

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

Maple Cured Bacon Wrapped, Maine Sea Scallops 18

Praline/Wisconsin maple butter

Spicy Ahi Tuna Tartar* 17

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

Luxardo Cherry & Goat Cheese Croquettes 12

French baguette, honey, chili crisp, pecan, arugula

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 12

Black truffle honey, macadamias, blueberry gastrique, gorgonzola

Traditional Jumbo Gulf Shrimp Cocktail 20

Spicy horseradish sauce, citrus

Seared Spring Lamb Rack "Lollipops"* 23

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

Truffle Veal Meatballs 17

Truffle marinara, parmesan

Soup / Salad

Soup Du Jour m/p

Garnish to accompany

French Onion Soup 10

Garlic croutons, provolone, crispy onions

Salt Roasted Beet Salad 11

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 & Chops

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

Montarra's Signature Surf & Turf* 82

8oz Center Cut, Boursin Stuffed, Black Angus Filet Mignon, with Brandied Mushrooms,
Paired with a 6oz Cold Water Lobster Tail

6oz/8oz/10oz Center Cut, Black Angus Filet Mignon* 48/54/58

16oz Prime Black Angus Ribeye Steak* 68

12oz Prime New York Strip Steak* 54

9oz Black Angus, "Churrasco Style" Skirt Steak* 42

Garlic and herb rubbed, an Argentine classic

Pistachio Crusted New Zealand Lamb Rack* 49

Creamy polenta, baby spinach, blueberry gastrique, sherry/brown butter bordelaise

Customize Your Steaks

Butter Crusts, add \$3

- Garlic Confit
- Boursin Cheese
- Horseradish
- Gorgonzola
- Truffle & Brie
- Peppercorn
- Parmesan

Additional Steak Preparations

- 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 \$20

Steak Accompaniments

- Béarnaise 5
- Caramelized Onions 5
- Brandied Mushrooms 6
 - Oscar Style 12
- Shrimp Scampi 14
- 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 44

Black garlic orzo, honey mustard green beans, charred cherry tomato, lemon/brown butter cream sauce, arugula, parmesan/pistachio crisp

Red Wine Braised Short Rib 35

Gouda scalloped potato, mushrooms, sautéed baby spinach, crispy leeks, demi-glace

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 34

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

Twin 6oz Maine Lobster Tails 48

Gouda scalloped potato, grilled asparagus, beurre blanc, drawn butter

Crab & Artichoke Crusted Scottish Salmon 38

Fingerling potato, sautéed baby spinach, citrus beurre blanc

Caramelized Jumbo

Maine Sea Scallops 38

Pancetta risotto, baby spinach, butternut squash, sage, almond, truffle spinach sauce

Spicy Lobster Rigatoni 34

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

Applewood Smoked Chicken Breast 27

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

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.