

Appetizers

COLD WATER SHRIMP AND JUMBO LUMP CRABMEAT COCKTAIL
Horseradish Cocktail Sauce

15

PENNSYLVANIA DUTCH DELI AND CHEESE PLATE
Lebanon Sweet Sausage, Double Smoked Ham, Extra Sharp Cheddar, Farmers Cheese,
Sweet and Sour Pickled Vegetables, Crisp Rye Cracker

8

MOUNTAINVIEW CHICKEN AND DUMPLINGS
Tender Braised Chicken with Savory Vegetables and Homemade Dumplings in a Rich Roasted Chicken Broth

8

PAN FRIED OYSTERS
Panko Crusted Oysters, served on the half shell with a Citrus Napa Cabbage Slaw and Ginger Soy dipping sauce

8

GRILLED PORTABELLO AND FILET MIGNON
Portabello Mushroom Topped with Sliced Beef Tenderloin and Smoked Mozzarella
Served with a Trio of Tomato Sauces

8

BASIL AND PROSCIUTTO SEARED SCALLOPS
Succotash and Fried Parsnip Chips, Basil Oil Drizzle

11

Soups

BAKED FIVE ONION SOUP
Sweet Seasonal Onions in a Rich Savory Broth Topped with Buttery Crouton, Swiss and Provolone Cheese

7

LOBSTER BISQUE
A Traditional favorite Enhanced with Cognac, Crème Fraiche and Truffled Lobster

8

Salads

MOUNTAINVIEW CAESAR SALAD
Hearts of Romaine with Homemade Cream Cheese Croutons, Cold Water Shrimp, Jumbo Lump Crabmeat,
Prosciutto di Parma, Classic Caesar Dressing, shaved Parmigiano-Reggiano and Cherry Tomatoes

17

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE.

From The Grill

14 OZ NEW YORK STRIP* 32 8 OZ BEEF TENDERLOIN* 37
14 OZ FLATIRON STEAK* 22 20 OZ COWBOY STEAK* 29
CENTER CUT PORK RIB CHOP* 20

TWIN 6OZ LOBSTER TAILS Market Price 8OZ. ATLANTIC SALMON* 20

ANY OF THE SELECTIONS ABOVE CAN BE ENHANCED WITH A 6OZ LOBSTER TAIL FOR 15

All entrees from the grill are served with Béarnaise and our signature Mountainview Steak Sauce,
your choice of Baked Potato, Buttery Mashed or Gratin Potatoes.

Entrees

MARYLAND CRAB CAKES
Jumbo Lump Crab Cakes with Wholegrain Mustard Vinaigrette, Wild Rice Pilaf and Fiery Corn Salsa

27

BRAISED BEEF SHORT RIBS
Savory Buckwheat Pilaf, Roasted Winter Vegetables and Pan Gravy

19

OUR SIGNATURE CHICKEN POT PIE
Crispy Half Chicken with Broad Noodles and Root Vegetables In a Savory Veloute

18

GARLIC PEPPERCORN DOUBLE CUT LAMB CHOPS*
Grilled with Creamy Polenta, Baby Green Beans and Red Wine Demi Glace

35

SMOKE ROASTED PRIME RIB*
Herb Flavored Yorkshire Pudding, Brussels Sprouts and Horseradish Whipped Cream

21

PAPPARDELLE PASTA WITH SEAFOOD
Lump Crabmeat, Shrimp, Lobster with Pappardelle pasta tossed in a Vodka Cream Sauce

22

ALL ENTREES ARE COMPLIMENTED WITH OUR SIGNATURE MOUNTAINVIEW SALAD

Sides

CREAMED CORN BROCCOLI RABE
CREAMED SPINACH SAUTÉED MUSHROOMS
GRILLED JUMBO ASPARAGUS

6

CRAB MEAT & WHITE CHEDDAR MAC AND CHEESE

9

*NOTICE: CONSUMING RAW OR UNDERCOOKED MEAT MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

SPARKLING

	Glass / bottle
Prosecco , Mionetto “il”, Veneto, Italy NV (Half Bottle)	\$24
Champagne , Veuve Cliquot “Yellow Label”, France NV	\$110

WHITE

	Glass / bottle
Chardonnay , Vendage, California ‘06	\$5
Sauvignon Blanc , George DuBeouf, Loire Valley, France ‘06	\$7 / \$25
Chardonnay , Lindeman’s “Bin 65”, SE Australia ‘06	\$7 / \$26
Pinot Grigio , Vendage, California ‘06	\$5
Riesling , Lindeman’s “Bin 75”, South Australia ‘05	\$7 / \$27
Pinot Grigio , Ecco Domani, Venezie, Italy ‘06	\$7 / \$28
Chardonnay , Clos Du Bois, North Coast, California ‘05	\$36
Pinot Grigio , Francis Coppola “Bianco”, California ‘06	\$38
Chardonnay , Kendall Jackson “Vintner’s Reserve”, Ca ‘05	\$48
Pouilly Fuisse , Louis Jadot, France ‘05	\$58
Conundrum , Caymus, California ‘06	\$63
Pinot Grigio , Santa Margherita, Alto Adige, Italy ‘06	\$65
Chardonnay , Cake Bread, Napa, California ‘06	\$100

BLUSH

	Glass / bottle
White Zinfandel , Vendage, California ‘06	\$5
White Zinfandel , Copperidge, California NV	\$6 / \$22
Blush , Pink Truck, California ‘06	\$30

RED

	Glass / bottle
Cabernet Sauvignon , Vendage, California ‘06	\$5
Merlot , Vendage, California ‘06	\$5
Pinot Noir , Pio, Veneto, Italy ‘06	\$7 / \$24
Merlot , Little Boomey, South Australia ‘06	\$7 / \$25
Cabernet Sauvignon , Penfolds “RCC”, S. Australia ‘06	\$7 / \$26
Shiraz , Jacob’s Creek, South Eastern Australia ‘04	\$7 / \$27
Zinfandel , Beringer, California ‘05	\$28
Cabernet , Mondavi “Private Selection”, North Coast, Ca ‘05	\$32
Merlot , Kendall Jackson “Special Selection”, California ‘06	\$38
Zinfandel , 7 Deadly Zins, Lodi, California ‘05	\$50
Cabernet Sauvignon , BR Cohn “Silver Label”, Sonoma, Ca ‘05	\$59
Merlot , Freemark Abbey, Napa, California ‘06	\$64
Pinot Noir , Charles Krug, Napa, California ‘05	\$76
Meritage , Girard “Artistry”, Napa, California ‘04	\$85
Cabernet Sauvignon , Rodney Strong “Reserve”, Napa, Ca ‘04	\$105

DESSERT WINE

Late Harvest Riesling , Covey Run, Wa '05	7
Raspberry Mead , Chaucer's, Santa Cruz, CA	8

PORTS & GRAPPA

Port , Sandeman Founders Reserve	8
Port , Sandeman Late Bottle Vintage	10
Port , Taylor Fladgate 10 year Tawny	12
Grappa , Mazzetti de Barbera	10

COGNAC

Hennessy VS	7
Courvoisier VSOP	9
Remy VSOP	10
Remy 1738	10
Remy XO	15

SCOTCH

Glenfiddich 12 year	9
Glenlivet 12 year	9
Glenmorangie 10 year	11
Macallan 12 year	10
Chivas Regal 12 year	7
Johnnie Walker Blue 25 year	35

CORDIALS

Bailey's	5
Frangelico	5
Sambucca Romano	6
Tia Maria	6
Grand Mariner 150 Year Anniversary	18

COFFEES

Hollywood Blend Coffee	2.5
Espresso	3
Cappuccino	4

TEAS

Selection of artisan hot teas	2.5
<i>Thunderbolt darjeeling, DeCaf Breakfast,</i>	
<i>PearTree Green, Harmony Herbal, Imperial Earl Grey</i>	

'DERBY DUO'

Hollywood-Style Derby Pie with
Frozen Kahlua' Souffle

6

WHITE CHOCOLATE SOUR CHERRY
BREAD PUDDING

Served warm with brandy sauce

6

RUSTIC APPLE ALMOND TART

Almandine filling, Served with vanilla ice cream,
caramel sauce, brandy roasted almonds

6

"LUCKY SEVEN"

Velvety dark layers of chocolate cake
alternating with creamy peanut butter filling,
chocolate sauce and sea-salted peanut brittle

6

BAILEY'S IRISH CREAM CHEESECAKE

Philadelphia-Style cheesecake enhanced with
Bailey's Irish Cream and white chocolate

6

HOUSE- MADE ICE CREAMS

6