

# Montarra

Executive Chef, Joshua Lynn

## Welcome to Montarra!

### Small Plates

***Petite Filet Mignon Crisps\* 17***

Crispy pita chip, gorgonzola, demi-glace

***Crispy Coconut Shrimp 16***

Sticky rice, avocado, cilantro, mint, coconut/peanut sauce, sweet chili

***Lump Crab & Artichoke Stuffed Jumbo Mushrooms 14***

Baby spinach, lemon butter

***Maple Cured Bacon Wrapped, Maine Sea Scallops 18***

Pecan/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, cheddar, pea shoot salad, lemon/miso dressing, scallion, sesame

***Cherry Bourbon BBQ Pork Belly 17***

Aged cheddar grits, baby spinach, poached egg, arugula, lemon, crispy onion

***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-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

***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

***Citrus Salad 11***

Mixed greens, orange & grapefruit segments, strawberries, candied pecans, crumbled blue cheese, raspberry vinaigrette

***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\* 89**

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 32

## Large Plates

### **Bouillabaisse 36**

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

### **Chilean Sea Bass 44**

Honey mustard glaze, cherry tomato risotto, zucchini, sweet corn, arugula, pistachio, lemon vinaigrette, truffle cream

### **Red Wine Braised Short Rib 36**

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 Fettuccine 32**

Parmesan, gruyere, pancetta, chili oil, crispy kale

### **Twin 6oz Maine Lobster Tails 64**

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

### **Crab Rangoon Crusted Salmon 39**

Pork belly fried rice, crispy broccolini, sweet chili, scallion, sesame, wonton

### **Caramelized Jumbo**

### **Maine Sea Scallops 38**

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

### **Shrimp and Grits 34**

Fried okra, swiss chard, aged cheddar grits, Slagel Farm's sausage/trinity gravy, scallion, pepitas

### **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

### **Black Truffle Pommes Frites 7**

with truffled garlic aioli

### **Garlic Butter Pommes Frites 6**

with garlic aioli

### **Arborio Risotto, Chef's whim 16**

### **Boursin Whipped Potato 7**

### **Salt Crusted Baked Potato 5**

### **Loaded Baked Potato 6**

### **Grilled Asparagus with beurre blanc 9**

### **Broccoli Florets with lemon butter 8**

### **Baked Macaroni & Cheese 8**

**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.