

Appetizers

Cold Water Shrimp Cocktail \$9
Horseradish Cocktail Sauce

Pennsylvania Dutch Deli and Cheese Plate \$8
Lebanon Sweet Sausage, Double Smoked Ham,
Extra Sharp Cheddar, Farmers Cheese,
Sweet and Sour Pickled Vegetables, Crisp Rye
Cracker

Stuffed Mushrooms \$7
Sausage, Spinach, Boursin Cheese

Crab Baked Pretzel \$7
Creamy Crab Baked over a Large Soft Pretzel

Spinach Artichoke Dip \$6
French Bread Crostini

Four Alarm Chili \$6
Baked with a Jalapeno Corn Biscuit Crust

Fried Crispy Shrimp \$7
Served with spicy cocktail sauce

Grilled Portabella and Steak \$8
Portabella Mushroom Topped with Sliced Beef and
Smoked Mozzarella
Served with a Savory Tomato Sauce

Trio of Tomato Brushetta \$7
Diced tomato, olives, fresh basil, grated Parmesan-
Reggiano served over toasted French Bread topped
with Melted Provolone Cheese

Bacon Wrapped Scallops \$8
Wrapped in Apple wood Bacon served over
succotash

Soups

Baked Five Onion Soup \$6
Sweet Seasonal Onions in a Rich Savory Broth
Topped with Buttery Crouton, Swiss and Provolone
Cheese

Spiced Crab Soup \$6
Lump crab meat, peas, celery, corn, lima beans,
onions, carrots
In a Spiced Broth

Soup of the Day \$6

Salads

Mountain View Caesar Salad \$9
Hearts of Romaine with Homemade Croutons,
Prosciutto and
Shaved Parmesan-Reggiano
Add Grilled Chicken Breast \$3

Pittsburgher Salad \$12
Grilled Flank Steak, Lettuce, Crispy Fries, Red
Onion and Tomato Tossed with our Creamy
Ranch Slaw

Tomato and Fresh Mozzarella Salad \$12
Thick cut tomatoes and Mozzarella,
Field Greens Drizzled with Balsamic Vinegar and Olive Oil

Sandwiches

Prime Rib Stack \$11
Shaved Beef on Toasted French Bread with
Horseradish Cream and French Fries

Turkey Club Sandwich \$10
Turkey, Bacon, Lettuce, Tomatoes on Toasted
Bread with French Fries

Half Pound Angus Burger \$10
Smoked Bacon, BBQ Sauce, Cheddar Cheese, Crispy
Onion Straws, Lettuce
and Thick Sliced Tomato with French Fries

Grilled Chicken BLT \$10
Smoked Mozzarella, Crispy Bacon
on Toasted Focaccia with French Fries

**Notice: Consuming raw or undercooked meat, fish or poultry may increase your risk of food-borne illness
There is a \$15 minimum per person at each dining table*

Prime Rib Entrees

Slow Roasted Hand Cut 14oz. \$21

English Cut \$17

Served with Au Jus, Cajun Seared, or Char-Grilled

Grill Entrees

12 oz. Sirloin Steak \$22

12oz. Flat Iron Steak \$20

8oz. Double Breast of Chicken \$17

8oz. Atlantic Salmon \$20

10oz. Pork Chop \$18

All Grill Entrees Served with Béarnaise Sauce

Seafood Entrees

Maryland Crab Cakes \$24

Lump Crab Cakes with Wholegrain Mustard
Vinaigrette and Fiery Corn Salsa with Cocktail Sauce
on the side

Crab Stuffed Flounder \$22

Garlic Roasted Tomatoes and Lemon Cream Sauce

*All Entrees served with your choice of Baked Potato, Buttery Mashed,
Gratin Potatoes or Wild Rice Pilaf*

Pasta Selection

Grilled Chicken Fettuccini Alfredo \$17

Tender Grilled Chicken, Broccoli and Tomatoes
Tossed in Rich Parmesan Cheese Cream Sauce

Tuscan Farefalle Pasta \$18

Italian Sweet Sausage, Roasted Red Peppers and
Broccoli Tossed with Garlic, Extra Virgin Olive Oil,
Fresh Basil and Parmesan Cheese

Pappardelle Pasta with Seafood \$22

Lump Crabmeat, Shrimp and Scallops with Pappardelle Pasta
In a Vodka Cream Sauce

All Entrees are complimented with our Signature Mountain View Salad

Sides \$3.50

**Green Bean Casserole, Roasted Root Vegetables, Steamed Broccoli, Garlic Roasted Tomatoes,
Vegetable of the day**

A gratuity of 20% will be added to parties of 6 or more