

MOUNTAIN BRANCH

GRILLE & PUB



“at Mountain Branch your day is complete with great dining, golf & entertainment”

Cocktails

THE REAL MOJITO

the Baccardi rum, sugar, lime, mint and club soda

BLACK BAY MOJITO

black rum, basil, agave nectar, lime and club soda

PINK PANTHER

svedka strawberry vodka, lemonade and cranberry juice

GEORGIA PICK

svedka peach vodka and iced tea

CALIFORNIA SOUR

whiskey, sour mix and cabernet sauvignon

CORONARITA

Tequila, Corona beer, Triple Sec, agave syrup, fresh lime and lemon juice

Ask about our new
Saturday and Sunday
à la carte Brunch

Menu

Make it Memorable, Make it
Mountain Branch

the perfect venue for bridal showers, rehearsal dinners, wedding, birthdays, retirement parties, holiday parties, and corporate events. Private and semi-private rooms are available that can accommodate your smallest and largest of events.

A 20% service charge may be added to parties of six or more. Some menu items are not suggested for take-out

Appetizers

CRISPY BRUSSELS SPROUTS

spicy with a side of bleu cheese 10

BRANCH NACHOS

crisp tortilla chips topped with pico de gallo, beef or chicken, cheddar and jack, olives, jalapeños and sour cream 14

EDAMAME

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

FRIED ZUCCHINI

lightly breaded deep-fried and served with homemade tzatziki 10

CRISPY WINGS

crispy, juicy wings served plain or tossed in your choice of sauce classic buffalo, honey old bay or house sriracha 12

FRIED CALAMARI

with house made tomato sauce 12

TUNA COCKTAIL

ahi tuna, pineapple, cucumbers, pickled ginger, wasabi aioli, sweet soy crispy wontons straws 14

MARYLAND CRAB DIP

classic eastern shore recipe with sliced baguette 14

BABY CAKES

lump meat crab cakes served with remoulade sauce 16

STEAMED MUSSELS

choice of garlic, marinara or du jour 12

FLAT BREADS

WHITE

garlic white sauce, spinach, roasted peppers 10

MARGHERITA

house made marinara, fresh mozzarella, basil 10

BBQ CHICKEN

bourbon bbq, applewood smoked bacon, red onion 11

The Doc Flatbread

pepperoni, mozzarella & marinara 10

SOUPS & SALADS

French Onion Au Gratin 7.5

Soup Du Jour 5/7

Maryland Crab 6/8

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

GREEK “WEDDING” SALAD

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

ICEBERG LETTUCE WEDGE

danish blue cheese, toasted walnuts, bacon, cherry tomatoes, chives and fried onions 11

Add: Chicken 6

(3) Shrimp 10

Salmon 12

Yellow Fin Tuna 12

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SANDWICHES

BLACKENED TUNA SANDWICH

caramelized onions, roasted red peppers, lettuce, and tomato on brioche with old bay mayo 16

CRAB CAKE

a huge jumbo lump crab cake broiled to perfection 18

CHICKEN SALAD

on artisan whole wheat with a house or Caesar salad 11

SHRIMP SALAD

on toasted brioche roll with a house or Caesar salad 12

TURKEY

whole wheat, roasted turkey, applewood smoked bacon, lettuce and, tomato, 12

CHEESESTEAK

caramelized onions, provolone, american cheese or cheez whiz 15

GRILLED CHICKEN SANDWICH

marinated breast served with lettuce, tomato, and mayo, on a kaiser roll 12

SOUTHERN FRIED CHICKEN

house made bread and butter pickles, mayonnaise lettuce, and tomato 14

SALMON B.L.T.

grilled fresh salmon topped with bacon, lettuce tomato and remoulade 15

MEATBALL SUB

our homemade meatballs topped with provolone in french baguette 13

BUILD YOUR OWN BURGER

8oz certified angus beef 13

Add: American, Swiss, Provolone, Cheddar, Caramelized Onions, or Roasted Peppers \$1 each. Danish Bleu Cheese, Applewood Bacon or Avocado \$2 each

entrées

CHICKEN MARSALA

chicken breast with mushrooms in a marsala reduction 21

CHICKEN BALTIMORE

seared chicken breast, wine garlic-lemon sauce, jumbo lump crab meat 25

BLACKENED CHICKEN PENNE

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

CHICKEN PHOENIX

tender moist and crispy chicken breast with silky honey-jalapeno sauce 21

SALMON

crispy pan seared salmon with spinach white wine lemon-butter sauce 25

STUFFED SALMON

fresh atlantic salmon topped with our famous crab cake 32

SESAME-SEARED TUNA

soy ginger glaze & wasabi cream 24

JUMBO SHRIMP SCAMPI

tomatoes, garlic butter, over linguine 23

STUFFED SHRIMP

Three jumbo shrimp stuffed with our awesome crab cake 26

BROILED CRAB CAKES

all jumbo lump crab perfectly broiled to a golden brown 29

CATCH OF THE DAY

ask your server about today's fresh selection

Hand-Cut Steaks & Chops

Served with a choice of side

LAMB CHOPS

new zealand lamb grilled with lemon oregano and garlic 32

DUET

jumbo lump crab cake with grilled new zealand lamb chops 32

FILET MIGNON

8 oz. Black Angus, the most tender cut of steak 36

BABY BACK RIBS

extra tender prepared with our homemade BBQ sauce 22

PORK CHOP

double cut, sous vided, and cast-iron skillet seared 24

16 oz. NEW YORK STRIP

classic steakhouse staple, firm yet buttery 33

SIDES

\$6.50 each

crispy brussels

sautéed tomato green beans

buttery mashed potatoes

pan roasted mushrooms

hand cut fries

wild rice pilaf