



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 black pearl mushroom (locally harvested mushrooms by RVHS students) risotto & organic roasted rainbow carrots 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, golden raisins, 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, baked, with a grilled pineapple salsa, served with rice & asparagus 28.95

DESSERTS

CAKES, PIES, & TARTS 9.95

BARS 6.95

COOKIES 14.95 LB

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

V-vegetarian GF- gluten free

WINE MENU

CHARDONNAY

Meiomi Chardonnay 34.
Kendall Jackson Chardonnay 38.

SAUVIGNON BLANC

14 Hands Sauvignon Blanc 32.
Chateau Ste. Michelle Sauvignon Blanc 32.
Kim Crawford Sauvignon Blanc 36.

RIESLING

Snoqualmie "Naked" Riesling 27.
14 Hands Riesling 30.

MOSCATO

Woodbridge Moscato 23.

PINOT GRIGIO

Alverdi Pinot Grigio 22.
Santa Margarita Pinot Grigio 40.

ZINFANDEL & ROSE

Beringer White Zinfandel 22.
Chateau Ste. Michelle Rose 24.

SPARKLING & BUBBLES

Chateau Ste. Michelle Brut 30.
La Luca Prosecco 25.

MERLOT

Columbia Crest Merlot 30.
Seven Falls Cellars Merlot 32.

PINOT NOIR

Angeline Pinot Noir 35.
Julia James Pinot Noir 40.

CHIANTI

Ruffino Chianti Classico "Riserva Ducale" 44.

MALBEC

Bousquet Malbec 34.

CABERNET SAUVIGNON

Columbia Crest Cabernet Sauvignon 30.
Drumheller Cabernet Sauvignon 32.
Seven Falls Cellar Cabernet Sauvignon 35.
Kendall Jackson Cabernet Sauvignon 37.
Charles Krug Cabernet Sauvignon 55.

DRINK MENU

PEACH OR PEAR BELLINI 10.
champagne with peach or pear liquor

RASPBERRY BUBBLY 10.
champagne. raspberry liquor, lemon cello

LEMON FIZZ 10.
champagne. lemon vodka, lemon cello

ROBIN'S NEST OLD FASHION 13.
bourbon, muddled fruit, bitters, organic orange liquor,
splash of club

CRANBERRY RITA 12.5
tequila, muddled cranberries, triple sec, lime juice, sweet
& sour, cranberry juice, sweet & sour, sugar & salt rim

CHOCOLATE COVERED STRAWBERRY
MARTINI 13.
strawberry vodka, creme de coco

FRENCH KISS TINI 13.
vanilla vodka, blackberry liquor, irish cream

SWEETIE MARTINI 13.
raspberry vodka, blackberry liquor, lime juice, sweet
& sour

BOX OF CHOCOLATES MARTINI 13.
vanilla vodka, godiva liquor, buttershots liquor, dark creme
de coco, cherry garnish

PEAR MARTINI 13.
pear vodka, organic ginger liquor, simple
syrup, lemon juice

POMEGRANATE MARTINI 13.
pomegranate vodka, pomegranate liquor, lime juice,
cranberry juice

RICE PUDDING MARTINI 13.
caramel vodka, rum chata

ESPRESSO MARTINI 13.
espresso vodka, coffee liqueur, splash of irish
cream

BUBBLES

Glass of Champagne 9.
Prosecco Single Serve Bottle 10.

HOUSE WINE BY THE GLASS 10.

Cabernet Sauvignon Merlot
Pinot Noir Malbec
Chardonnay Pinot Grigio
Sauvignon Blanc Riesling
Moscato White Zinfandel

SANGRIA

10. glass 30. pitcher
red

BOTTLED BEER

Blue Moon 4.75 Amstel Light 5.75
Stella Artois 6. Blue Moon 5.75
Heineken 5.75 Yuengling 4.75

DRAFT BEER 7.
ask server for selections

V-vegetarian GF- gluten free



WIFI Password: Robinguest

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

** WHILE OUR RESTAURANT OFFERS GLUTEN FREE OPTIONS, WE ARE NOT A GLUTEN FREE KITCHEN. CROSS
CONTAMINATION COULD OCCUR AND OUR RESTAURANT IS UNABLE TO GUARANTEE THAT ANY ITEM CAN BE COMPLETELY
FREE OF ALLERGENS PLEASE ADVISE OUR KNOWLEDGEABLE STAFF ON ANY DIETARY RESTRICTIONS. **