



Executive Chef, Joshua Lynn

**Signature Small Plates**

Perfect to share or enjoy as a light meal

Petite Filet Mignon Crisps Garlic Herb Crust, Gorgonzola, Port Wine Drizzle, Bordelaise	14
Pecanwood Bacon Wrapped Medjool Dates Gorgonzola, Black Truffle Honey, Blueberry/Balsamic Gastrique, Candied Macadamias	9
Dry Spice Rubbed, Wild Grouper Tostadas Blue Corn, Avocado, Mexican Crema, Habanero/Mango Coulis, Basil Slaw	14
Pecan Bacon Wrapped Jumbo Sea Scallops Maple/Praline Butter, Baby Spinach	15
Fresh Goat Cheese Croquettes Charred Toast Point, Blueberry, Honey, Arugula	11
Lump Crab and Artichoke Stuffed Mushrooms Boursin, Baby Spinach, Lemon Butter	12
Seared Spring Lamb "Lollipops" Apricot, Candied Pistachio, Blueberry/Balsamic Gastrique, Demi	16
Montarra's Signature Tacos <i>Choice of...</i> <i>Grilled Tilapia 11, Braised Pork Shoulder Carnitas 12, Crispy Shrimp 13, House Cut Carne Asada 15, Seared Ahi Tuna 15</i> Napa Cabbage Salad, Guacamole, Lime Crema, Queso Fresco, Salsa Roja	
Duck Confit Flautas Guajillo Sauce, Crème Fraiche, Queso Fresco, Radish, Oregano	14
Classic Jumbo Tiger Shrimp Cocktail Served Up – with Spicy Horseradish/Gazpacho Cocktail Sauce, Citrus	16
Thai Peanut Shrimp Black Rice, Broccoli, Peanuts, Cilantro, Lime	14
Pan Braised PEI Mussels Neuskes Bacon, San Marzano Tomato, Cauliflower, Potato, Caper, Cream, Parsley, Crostini	12
Risotto of the Day Chef's Whim...	m/p
Baked French Onion Soup Traditionally Prepared, Creatively Served	9
Spicy Ahi Tuna Tartare Red Chile Aioli, Smashed Avocado, Crispy White Corn Chips	13

**Salad Plates**

*Available as an entrée with grilled or blackened chicken breast add 6, grilled or blackened salmon filet add 10, grilled or scampied shrimp add 10, seared filet medallions add 14*

Citrus Salad Red Grapefruit and Orange, Berries, Pralines, Organic Greens, Gorgonzola, Raspberry Vinaigrette	10
The Wedge Applewood Smoked Bacon, Tomato, Brioche Croutons, Buttermilk Bleu Cheese Dressing	9
The Simple English Cucumber, Plum Tomato, Black Olives, Garlic Croutons, and Choice of Dressing	8
Classic Caesar Garlic Peppercorn Dressing, Garlic Crouton, Tomato, Parmesan	9
Salt Roasted Red & Yellow Beets Spiced Macadamias, Goat Cheese, Organic Mesclun Greens, Apricot/Basil Vinaigrette	10

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.



## Hand Cut Steaks

All of our beef is USDA graded in the top 8% of all US cattle and wet aged a minimum of 21 to 28 days  
All steaks are served with sautéed baby spinach, garlic whipped potato, and house made bordelaise sauce

<b>Black Angus, Filet Mignon 6 oz. or 10 oz.</b>	<b>35/42</b>
Center Cut, Tender, and Delicious	
<i>Montarra's Signature Boursin Stuffed Filet, Served with Brandy Roasted Mushrooms, add 5</i>	
<i>The "Ultimate Filet" with Seared Foie Gras, Black Truffle Scented Risotto, Blueberry Gastrique, add 15</i>	
<b>Black Angus, Rib Eye</b>	<b>42</b>
16 oz., Well Marbled for the Best Beef Flavor - <i>Try it Chile Rubbed with Gorgonzola Cheese, add 5</i>	
<b>Black Angus, "Churrasco Style" Skirt</b>	<b>30</b>
9 oz., Robust Garlic and Herb Rubbed; an Argentinean Classic	
<b>Prime, New York Strip Steak</b>	<b>39</b>
12oz., Cut from the Tender Short Loin	
<b>The Mixed Grille</b>	<b>38</b>
Lamb Rack, Filet Mignon, & Duck Confit with Gorgonzola Potato, Braised Blueberries, Port Wine Demi-Glace	

### Customize Your Steak

Try one of our Butter Crusts, add 3

- Garlic Confit    • Gorgonzola    • Boursin Cheese
- Truffle & Brie    • Horseradish    • Peppercorn

- Caramelized Onions 5    • Béarnaise 5
- Brandied Mushrooms 6    • Oscar Style 9
- Scampied Shrimp 11    • Maine Lobster Tail 14
- Seared Foie Gras 16

## Chef's Large Plates

<b>Bouillabaisse</b>	<b>31</b>
Jumbo Shrimp, Sea Scallops, Lump Crab, Mussels, Salmon and Whitefish, Lobster Fumet, Garlic Crostini	
<b>Coriander and Pepper Crusted Sashimi Grade Ahi Tuna</b>	<b>31</b>
Sesame Seaweed Salad, Avocado, Pineapple Salsa, Wasabi Crema, Japanese Dressing, Arugula	
<b>Shrimp and Sea Scallops DeJonghe</b>	<b>28</b>
Cream Sherry, Garlic Confit Butter Crust, Baby Spinach, Whipped Potato, Charred Lemon	
<b>Wild Florida Grouper</b>	<b>31</b>
Butternut Squash, Beluga Lentil, Feta, Poached Pear, Sesame, Arugula	
<b>Lobster Crusted Scottish Salmon</b>	<b>30</b>
Wild Rice, Leek, Friséé, Almond, Blood Orange	
<b>Pan Fried Tilapia "Française Style"</b>	<b>26</b>
Light Egg/Herb Batter, Spinach, Lump Crab/Basil Butter, Whipped Potato	
<b>Caramelized Jumbo Maine Sea Scallops</b>	<b>30</b>
Cauliflower Pureé, Spinach, Baby Carrot, Pickled Cucumber, Ginger, Passion Fruit	
<b>Duet of Bacon Wrapped Sea Scallops &amp; Beef Tenderloin Tips</b>	<b>28</b>
Fried Parmesan Polenta, Cognac Demi, Praline Butter, Crispy Onions	
<b>Berkshire Pork Chop</b>	<b>29</b>
Butternut Squash, Brussels, Cranberry, Bacon, Blue Cheese Ale Sauce, Apple/Walnut Salsa	
<b>Amish Chicken Breast</b>	<b>26</b>
Parmesan Risotto, Brussels, Roast Apple, Pomegranate, Balsamic, Mushroom/Sage Sauce	
<b>Chilean Sea Bass</b>	<b>36</b>
Fingerling Potato, Baby Spinach, Cherry Tomato, Bacon, Pesto, Romesco	
<b>Shrimp Fettuccini</b>	<b>26</b>
San Marzano Tomato, House Made Saffron Pasta, Bacon, Cream, Parmesan, Fried Basil	

## Sides to Share

Bacon Braised Brussels Sprouts, Apple, Balsamic 8	Broccoli Florets with Lemon Butter 6
Grilled Cauliflower with Herb Butter 6	Lump Crab/Pork Belly
Garlic Butter Pommes Frites 6	Fried Chinese Black Rice 10
Loaded Baked Potato 6	Baked Mac 'n' Cheese Gratin 8
Black Truffle Pommes Frites 7	Boursin Whipped Potato 7
Grilled Asparagus 9	Salt Crusted Jumbo Baked Potato 6

