

# Montarra

Executive Chef David Perlick

## Signature Small Plates

Perfect to share with friends or enjoy as a light meal

 **“Carr Valley” Contemporary Wisconsin Cheese Plate** Each cheese \$6 (All four \$20)

“Billy Goat Blue” 3<sup>rd</sup> Place 2006 American Cheese Society

Apple Smoked Cheddar - 1<sup>st</sup> place 2005 American Cheese Society

“Canaria” Olive Oil Cured, Mixed Milk Parmesan - 1<sup>st</sup> place 2002 American Cheese Society

“Bandaged Billy” Cave Aged Goat Milk - 2<sup>nd</sup> Place 2004 American Cheese Society

Accoutrements of full apple, agave nectar, candied tree nuts and crostini

 **Petite Filet Mignon Crisps** 11

Garlic herb crust, gorgonzola, and port wine drizzle, bordelaise

**Montarra’s Baked Fondue Chips** 9

Baked with brie and blue fondue sauce, maple pepper bacon, caramelized onion, basil rubbed tomato, scallions

**Spicy Ahi Tuna “Guacamole”** 13

Fresh avocado, lime, cilantro, super fresh diced ahi tuna, tossed with spicy red chile aioli, with white corn tortilla chips

 **Brown Sugar Cured, Slow Roasted - Berkshire Pork Belly** 10

Chipotle and wild honey sweet potato puree, fuji apple salad, sherry - bacon vinaigrette, praline

**Herb Crusted Spring Lamb Rack “Lollipops”** 14

Candied pistachios, apricot, blueberry – balsamic compote, and bordelaise sauce

**Tempura Carolina Rock Shrimp “Basket”** 11

Dusted with toragashi spice and served with thai chile - soy and cucumber – wasabi dipping sauces

**Paper Thin Lavosh Pizza** 10

Tomato basil coulis, shaved manchego, fresh basil, and caramelized shallots, black truffle oil

 **Maple Cured Bacon Wrapped, Maine Sea Scallops** 12

Sautéed baby spinach, pure maple - candied pecan butter

**Baked French Onion Soup** 7


Traditionally prepared, creatively served

**Artichoke and Lump Crab Stuffed Mushrooms** 11

Roasted garlic, gruyere – boursin – white cheddar cheeses, garlic herb butter

**Chef’s Signature Risotto** m/p

Dave’s daily whim

 **California Fish Tacos** (make it an entrée add \$10 or substitute seared ahi tuna add \$7) 11

Grilled tilapia, napa cabbage –cilantro salad, fresh avocado puree, citrus remoulade, griddled white corn tortillas

## Salad Plates

\*Add Sautéed Chicken 8, Scampi Jumbo Shrimp 14, or Grilled Salmon 13\*

 **Signature Citrus** 8

Mixed field greens, candied pecans, fresh berries, orange & grapefruit, crumbled gorgonzola, black raspberry vinaigrette

**Warm Baby Spinach** 8

Caramelized vidalia onion, fresh goat cheese, roasted chiles, poached egg, candied macadamia, sherry bacon dressing

**Baked Brie and Apple** 8

Mixed field greens, berries, candied pecans, crispy maple cured bacon, and thyme honey –champagne vinaigrette

**Caesar** 8

Garlicky peppercorn dressing, herbed foccacia croutons, basil rubbed tomato, black olive, parmigiano tuille

**Simple** 7

Mixed field greens, basil, carrot julienne, black olive, seedless cucumber, plum tomato and foccacia croutons

 **The Spring** 10

Salt roasted red and yellow beets, baby arugula, julienne fuji apple, candied macadamias, gorgonzola, apricot vinaigrette



# Montarra

## Hand Cut Steaks


All of our beef is "Certified" USDA Prime Black Angus and midwestern corn fed, then wet aged a minimum of 21 to 28 days

This creates maximum flavor and tenderness

Each steak is accompanied by a dollop of garlic whipped potato, baby spinach and cabernet bordelaise sauce

**U.S.D.A. Prime Filet Mignon** 6 oz. 27

Center cut, tender, and delicious 10 oz. 35

 **Chef recommends having your filet stuffed with Boursin cheese. Served with brandied wild mushrooms & Port wine sauce** add 5

**U.S.D.A. Prime "Rib Eye"** 34

16 oz. well marbled for the best beef flavor

**Chef recommends this steak with the New Mexican chile rub and Amish blue cheese** add 3

 **Montarra's Signature "Ultimate Filet"** 6 oz. 44

Pan seared Labelle farms foie gras, blueberry jam, white truffle oil, fresh black truffle butter risotto 10 oz. 50

**Try one of our Signature Crusts, add 3**

**Roasted Garlic, Gorgonzola – Horseradish, New Mexican Chile Rub with Amish Blue Cheese, Peppercorn, or Double Baked Potato**

### **Each Steak Can be Customized With:**

Béarnaise Sauce 3

Caramelized Vidalia Onions 4

Brandied Mushrooms 6

"Oscar" Style with Asparagus and Lump Crab 9

Sautéed Shrimp with Basil Butter 12

Seared Hudson Valley Foie Gras 14

Steamed Cold Water Lobster Tail 13

### **Sides to Share:**

Loaded Double Baked Potato 5

Chef's Seasonal Vegetable m/p

Mini Penne Mac 'N' Cheese 5

Baked Potato, Sour Cream, and Butter 5

Asparagus with Béarnaise 7

Garlic Tossed Frites with Truffle Remoulade 6

Roasted Garlic Crème Fraiche Whipped Potato 6


## Chop Chop...

**Juan's "Vesuvio Style" Spring Veal Chop** 30

Pan roasted baby fingerling potato, sweet peas, and smothered in a fresh rosemary and citrus pan sauce

**Garlic Confit and Herb Crusted - Spring Lamb Rack** 29

Pan roasted baby fingerling potato, garlic tossed spinach, port wine, bordelaise sauce, and blueberry – balsamic gastrique

 **"Eight Hour Braised" - Black Angus Shortrib "Tomahawk Chop"** 31

Crème fraiche whipped potato, pistachio gremolata, port wine syrup, natural braising jus - cabernet reduction

## From the Sea

 **Lump Crab and Garlic Crusted Jumbo Maine Sea Scallops** 25

Fresh sweet corn hash, sautéed baby pea tendrils, champagne – citrus beurre blanc

**Basil Butter Sautéed Wild Gulf Shrimp** 24

Delicate Maine lobster ravioli, fresh basil, sweet peas, brandied lobster cream, parmesan frico

**Lump Crab and Artichoke Crusted Scottish Salmon Filet** 24

Fresh sweet corn hash, sautéed baby pea tendrils, harissa – citrus remoulade sauce

 **Pan Roasted Tilapia - Française Style** 22

Pan roasted baby fingerling potato, sautéed spinach, champagne burre blanc, and smothered with Maryland lump crab

**Spice Rubbed and Seared "Sashimi Grade" Ahi Tuna** 26

Chilled edamame - fresh sweet corn succotash, lobster - basil butter, petite herbs

## Other Chef Favorites

**Pan Seared "Prime" Beef Tenderloin Tips** 22

Fluffy whipped potato, roasted mushrooms, sugar roasted vidalia onion, maple pepper bacon, cabernet bordelaise sauce

**Herb Basted Chicken Scaloppini** 20

Fluffy whipped potato, garlic tossed baby spinach, brandy roasted mushroom pan sauce, herb butter

**House Made Mascarpone – Fresh Basil Ravioli** 19

(with chicken, add 5; with scampi shrimp, add 8; with scampi lobster tail, add 14)

Slow roasted tomato basil sauce, shaved parmigiano, baby spinach, crispy parmesan tuille

**\*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