, pickled ginger, wasabi mayo 12

STEAMED MUSSELS White wine, garlic, butter, lemon and fine herbs 14

SOUVLAKI Crispy pork belly skewers, lemon, oregano, baguette 11

MARYLAND CRAB DIP Classic eastern shore recipe with sliced baguette 14

BRUSSELS SPROUTS Spicy with a side of bleu cheese 10 **EDAMAME** Sesame oil, chili paste, garlic, and sea salt 12

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

BOURBON BBQ SHRIMP Bacon, onions, bourbon bbq, baguette 13

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

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

CHEF'S BOARD

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

SOUP & SALADS

French Onion Au Gratin 7.5

Maryland Crab 6/8

Cream of Crab 6/9

Soup Du Jour 5/7

FLAT BREADS

WHITE Garlic white sauce, spinach, roasted red peppers 10

MARGHERITA House made red sauce, fresh mozzarella, basil 10

BLACK & BLUE Blackened chicken, bbq, red onion, blue cheese 11

NO SUBSTITUTIONS PLEASE

MOUNTAIN HOUSE

Arcadian greens, cucumber, tomato, carrot, marinated mushrooms, 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, feta, pepperoncini, and herb vinaigrette in a parmesan cheese bowl 12

SPINACH SALAD

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

THE WEDGE

Iceberg lettuce, red onion, grape tomato, blue cheese crumbles 11

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

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

SANDWICHES

REUBEN

House cooked corned beef, sauerkraut, 1000 island dressing, and swiss cheese on marble rye, with house fries 13

BLACKENED TUNA SANDWICH

Caramelized onions, roasted red peppers, lettuce, and tomato on brioche with old bay mayo, with house fries 15

CRAB CAKE

A huge jumbo lump crab cake broiled to perfection, with house fries 18

CHICKEN SALAD

On artisan whole wheat with a house or Caesar salad 10

SHRIMP SALAD

On toasted brioche roll with a house or Caesar salad 12

TURKEY

Whole wheat, roasted turkey, applewood smoked bacon, lettuce and tomato with, a house or Caesar salad 12

CHEESESTEAK

Caramelized onions, provolone, American cheese or cheez whiz, with house fries 15

GRILLED CHICKEN SANDWICH

Marinated breast served with lettuce, tomato, and mayo on a Kaiser roll, with house fries 9.95

GRILLED MEATLOAF SANDWICH

Bacon wrapped meatloaf, tomato gravy on your choice of bread with house fries 14

SALMON B.L.T.

Grilled fresh salmon topped with bacon lettuce, tomato, and remoulade, with house fries 15

BUILD YOUR OWN

80z certified angus beef chuck-brisket blend, with house fries 13

American, provolone, Swiss, Aged Cheddar 1 Caramelized onions, avocado, applewood bacon, blue cheese 2

SIDES

Spicy brussels 6.5 Mashed potatoes 6.5 Hand cut fries 7 Sautéed mushrooms 7 Green beans 6 Grilled asparagus 7 Rice pilaf 6.5 Baked potato 7

ENTREES

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

BACON WRAPPED MEATLOAF Mashed potatoes, green beans, tomato gravy 18

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

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

Stuffed with a crab cake 36

SHRIMP & GRITS Chorizo, cheesy grits, bbq sauce 22

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

BROILED CRAB CAKES All jumbo lump crab perfectly broiled to a golden brown, with green beans, house fries 29

> CATCH OF THE DAY Market price

STEAKS & CHOPS

BABY BACK RIBS

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

LAMB CHOPS

Lemon, garlic, oregano, house fries 32

PORK CHOP Bacon braised red cabbage, mashed potatoes,

apple balsamic reduction 24 SHORT RIBS

Mashed potatoes, mushrooms, demi glaze 30 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

160z classic steakhouse staple, firm yet buttery with demi glace, 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