

Montarra

1491 S. Randall Road, Algonquin, IL 60102

T: 847.458.0505 / E: info@montarra.com

Executive Chef, Joshua Lynn

Carry Out Menu

Available for Curbside Carry Out or Delivery*, Fridays & Saturdays 4:00pm – 8:00pm

*You may order online for delivery within 5 miles of Montarra. Online orders for delivery must be placed during business hours.

For deliveries within 10 miles, please call us at 847-458-0505 for availability. In house delivery charges apply.

Small Plates

Petite Filet Mignon Crisps 15

Crispy pita chip, gorgonzola, demi-glace

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

Strawberry & Brie Crostini 12

Toasted almond, crispy basil,
honey, balsamic reduction

Arborio Risotto 15

Chef's whim

Applewood Bacon Wrapped

California Dates 10

Black truffle honey, candied pistachio,
blueberry gastrique, gorgonzola

Traditional Jumbo Gulf Shrimp Cocktail 16

Spicy horseradish sauce, citrus

Seared Spring Lamb Tenderloin* 16

Apricot glaze, whipped goat cheese,
pistachio, mint, demi-glace

*seared medium rare

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

Chorizo Meat Balls 12

Smoked tomato sauce, cheddar

Seared, Sashimi Grade, Ahi Tuna* 15

Sweet corn & poblano cous cous,
seaweed, avocado, ponzu, sesame

*seared rare

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

Sides to Share

Bacon Brussels Sprouts with Miso, Balsamic,
and Parmesan 8

Creamy Cheese & Truffled Cauliflower
with Brown Butter Panko 8

Sweet Potato Pave with Parmesan, Cream, Lemon 8

Grilled Asparagus with Beurre Blanc 9

Broccoli Florets with Lemon Butter 6

Black Truffle Pommes Frites 7

Garlic Butter Pommes Frites 6

Baked Macaroni & Cheese 8

Boursin Whipped Potato 7

Salt Crusted Baked Potato 5

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

Grilled Chicken Breast
with Garlic Whipped Potato and Broccoli 16

Filet Mignon Medallions
with French Fries and Broccoli 18



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
The "Ultimate Filet" with Seared Foie Gras, Truffle Scented Risotto, Blueberry Gastrique, add 15

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

Bouillabaisse 31

Jumbo shrimp, sea scallops, lump crab, salmon,
whitefish, lobster fumet, garlic crostini

Chilean Sea Bass 36

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

Pistachio Crusted New Zealand

Rack of Lamb 40

Creamy polenta, baby spinach,
sherry/brown butter bordelaise

Red Wine Braised Short Rib 33

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

Duet of Beef Tenderloin Tips &

Bacon Wrapped Jumbo Scallops 29

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

Twin 5oz Cold Water Lobster Tails 40

Sweet potato pave, asparagus,
beurre blanc, drawn butter

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

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

Bombolone 9

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

***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.

