

Montarra

Executive Chef, Joshua Lynn

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

Applewood Bacon Wrapped California Dates 11

Black truffle honey, macadamias, blueberry gastrique, gorgonzola

Fresh Goat Cheese Croquettes 12

Baguette, baby arugula, fig jam, 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

Spicy Ahi Tuna Tartar* 16

Smashed avocado, red chile/sesame aioli, crispy white corn tortilla chips

Maple Cured Bacon Wrapped, Maine Sea Scallops 18

Baby spinach, praline/Wisconsin maple butter

Traditional Jumbo Gulf Shrimp Cocktail 20

Spicy horseradish sauce, citrus

Seared Spring Lamb Rack "Lollipops"* 21

Apricot glaze, whipped goat cheese, pistachio, 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

Arborio Risotto 16

Chef's whim

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



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* 65

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

Steak Accompaniments

- Béarnaise 5
- Brandied Mushrooms 6
- Shrimp Scampi 14
- Caramelized Onions 5
- Oscar Style 9
- Seared Foie Gras 18
- 6oz Maine Lobster Tail 23

Large Plates

Bouillabaisse 34

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

Chilean Sea Bass 43

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

Cauliflower puree, baby spinach, fried avocado, prosciutto, almond, passion fruit, arugula

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

Parmesan polenta cake, baby spinach, sherry brown butter 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 38

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!

Sides to Share

Bacon Braised Brussels Sprouts 8

with miso, balsamic, and parmesan

Creamy Truffled Cauliflower 8

with brown butter panko

Grilled Asparagus with beurre blanc 9

Broccoli Florets with lemon butter 8

Baked Macaroni & Cheese 8

Black Truffle Pommes Frites 7

with truffled garlic aioli

Garlic Butter Pommes Frites 6

with garlic aioli

Boursin Whipped Potato 7

Salt Crusted Baked Potato 5

Loaded Baked Potato 6

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.

