Welcome to Montarra!

Small Plates

Petite Filet Mignon Crisps 17
Crispy pita chip, gorgonzola, demi-glace

Lump Crab & Artichoke Stuffed Jumbo Mushrooms 13
Baby spinach, lemon butter

Maple Cured Bacon Wrapped, Maine Sea Scallops 17
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 14 or House Cut Carne Asada 16
Napa cabbage salad, guacamole, lime crema, queso fresco, salsa roja

Chorizo Meat Balls 13
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* 44/52
****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 48

16oz Prime Black Angus Ribeye Steak 62

9oz Black Angus, "Churrasco Style" Skirt Steak 38
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***
- ***Gorgonzola***
- ***Boursin Cheese***
- ***Truffle & Brie***
- ***Horseradish***
- ***Peppercorn***

Steak Accompaniments
- ***Béarnaise 5***
- ***Caramelized Onions 5***
- ***Brandied Mushrooms 6***
- ***Oscar Style 9***
- ***Shrimp Scampi 11***
- ***Seared Foie Gras 18***
- ***8oz Maine Lobster Tail 28***

Large Plates

Bouillabaisse 33
Jumbo shrimp, sea scallops, lump crab, salmon, mussels, 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 36
Butternut squash puree, baby spinach, rutabaga, jalapeño, honey butter

Duet of Beef Tenderloin Tips & Bacon Wrapped Jumbo Scallops 34
Parmesan polenta cake, baby spinach, sherry brown butter pan sauce, praline/maple butter, crispy onions

Shrimp and Sea Scallops DeJonghe 32
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 32
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.**