



Executive Chef David Perlick

Signature Small Plates

Perfect to share with friends or enjoy as a light meal

<i>Petite Filet Mignon “Crisps”</i>	11
Garlic herb crust, gorgonzola, and port wine drizzle, bordelaise	
<i>Black Sesame Crusted “Sashimi Grade” Ahi Tuna (seared extra rare)</i>	13
Chilled sesame - seaweed salad, honey ginger ponzu, crushed wasabi peas, pickled ginger	
<i>Grilled or Tempura Fried “California Style” Fish Tacos</i>	10
(seared ahi tuna tacos - add 8) White corn tortilla, napa cabbage –torn basil salad, sliced avocado, citrus	
<i>Jumbo Lump Blue Crab “Ceviche Martini”</i>	13
Diced cucumber, fresh avocado, sweet strawberry, charred jalapeño, mint, cilantro	
<i>Spring Lamb Rack “Lollipops”</i>	14
Candied pistachios, apricot, blueberry – balsamic compote, and bordelaise sauce	
<i>Crispy Buttermilk – Semolina Crusted Calamari</i>	10
also available sautéed “Mediterranean style” Tomato basil coulis and buttermilk chive remoulade dipping sauces	
<i>Paper Thin Lavosh Pizza</i>	10
Tomato basil coulis, shaved manchego, fresh basil, and caramelized shallots, black truffle oil	
<i>Applewood Bacon Wrapped - Maine Sea Scallops</i>	12
Soft mascarpone - sweet corn polenta, pure Vermont maple – praline butter	
<i>Baked French Onion Soup</i>	7
Traditionally prepared, creatively served	
<i>Artichoke and Lump Crab Stuffed Mushrooms</i>	11
Roasted garlic, gruyere – bok ursin – white cheddar cheeses, garlic herb butter	
<i>Chef’s Signature Risotto</i>	m/p
Chef Dave’s whim	
<i>Summer Strawberry ‘n’ Brie Crostini</i>	10
Butter toasted brioche, melted “St André” cheese, candied macadamias, baby arugula, pure agave nectar	
<i>“Fresh Cut” Montarra Chips</i>	10
Gorgonzola Dolcé fondue, sugar roasted shallots, applewood bacon, scallion, basil rubbed tomato	

Salad Plates

Add Sautéed Chicken 5, Scampi Shrimp 8, Herb Grilled Salmon 12

<i>Signature Citrus</i>	8
Candied pecans, fresh berries, orange & grapefruit, gorgonzola, black raspberry vinaigrette	
<i>Warm Baby Spinach</i>	8
Roasted fennel, goat cheese, roasted piquillo chile, soft poached egg, candied almonds, sherry bacon dressing	
<i>Caesar Julienne</i>	8
Garlicky peppercorn dressing, herbed foccacia croutons, basil rubbed tomato black olive, crispy parmesan tuile	
<i>Summertime Capri</i>	9
Juicy beefsteak tomato, basil rubbed fresh mozzarella, crispy onions, and strawberry - balsamic drizzle	
<i>Baked Brie and Apple</i>	8
Field greens, berries, candied pecans, shaved prosciutto, and thyme honey –champagne vinaigrette	
<i>Simple Salad</i>	7
Field greens, basil, carrot julienne, olives, seedless cucumber, plum tomato and foccacia croutons (blue cheese, raspberry vinaigrette – honey Riesling – herbed crème fraiche – basil balsamic – champagne vinegar ‘n’ olive oil)	





Hand Cut, "Certified U.S.D.A. Prime" Steaks

All of our beef is Midwestern corn fed and wet aged a minimum of 28 days to create maximum flavor and tenderness
Each Steak is accompanied by a dollop of garlic whipped potato, baby spinach and cabernet bordelaise sauce

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

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

U.S.D.A. Prime New York Strip 34

12 oz. cut from the tender short loin

Surf 'N' Turf 6 oz. 53

The best the sea and land have to offer 10 oz. 59

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

Topped with seared foie gras, port wine reduction, white truffle oil, fresh black truffle risotto 10 oz. 50

All Steaks Can be Customized With:

Béarnaise Sauce 3

Caramelized Vidalia Onions 4

Brandied Mushrooms 6

"Oscar" Style with Asparagus and Jumbo Lump Crab 9

Sautéed Shrimp with Basil Butter 12

Seared Hudson Valley Foie Gras 14

Steamed Cold Water Lobster Tail 15

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

Signature Large Plates

Pan Seared - Jumbo Maine Sea Scallops "B.L.T. Style" 25

Juicy beefsteak tomato, fresh basil salad, crispy applewood bacon, avocado, arugula pesto, crispy onions

Lump Crab – Artichoke Crusted Scottish Salmon Filet 24

Charred sweet corn hash, sautéed baby spinach, chipotle buttermilk remoulade sauce

Mustard and Herb Crusted - Spring Lamb Rack 32

Soft mascarpone - sweet corn polenta, baby spinach, roasted blueberry – balsamic compote, bordelaise sauce

Mango Habanero Glazed – Blue Corn Crusted Tilapia 22

Charred sweet corn hash, fresh avocado puree, roasted pineapple – cascabel chile "salsa roja"

House Made Mascarpone – Fresh Basil Ravioli 19

(with chicken, add 5; with scampi shrimp, add 8; with scampi lobster tail, add 15)

Slow roasted tomato basil sauce, shaved parmiggiano, basil scented organic E.V.O.O.

Sautéed Wild Gulf "Shrimp 'n' Grits" 25

Soft mascarpone - sweet corn polenta, spicy sausage, arugula pesto, chardonnay lobster pan sauce

Herb Rubbed Chicken Scaloppini 20

Thyme roasted wild mushrooms, baby spinach, herb basted fingerling potato, marsala infused pan jus

Seared "Prime" Beef Tenderloin Tips 20

Wild mushrooms, apple wood bacon, roasted shallot, and cabernet infused bordelaise sauce

Sautéed Mini Penne Pasta 18

Spicy Italian sausage, caramelized onions, sweet peas, roasted mushrooms, manchego, black truffle oil

Crispy Potato – Thyme Crusted "Sashimi Grade" Ahi Tuna (seared extra rare) 26

Crispy tempura asparagus, crème fraiche cauliflower puree, fried capers, sherry brown butter

***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 condition

