

Montarra

Welcome to Montarra!

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

Duck Confit 14
Crispy potato, truffle cream, pickled onion,
gruyere, pea shoots

Berkshire Pork Belly Bao 14
Steamed bun, ginger slaw, scallion, peanuts,
cilantro, gochujang glaze

Arborio Risotto 15
Chef's whim

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

Seared Spring Lamb Rack "Lollipops" 16
Apricot glaze, whipped goat cheese,
pistachio, mint, demi-glace

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

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 Braised Brussels Sprouts with Miso,
Balsamic, and Parmesan 8

Creamy Truffled Cauliflower with Brown Butter Panko 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, Garlic Whipped, and Broccoli 16

Filet Mignon Medallions, 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

9oz D'Artagnan Farms Hanger Steak 32

Customize Your Steaks

Try one of our Butter Crusts, add 3

- Garlic Confit
- Boursin Cheese
- Horseradish
- Gorgonzola
- Truffle & Brie
- Peppercorn
- Béarnaise 5
- Brandied Mushrooms 6
- Shrimp Scampi 11
- Caramelized Onions 5
- Oscar Style 9
- Seared Foie Gras 16
- 5oz Maine Lobster Tail 18

Steak Accompaniments

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

Red Wine Braised Short Rib 33

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

Pistachio Crusted New Zealand

Rack of Lamb 40

Creamy polenta, baby spinach, sherry/brown butter bordelaise

Caramelized Jumbo Maine Sea Scallops 31

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

Twin 5oz Cold Water Lobster Tails 40

Gouda scalloped potato, asparagus, beurre blanc, drawn butter

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

Shrimp and Sea Scallops DeJonghe 28

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

Crab & Artichoke Crusted Scottish Salmon 28

Fingerling potato, sautéed baby spinach, citrus beurre blanc

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!

*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.

