

Montarra

Welcome to Montarra!

Small Plates

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

**Lump Crab & Artichoke Stuffed
Jumbo Mushrooms 14**
Baby spinach, lemon butter

**Maple Cured Bacon Wrapped,
Maine Sea Scallops 18**
Praline/Wisconsin maple butter

Spicy Ahi Tuna Tartar 16
Smashed avocado, red chile/sesame aioli,
crispy white corn tortilla chips

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

Bulgogi Egg Roll 16
Sliced prime ribeye, Korean barbeque marinade,
pea shoot salad, lemon/miso dressing, scallion, sesame

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

Arborio Risotto 16
Chef's whim

**Applewood Bacon Wrapped
California Dates 11**
Black truffle honey, macadamias,
blueberry gastrique, gorgonzola

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

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 14
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 10
House made garlic/peppercorn dressing, croutons,
bruschetta tomatoes, parmesan

The Iceberg Wedge 11
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* 44/54

*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 52

16oz Prime Black Angus Ribeye Steak 62

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 34

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

Chilean Sea Bass 40

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

Red Wine Braised Short Rib 35

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

Pistachio Crusted New Zealand

Rack of Lamb 48

Creamy polenta, baby spinach, sherry/brown butter bordelaise

Caramelized Jumbo

Maine Sea Scallops 38

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 33

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

Crab & Artichoke Crusted Scottish Salmon 32

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 23

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.

