

Montarra

Executive Chef, Joshua Lynn

Valentine's Menu

Small Plates

Petite Filet Mignon Crisps 17

Crispy pita chip, gorgonzola, demi-glaze

Lump Crab & Artichoke Stuffed Mushrooms 14

Baby spinach, lemon butter

Maple Cured Bacon Wrapped Sea Scallops 18

Praline/Wisconsin maple butter

Fresh Goat Cheese Croquettes 12

French baguette, honey, chili crisp, pecan, arugula

Arborio Risotto 16

Pork belly, goat cheese, beet root

Truffle Veal Meatballs 17

Truffle marinara, parmesan

Applewood Bacon Wrapped California Dates 12

Black truffle honey, macadamias, blueberry gastrique, gorgonzola

Seared Spring Lamb Rack "Lollipops" 23*

Apricot glaze, whipped goat cheese, pistachio, demi-glaze

Traditional Jumbo Gulf Shrimp Cocktail 20

Spicy horseradish sauce, citrus

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 17

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

Pappardelle Bolognese 17

Fresh pasta, fried basil, burrata, charred cherry tomato

Sides to Share

*Bacon 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 8*

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

Soup & Salad

Soup Du Jour m/p

Garnished to accompany

Montarra's French Onion Soup 10

Garlic croutons, provolone, crispy onions, Vidalia onion bowl

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

***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.

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

A5 Japanese Wagyu Ribeye \$18/per oz, 4oz minimum

Served sliced, creamy truffled cauliflower, sautéed baby spinach

Customize Your Steaks

Butter Crusts, add \$3

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

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 9*
- *Shrimp Scampi 14*
- *Seared Foie Gras 18*
- *6oz Maine Lobster Tail 23*

Large Plates

Twin 6oz Cold Water Lobster Tails 48

Gouda scalloped potato, asparagus, beurre blanc, drawn butter

Bouillabaisse 34

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

Chilean Sea Bass 44

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

Caramelized Jumbo Maine Sea Scallops 38

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

Red Wine Braised Short Rib 35

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

12oz Herb Rubbed Pork Tenderloin 34

Smashed red potato, broccolini, leek/mushroom sauce, poached egg, crispy beet root

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

Crab & Artichoke Crusted Scottish Salmon 38

Fingerling potato, sautéed baby spinach, citrus beurre blanc

Shrimp and Sea Scallops DeJonghe 34

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

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/Vegan Option 23

Crispy tofu, braised bok choy, vegetable fried rice, baby carrot, cilantro, peanut sauce

