

# Montarra

1491 S. Randall Road, Algonquin, IL 60102

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Executive Chef, Joshua Lynn

## Carry Out Menu

Available for Curbside Carry Out or Delivery\*

Friday – Sunday 4:00pm – 8:00pm

This menu is subject to change based upon availability

\*Delivery orders must be placed online, during business hours,  
and for a location within 5 miles of Montarra.

### Small Plates

**Petite Filet Mignon Crisps 15**  
Crispy pita chip, gorgonzola, demi-glaze

**Lump Crab & Artichoke Stuffed  
Jumbo Mushrooms 12**  
Baby spinach, lemon butter

**Maple Cured Bacon Wrapped,  
Maine Sea Scallops 15**  
Praline/Wisconsin maple butter

**Spicy Ahi Tuna Tartar 14**  
Smashed avocado, red chile/sesame aioli,  
crispy white corn tortilla chips

**Fresh Goat Cheese Croquettes 12**  
Brioche, baby arugula,  
blueberry gastrique, pistachio

**Chorizo Meat Balls 12**  
Smoked tomato sauce, cheddar

**Arborio Risotto 15**  
Chef's whim

**Seared Spring Lamb Tenderloin\* 16**  
Apricot glaze, whipped goat cheese,  
pistachio, mint, demi-glaze  
\*seared medium rare

**Applewood Bacon Wrapped  
California Dates 10**  
Black truffle honey, candied pistachio,  
blueberry gastrique, gorgonzola

**Montarra's Signature Tacos**  
Choice of Crispy Shrimp 13  
or House Cut Carne Asada 15  
Napa cabbage salad, guacamole,  
lime crema, queso fresco, salsa roja

**Seared, Sashimi Grade, Ahi Tuna\* 15**  
Sweet corn & poblano cous cous,  
seaweed, avocado, ponzu, sesame  
\*seared rare

**Strawberry & Brie Crostini 12**  
Toasted almond, crispy basil,  
honey, balsamic reduction

### Soup & Salad

**Soup Du Jour m/p**  
Garnish to accompany

**French Onion Soup 9**  
Garlic croutons, provolone, crispy onions

**Salt Roasted Beet Salad 10**  
Mesclun greens, goat cheese, strawberries, macadamias, apricot/basil vinaigrette

**Chopped Caesar 9**  
House made garlic/peppercorn dressing, croutons, bruschetta tomatoes, parmesan

**The Iceberg Wedge 9**  
Applewood bacon, plum tomato, croutons, gorgonzola/buttermilk dressing

\*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. Please notify your server of any allergies or food sensitivities.



# Montarra

## Hand Cut Steaks

All hand cut steaks are served with  
garlic confit whipped potato, sautéed baby spinach, and port wine demi-glace

**6oz or 10oz, Center Cut, Black Angus Filet Mignon\* 36/42**

*\*Montarra's Signature Boursin Stuffed Filet, Served with Brandied Mushrooms, add 5*

**12oz New York Strip Steak 41**

**16oz Prime Black Angus Ribeye Steak 45**

**9oz Black Angus, "Churrasco Style" Skirt Steak 31**

Garlic and herb rubbed, an Argentine classic

## 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
- Seared Foie Gras 16
- 5oz Maine Lobster Tail 18

## Large Plates

**Chilean Sea Bass 36**

Parmesan risotto, baby spinach, butternut squash,  
fried rosemary, maple glazed walnuts, arugula,  
truffle cream sauce

**Red Wine Braised Short Rib 33**

Gouda scalloped potato, morel mushrooms,  
crispy leeks, demi-glace

**Duet of Beef Tenderloin Tips & Pecanwood**

**Bacon Wrapped Jumbo Scallops 29**

Parmesan polenta cake, baby spinach,  
sherry brown butter pan sauce,  
praline/maple butter, crispy onions

**Caramelized Jumbo Maine Sea Scallops 31**

Butternut squash puree, baby spinach,  
rutabaga, jalapeño, honey butter

**Crab & Artichoke Crusted**

**Scottish Salmon 28**

Fingerling potato, sautéed baby spinach,  
beurre blanc

**Shrimp and Sea Scallops DeJonghe 28**

Cream sherry, garlic butter crust, baby spinach,  
whipped potato, charred lemon

**Applewood Smoked Chicken Breast 27**

Carrot/sweet pea risotto, baby spinach, bacon,  
oyster mushrooms, pan jus

**Spicy Lobster Rigatoni 28**

San Marzano tomato, cream, bacon,  
parmesan, basil, chile

**Vegetarian or Vegan Option 22**

Let our chef prepare a special dish for you

## Sides to Share

Bacon Braised Brussels Sprouts, Apple, Balsamic 8

Grilled Cauliflower with Herb Butter 6

Black Truffle Pommes Frites 7

Garlic Butter Pommes Frites 6

Grilled Asparagus 9

Broccoli Florets with Lemon Butter 6

Baked Mac 'n' Cheese Gratin 8

Boursin Whipped Potato 7

Salt Crusted Jumbo Baked Potato 6

Loaded Baked Potato 6

## For Our Younger Diners

Chicken Fingers & French Fries 7

Our Signature Macaroni & Cheese 7

Miniature Cheese Pizza 7

Buttered Noodles or Noodles with Pomodoro 7

Brioche Grilled Cheese & French Fries 7

## Desserts

**Dark Chocolate Flourless Fondue Cake 9**

Chantilly cream, fresh berries

**English Sticky Toffee Pudding 9**

Salted caramel, pralines, vanilla bean ice cream

**Caramel Turtle Cheesecake 9**

Vanilla custard, toasted graham crust,  
chocolate ganache

**Fresh Baked Gala Apple Galette 9**

Puff pastry, caramel, vanilla bean ice cream

**Bombolone 9**

Sugared doughnut, coconut-pineapple ice cream,  
toasted almond, caramel

