



2 WASHINGTON ST. MT. HOLLY NJ
609.261.6149

SOUPS & SALADS

SOUP DU JOUR

Cup 6.5 | Bowl 7.5 Seafood cup 8.5 | Seafood bowl 9.5
French Onion Crock | 9.95

HOUSE SALAD

Mixed greens, shredded carrots, parmesan cheese, cherry tomatoes, champagne vinaigrette dressing 9.95 V

CAESAR SALAD

Romaine, parmesan cheese, hardboiled egg, buttery croutons, homemade garlicky caesar dressing 10.95 V

ORCHARD SALAD

Mixed greens, granny smith apples, pumpkin seeds, walnuts, dried cranberries, monterey jack and cheddar cheese, orange poppy seed dressing 12.95 V

BLEU LIME SALAD

Mixed greens, crumbled bleu cheese, mandarin oranges, dried cranberries, candied walnuts, honey cumin lime dressing 12.95 V

BEEF SALAD

Mixed greens, roasted beets, feta cheese, mandarin oranges, spiced pecans, orange poppy seed dressing 12.95 V

- APPETIZERS -

TRUFFLE SPROUTS 13.95

white truffle oil, parmesan cheese, crispy bacon, sea salt

TRUFFLE FRIES 11.95

white truffle oil, parmesan cheese, sea salt V

SHRIMP COCKTAIL 16.95

shrimp & lump crab meat, served with homemade cocktail sauce

HUMMUS TRIO 12.95

caramelized onion, basil pesto, sundried tomato, served with carrots & pita chips

STUFFED MUSHROOMS 12.95

sausage & parmesan stuffed mushrooms, bed of mixed greens, roasted, red peppers, champagne vinaigrette

CHILDREN'S MENU

GRILLED CHEESE

served with french fries 9.95 V

PASTA

Marinara or butter 9.95 V

CHICKEN FINGERS

served with french fries 9.95

ENTREES

HONEY PECAN CHICKEN

Boneless breast of chicken, honey dipped, chopped pecans, cranberry cream sauce, served with rice & vegetable medley 24.95

BEEF BRISKET

Slow roasted beef brisket, barbeque au jus, served with mashed potatoes & vegetable medley 28.95 GF

CHIPOTLE HONEY SALMON

Grilled salmon, chipotle honey garlic glaze, fried spinach, served with rice & vegetable medley 25.95

VEAL MARSALA

Sautéed veal in a marsala wild mushroom sauce, served with mashed potatoes & asparagus 29.95

SHORT RIB

Slow roasted, finished with a cabernet sauce, served over mushroom risotto & asparagus 36.95

LOBSTER RAVIOLI

Homemade ravioli stuffed with ricotta cheese & lobster, tossed in a lobster cream sauce, with roasted corn & spinach, topped with fresh lobster 32.95

CRAB CAKES

Maryland style crab cakes, sriracha aioli drizzle, served with rice & asparagus 28.95

CHICKEN ALFREDO GNOCCHI

Homemade gnocchi tossed in alfredo sauce with divina tomatoes & baby spinach topped with grilled chicken breast 25.95

MOROCCAN TAGINE

Sweet potato, chickpeas, in a tagine sauce, green olives, onions, spinach, over pearl couscous, roasted pistachio nuts, served a chilled moroccan carrot salad 18.95 Vegan

FILET OSCAR

Grilled to your liking, 8oz, topped with lump crab meat, asparagus, & hollandaise sauce, served with mashed potatoes 42.95 GF

MAHI MAHI

blackened mahi mahi, with a grilled pineapple salsa, served with rice & asparagus 28.95

DESSERTS

CAKES, PIES, & TARTS 8.95

BARS 6.95

COOKIES 14.95 LB

20% gratuity may be added to parties of 6 or more

V-vegetarian GF- gluten free