

entrées

STUFFED SHRIMP

Jumbo shrimp topped with our crabcake and imperial topping 30

SESAME SEARED AHI TUNA

*teriyaki glaze 25 *gf**

WILD MUSHROOM RISOTTO

*Shitake, portobello mushrooms creamy Arborio rice, aged parmesan 21 *gf**

ATLANTIC SALMON

*Pan seared tomato capers & lemon butter 27 *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

CATCH OF THE DAY *market price*

PASTA

BLACKENED CHICKEN PENNE

Peppers, red onion, parmesan cheese, and Cajun spiced cream 22

SHRIMP PROVENCAL

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

SHORT RIB TORTELINI 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 39

LAMB CHOPS

*New Zealand chops grilled with garlic lemon and oregano 35 *gf**

BONE IN PORK CHOP

*Double cut seared in cast iron with caramelized onions and apple cider reduction 24 *gf**

GRILLED RIBEYE

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

FILET MIGNON

*Buttery and tender center cut 39 *gf**

RACK OF LAMB

*Dijon crust 39 *gf**

No substitutions please

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

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

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 15 gf*

FRIED CALAMARI

*Buttermilk marinated and fried with
chili lime aioli 14*

CHEESESTEAK FLAT BREAD

*Hand rolled dough, garlic sauce peppers
onion provolone & mozzarella 14*

TUNA TARTARE

*Ahi tuna, avocado, pickled ginger,
cucumber, crispy wontons, sweet soy
wasabi mayo 15 gf*

MARYLAND CRAB DIP

*Classic eastern shore recipe served in
bread boule 16*

TENDERLOIN SLIDERS (2)

*Grilled beef tenderloin, caramelized
onion, melted brie on a potato roll, side
of slaw 15*

PORK BELLY

*Slow braised & seared crispy over
jalapeno polenta with pico de gallo 12 gf*

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 6.5

Grilled asparagus 7

Hand cut fries 7

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 12*

Add: Chicken 8

Shrimp 12

Salmon 10

A 20% service fee may be added to parties of 6 or more. (gf / gluten free)