
Soups

SOUP DE JOUR	3 / 5
CHILI CON CARNE Our famous chili over basmati rice .	6
FRENCH ONION A Mountain Laurel Classic	5

Appetizers

STEAMED CLAMS One pound of fresh little neck clams in white wine, butter & garlic.	9
JUMBO LUMP CRABMEAT COCKTAIL served with brown butter and lemon	14
CRAB STUFFED MUSHROOMS Crab stuffed caps	9
HOT SPINACH ARTICHOKE DIP Homemade served with tortilla chips	7
MOZZARELLA MOONS Hand breaded fresh mozzarella cheese served with tomato sauce	6
MINI CRAB CAKES Four house made jumbo lump crab cakes & remoulade sauce	8

Salads

HOUSE SALAD

Fresh greens, tomato, cucumber, croutons & red onions 5

CAESAR

Romaine wedge, Parmesan chips, garlic croutons & classic Caesar dressing 6

WEDGE

Quartered Iceberg, tomatoes, bacon, bleu cheese crumbles & bleu cheese dressing. 7

KALE SALAD

Baby kale, chopped apple, candied walnuts, bleu cheese & dried cranberries . 8

FLAT IRON STEAK SALAD

Spring mix, marinated flat iron steak, avocado, shaved Parmesan, grape tomatoes & bacon bits. 12

Seafood

FISH & CHIPS

Beer battered Haddock, malt vinegar fries, Coleslaw & roasted garlic tartar sauce. 12

BAKED HADDOCK

Served with a lemon butter sauce. 15

PARMESAN ENCRUSTED SALMON

Encrusted salmon with a basil cream sauce. 16

PAN SEARED SCALLOPS

Five pan seared U10 scallops with a soy sherry glaze. 17

SHRIMP SCAMPI

Large shrimp in succulent butter, garlic, wine reduction, over linguine. 17

CRAB CAKES

Three seared hand made jumbo lump crab cakes topped with a citrus salad. 22

Steaks

NEW YORK STRIP

14oz

19

PRIME RIB

Queen / King Cut

20 / 24

SURF & TURF

6 oz New York strip with Gorgonzola garlic butter & Twin 4 oz Lobster Tail

36

Poultry

ROASTED CHICKEN BREAST

Marinated chicken breast with wild mushroom ragu.

16

CHICKEN FRANCAISE

Lightly egg battered served with Lemon Burre Blanc

17

CHICKEN FLORENTINE

Sautéed chicken breast, spinach, roasted tomatoes in a light Parmesan cream sauce.

18

CHICKEN PARMESAN

Hand breaded with Parmesan and black peppercorn crust

16

Sides Upgrade

CREAMED SPINACH

3

SKILLET MUSHROOMS

3

HAND BATTERED ONION RINGS

3

BACON BRUSSELS SPROUTS

3

Entrées

ARUGULA PESTO CAPRESE

Penne pasta in a bright arugula pesto, roasted grape tomatoes & ciliegine

13

PORK SPARE RIBS

Half or Full rack spare ribs smothered in homemade BBQ sauce.

10 / 16

BUCATINI BOLOGNESE

Large spaghetti, with 12 hour slow roasted beef, in a house tomato gravy.

16

CLAMS NORMANDY

Clams over linguine , finished with a light clam broth & roasted tomatoes

19

VEAL MARSALA

Scaloppine veal cutlet in divine mushroom gravy.

20

BEER BRAISED SHORT RIBS

Slowly braised short ribs in a local IPA.

22

