

# MOUNTAIN BRANCH

## GRILLE & PUB

*"at Mountain Branch your day is complete with great dining, golf & entertainment"*

### 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 cheese, 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 12*

#### 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 served in bread bowl 14*

#### BABY CAKES

*lump meat crab cakes served with remoulade sauce 17*

#### STEAMED MUSSELS

*choice of garlic, marinara or du jour 13*

#### PORK BELLY

*crispy skin & tender, with apple slaw, cider reduction 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*

#### PEPPERONI

*pepperoni, mozzarella & marinara 11*

#### Shrimp Scampi

*sautéed shrimp, garlic olive oil, mozzarella 12*

### SOUPS & SALADS

French Onion Au Gratin 7.5

Soup Du Jour 5/7

Maryland Crab 6/8

Cream of Crab 8/10

#### 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*

#### SPINACH SALAD

*Chopped baby spinach, hard boiled egg, red onion, blue cheese crumbles, warm bacon vinaigrette 12*

Add: Chicken 6

(3) Shrimp 10

Salmon 12

Yellow Fin Tuna 12

Crab Cake 17

# SANDWICHES

*served with hand cut fries*

## BLACKENED TUNA SANDWICH

*caramelized onions, roasted red peppers, lettuce, and tomato on brioche with old bay mayo 17*

## CRAB CAKE

*a huge jumbo lump crab cake broiled to perfection market price*

## CHICKEN SALAD

*Shredded breast, celery, onions & grapes served with lettuce and tomato 12*

## SHRIMP SALAD

*Whole gulf shrimp, celery onion and old bay served with lettuce and tomato 14*

## TURKEY

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

## CHEESESTEAK

*caramelized onions, provolone, american cheese or cheez whiz 15*

## MOUNTAIN CLUB SANDWICH

*Turkey, ham, bacon, lettuce, tomato, avocado, mayo, American & swiss cheese 15*

## 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 16*

## 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*

## PASTA

*Served with your choice of a Mountain or Caesar salad*

### CHICKEN PARMESAN

*Fried chicken breast, provolone, over linguine tossed w/ Marinara, parmesan Reggiano 25*

### BLACKENED CHICKEN PENNE

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

### S.S.C. PASTA

*Shrimp, scallops, jumbo lump crab, garlic, white wine rose sauce, linguine pasta 33*

## ENTREES

*Served with green beans and a choice of starch*

CHICKEN CHEESAPEAKE *seared chicken breast, topped with jumbo lump crab and imperial topping 27*

BEEF SHORT RIB *slow braised in cabernet. mushroom demi 32*

SALMON *pan seared salmon with spinach white wine lemon-butter sauce 25*  
*ADD crab stuffing \$9*

BROILED CRAB CAKES *all jumbo lump crab perfectly broiled to a golden brown market price*

STUFFED SHRIMP *three jumbo shrimp with our awesome crab cake 26*

BABY BACK RIBS *extra tender prepared with our homemade BBQ sauce 22*

## SIDES

*Hand cut fries*

*Mashed potatoes*

*Baked potato*

*Mashed sweet potatoes*

*Rice pilaf*

*Grilled asparagus*

*Brussel sprouts*

*Green beans*

*6 each*

SESAME-SEARED TUNA *soy ginger glaze & wasabi cream 24*

PORK CHOP *double cut, sous vide, and cast-iron skillet seared 24*

16 oz. NEW YORK STRIP *classic steakhouse staple, firm yet buttery 32*

LAMB CHOPS *new zealand lamb grilled with lemon oregano 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*

CATCH OF THE DAY *ask your server about today's fresh selection*

**No substitutions please**