

Montarra

Executive Chef David Perlick



Signature Small Plates

Perfect to share with friends or enjoy as a light meal

 Petite Filet Mignon Crisps	11
Garlic herb crust, gorgonzola, and port wine drizzle, bordelaise	
Montarra's Baked Fondue Chips	9
Fresh cut russets, baked with brie and blue fondue sauce, maple pepper bacon, caramelized onion, basil rubbed tomato	
Hawaiian Ahi Tuna Tartare	13
Tossed with red chile aioli, charred jalapeño – avocado paint and stone ground white corn tortilla chips	
California Fish Tacos (make it an entrée add \$10 or add seared ahi tuna \$7)	11
Grilled tilapia, napa cabbage –cilantro salad, fresh avocado puree, citrus remoulade, griddled white corn tortillas	
Crispy Fried Sweet Basil Ravioli	11
Slow roasted tomato coulis and arugula pesto sauces, shaved parmigiano	
 Chris' Brown Sugar Cured - Berkshire Pork "Mini Burgers"	10
Toasted brioche, sweet and sour cucumbers, pickled mustard seeds	
Herb Crusted Spring Lamb Rack "Lollipops"	14
Candied pistachios, apricot, blueberry – balsamic compote, and bordelaise sauce	
Tempura "Buffalo Style" Carolina Rock Shrimp	11
Dusted with toragashi spice and served with Franks red hot sauce, gorgonzola dressing	
Paper Thin Lavosh Pizza	10
Tomato basil coulis, shaved manchego, fresh basil, and caramelized shallots, black truffle oil	
 Maple Cured Bacon Wrapped Jumbo 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	
Aged Ricotta Stuffed Gnocci	10
Sugar roasted butternut squash, sage brown butter sauce, parmigiano, toasted pinenuts	
 Chef's Signature Risotto	m/p
Dave's daily whim	

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 (blue cheese, raspberry vinaigrette – honey Riesling – herbed crème fraiche – basil balsamic – champagne vinegar 'n' olive oil)	
 The Winter	10
Salt roasted candy beets, baby arugula, julienne green apple, candied macadamia nuts, 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 28

Garlic roasted fingerling potato, sweet peas, and basted in a rich charred lemon – rosemary pan jus

Garlic Confit and Herb Crusted - Spring Lamb Rack 32

Creamy sweet corn polenta, 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 Sea Scallops** 25

Creamy sweet corn polenta, garlic tossed baby spinach, citrus beurre blanc

Artichoke and Lump Crab Crusted Scottish Salmon Filet 24

Pan roasted baby fingerling potato, baby spinach, champagne - citrus beurre blanc

Pan Roasted Tilapia - Française Style 22

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

Crispy Potato – Thyme Crusted "Sashimi Grade" Ahi Tuna 26

Tempura asparagus tips, crème fraiche whipped potato, sautéed spinach, sweet basil pesto

Jumbo Gulf Shrimp and Maine Sea Scallops 25

Ricotta stuffed gnocci, baby artichoke hearts, roma tomato confit, fresh basil, lobster cream and parmiggiano

Other Chef Favorites

Delicate Ricotta Stuffed Gnocci (add Shrimp \$4 or Chicken \$2) 21

Rich tomato – basil vodka sauce, sautéed asparagus tips, sweet peas, crispy parmesan tuille

Pan Seared "Prime" Beef Tenderloin Tips 22

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

 **Crispy Skin Breast of Chicken** 20

Aged ricotta stuffed gnocci, garlic tossed baby spinach, basil rubbed tomato, and chardonnay pan jus

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, 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 condition