

starters

SHRIMP & CRAB TOAST

Stir fried vegetables, Ponzu sauce. 16

BRUSSEL SPROUTS

Pan roasted with bacon, shallots dried cherries bleu cheese crumbles and honey dijon. 14

ARTISAN CHEESE & CHARCUTERIE BOARD

Local Artisan cheeses and cured meats, house smoked nuts jams jellies & bourbon mustard seasonal fruit, and sliced baguette. 22

LOLLIPOP LAMB CHOPS

Mediterranean Cous-cous Tzatziki. 17

soup & salads

SHRIMP BISQUE

8

POTATO LEEK

8

MOUNTAIN HOUSE

Baby artisan greens, grape tomatoes, marinated mushrooms, and julienne carrots. Served with your choice of dressing. 7

CAESAR

Romaine hearts tossed with house made dressing, garlic croutons, and parmesan cheese. 8

POACHED PEAR SALAD

Baby arugula Pinot noir poached pears, shallots toasted pumpkin seeds, balsamic vinaigrette. 12

entrées

CRAB CAKES

Classic broiled Eastern Shore preparation, dauphinoise potato asparagus and crab hollandaise. 48

FILET MIGNON

Certified black angus center cut filet with a portobello mushroom, red wine demi Yukon mash and asparagus. 46

DOVER SOLE

Dauphinoise potato asparagus, crab hollandaise. 38

WILD MUSHROOM RISOTTO

Creamy arborio rice with trumpet, shiitake, chanterelles choice of Caesar or house side salad. 23

RIBEYE STEAK

Prime cut 14oz with roasted garlic mashed potato, crispy Brussel sprouts maître d' butter. 42

SEAFOOD PASTA

Shrimp, scallops, crab, mussels, spinach orecchiette pasta rose sauce. 30

RACK OF LAMB

Pan roasted with garlic and fresh herbs, sweet potato mash, asparagus and peppercorn demi. 42

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of contracting food borne illness, especially if you have certain medical conditions.

20% Gratuity will be added to all checks