

# Montarra

## Welcome to Montarra!

### Small Plates

**Petite Filet Mignon Crisps 17**  
Crispy pita chip, gorgonzola, demi-glace

**Lump Crab & Artichoke Stuffed  
Jumbo Mushrooms 13**  
Baby spinach, lemon butter

**Maple Cured Bacon Wrapped,  
Maine Sea Scallops 17**  
Praline/Wisconsin maple butter

**Spicy Ahi Tuna Tartar 15**  
Smashed avocado, red chile/sesame aioli,  
crispy white corn tortilla chips

**Fresh Goat Cheese Croquettes 12**  
Brioche, baby arugula, blueberry gastrique, pistachio

**Duck Confit 14**  
Crispy potato, truffle cream, pickled onion,  
gruyere, pea shoots

**Berkshire Pork Belly Bao 14**  
Steamed bun, ginger slaw, scallion, peanuts,  
cilantro, gochujang glaze

**Arborio Risotto 15**  
Chef's whim

**Applewood Bacon Wrapped  
California Dates 10**  
Black truffle honey, macadamias,  
blueberry gastrique, gorgonzola

**Seared Spring Lamb Rack "Lollipops" 19**  
Apricot glaze, whipped goat cheese,  
pistachio, mint, demi-glace

**Montarra's Signature Tacos**  
**Choice of Crispy Shrimp 14 or House Cut Carne Asada 16**  
Napa cabbage salad, guacamole,  
lime crema, queso fresco, salsa roja

**Chorizo Meat Balls 13**  
Smoked tomato sauce, cheddar

### Soup & Salad

**Soup Du Jour m/p**  
Garnish to accompany

**French Onion Soup 9**  
Garlic croutons, provolone, crispy onions

**Salt Roasted Beet Salad 10**  
Mesclun greens, goat cheese, strawberries, macadamias,  
apricot/basil vinaigrette

**Chopped Caesar 9**  
House made garlic/peppercorn dressing, croutons,  
bruschetta tomatoes, parmesan

**The Iceberg Wedge 9**  
Applewood bacon, plum tomato, croutons,  
gorgonzola/buttermilk dressing

### Sides to Share

Bacon Braised Brussels Sprouts with Miso,  
Balsamic, and Parmesan 8  
Creamy Truffled Cauliflower with Brown Butter Panko 8  
Grilled Asparagus with Beurre Blanc 9  
Broccoli Florets with Lemon Butter 6  
Black Truffle Pommes Frites 7  
Garlic Butter Pommes Frites 6  
Baked Macaroni & Cheese 8  
Boursin Whipped Potato 7  
Salt Crusted Baked Potato 5  
Loaded Baked Potato 6

### For Our Younger Diners

Chicken Fingers & French Fries 7  
Our Signature Macaroni & Cheese 7  
Miniature Cheese Pizza 7  
Buttered Noodles or Noodles with Pomodoro 7  
Brioche Grilled Cheese & French Fries 7  
Grilled Chicken Breast, Garlic Whipped, and Broccoli 16  
Filet Mignon Medallions, French Fries,  
and Broccoli 18



# Montarra

## Hand Cut Steaks

All hand cut steaks are served with garlic confit whipped potato, sautéed baby spinach, and port wine demi-glace

**6oz or 10oz, Center Cut, Black Angus Filet Mignon\* 42/52**

\*Montarra's Signature Boursin Stuffed Filet, Served with Brandied Mushrooms, add 5

The "Ultimate Filet" with Seared Foie Gras, Truffle Scented Risotto, Blueberry Gastrique, add 15

**12oz Prime New York Strip Steak 49**

**16oz Prime Black Angus Ribeye Steak 59**

**9oz Black Angus, "Churrasco Style" Skirt Steak 38**

Garlic and herb rubbed, an Argentine classic

**9oz D'Artagnan Farms Hanger Steak 32**

### Customize Your Steak

#### Try one of our Butter Crusts, add 3

- Garlic Confit
- Boursin Cheese
- Horseradish
- Gorgonzola
- Truffle & Brie
- Peppercorn
- Béarnaise 5
- Brandied Mushrooms 6
- Shrimp Scampi 12
- Caramelized Onions 5
- Oscar Style 9
- Seared Foie Gras 18
- 6oz Maine Lobster Tail 23

#### Steak Accompaniments

## Large Plates

### **Bouillabaisse 33**

Jumbo shrimp, sea scallops, lump crab, salmon, mussels, whitefish, lobster fumet, garlic crostini

### **Chilean Sea Bass 39**

Parmesan risotto, baby spinach, butternut squash, fried rosemary, maple glazed walnuts, arugula, truffle cream sauce

### **Red Wine Braised Short Rib 33**

Gouda scalloped potato, mushrooms, crispy leeks, demi-glace

### **Pistachio Crusted New Zealand**

#### **Rack of Lamb 45**

Creamy polenta, baby spinach, sherry/brown butter bordelaise

### **Caramelized Jumbo**

#### **Maine Sea Scallops 36**

Butternut squash puree, baby spinach, rutabaga, jalapeño, honey butter

### **Duet of Beef Tenderloin Tips & Bacon Wrapped Jumbo Scallops 34**

Parmesan polenta cake, baby spinach, brandy pan sauce, praline/maple butter, crispy onions

### **Shrimp and Sea Scallops DeJonghe 32**

Cream sherry, garlic butter crust, baby spinach, whipped potato, charred lemon

### **Crab & Artichoke Crusted Scottish Salmon 30**

Fingerling potato, sautéed baby spinach, citrus beurre blanc

### **Applewood Smoked Chicken Breast 27**

Carrot/sweet pea risotto, baby spinach, bacon, oyster mushrooms, pan jus

### **Spicy Lobster Rigatoni 34**

San Marzano tomato, cream, bacon, parmesan, basil, chile

### **Vegetarian or Vegan Option 22**

Let our chef prepare a special dish for you!

\*Note: Montarra does use products containing eggs, nuts, seeds, and other possible allergy prone food items. Consuming raw or undercooked products may result in health problems for those susceptible to such conditions.

Please notify your server of any allergies or food sensitivities.

