



Executive Chef David Perlick

Signature Small Plates

Perfect to share or enjoy as a light meal

Petite Filet Mignon Crisps Garlic Herb Crust, Gorgonzola, Port Wine Drizzle, Bordelaise	13
Brown Sugar Roasted Pork Belly “Mini Burgers” Toasted Brioche, Pickled English Cucumbers, Thai Sweet Soy Glaze	12
Cherrywood Bacon Wrapped Medjool Dates Gorgonzola, Black Truffle Honey, Blueberry – Balsamic Gastrique, Candied Hazelnuts	9
Spicy Ahi Tuna Tartare Spicy Red Jalapeño Aioli, Smashed Avocado, Crispy White Corn Chips	14
“Fresh Cut” Sea Salt Potato Chips Brie and Gorgonzola Cheese Fondue, Crispy Applewood Bacon, Truffle Oil	10
Lobster Bisque Brandy Cream, Lump Crab Salsa, Crème Fraiche, Frico	10
Blackened Sashimi Grade Ahi Tuna (seared rare) Wasabi Crème Fraiche, Wasabi Peas, Pickled Ginger, Won Ton	13
Montarra’s Signature Tacos (Braised Pork Carnitas or Grilled Tilapia) Napa Cabbage Salad, Guacamole, Lime Crema, Queso Fresco	12
Bacon Wrapped Maine Sea Scallops Butternut Squash Coulis, Candied Pecan – Maple Butter, Thyme	13
Baked French Onion Soup Traditionally Prepared, Creatively Served	8
Pan Fried Maryland Crab Cakes Buttermilk Remoulade, Lump Crab Salsa	12
Prime Steak Tartare Caperberries, Horseradish, Egg Yolk, Black Truffle Aiöli, Toasted Brioche, Arugula	12

Salad Plates

Signature Citrus Field Greens, Candied Pecans, Citrus Supremés, Gorgonzola, Black Raspberry Vinaigrette	9
The Wedge Applewood Smoked Bacon, Cucumber, Tomato, Bleu Cheese Dressing	9
Simple Salad Fresh Herbs, Carrots, Cucumber, Champagne Vinaigrette	6
Classic Caesar House Made Garlic Parmesan Dressing, Herbed Foccacia Croutons	8
Roasted Beet Carpaccio Baby Arugula, Green Apple, Macadamia, Gorgonzola, Apricot - Blood Orange Vinaigrette	11

Artisan Cheese Plate

Each cheese \$6 All Three \$16

Manchego – Sheep and Goats Milk, Nutty Aroma - Spain

St. George - Raw Cow’s Milk, Aged 2 Months, Matos Cheese Factory-Santa Rosa, CA

Bayou Blue - Pastuerized Cow’s Milk, Chef John Folse’s Bittersweet Plantation Dairy, Gonzales, LA





Hand Cut Steaks

All of our beef is Midwestern corn fed, then wet aged a minimum of 21 days.
All steaks are served with sautéed baby spinach, garlic whipped potato and bordelaise sauce.

Certified Black Angus - Filet Mignon	6 oz.	28
Center Cut, Tender, and Delicious	10 oz.	35
<i>Montarra's Signature Boursin "Stuffed" Filet, Served with Brandy Roasted Mushrooms</i>		add 5
<i>"Ultimate Filet" with Seared Foie Gras, Black Truffle Scented Risotto, Blueberry Gastrique</i>		add 15
Certified Black Angus - Rib Eye		35
16 oz. Well Marbled for the Best Beef Flavor		add 5
<i>Try it New Mexican Chile Rubbed with Blue Cheese</i>		
Garlic Crusted Black Angus - NY Strip		33
14 oz. Cut From the Tender Short Loin		

Sides to Share

Bacon and Shallot Braised Brussels Sprouts	7	Brandy Roasted Mushrooms	6
Grilled Asparagus	7	Baked Mac 'n' Cheese Gratin	7
Garlic Butter Pommes Frites	5	Bleu Cheese Whipped Potatoes	6
Loaded Baked Potato	5		

Large Plates

Garlic Butter Crusted Maine Sea Scallops	27
Garlic Butter Roasted Fingerling Potato, Pancetta Braised Brussels, Citrus Beurre Blanc	
Boursin Crusted Faroe Island Salmon	26
Crispy Sweet Potato – Chorizo Hash, Grilled Asparagus, Beurre Blanc	
Sesame Crusted "Sashimi Grade" Ahi Tuna (seared rare)	27
Stone Ground White Cheddar Polenta, Basil Rubbed Tomato, Fresh Basil Pesto	
Applewood Bacon Wrapped Meatloaf	22
Garlic Confit Whipped Potato, Herb Roasted Root Vegetables, Roasted Mushroom Bordelaise, Crispy Onions	
Crispy Parmesan Chicken Scaloppini	22
Boursin Cheese Risotto, Baby Spinach, Shaved Manchego, Chilled Tomato – Basil Salad	
Delicate Orecchiette Pasta	23
Ultra Tender Chianti Braised Pork, San Marzano – Basil Sugo, Caramelized Shallot, Pancetta, Ricotta Salata	
Pan Seared Tilapia "Française Style"	25
Sautéed Baby Spinach, Basil Rubbed Tomato, Maryland Lump Crab – Fresh Basil Butter	
Chef's Risotto	23
Roasted Field Mushrooms, Braised Pork Belly, Sweet Peas, Boursin Cheese, Truffle Oil	
Montarra's "House Ground" Steak Burger	15
St André Brie, Crispy Applewood Smoked Bacon, Black Truffle Aiöli, Toasted Brioche, Arugula, Fried Onions (and of course you get the fries...)	
Mascarpone and Fresh Basil Ravioli "Al Forno"	21
San Marzano - Basil Sugo, Parmesan – Garlic Butter Crust, Sautéed Baby Spinach, Parmesan Frico	

*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