

*Small Plates***CRISPY CALAMARI***Tajin seasoning, sweet banana peppers, mango-chili dipping sauces*

20

**COLOSSAL SHRIMP COCKTAIL***House-made horseradish cocktail sauce,  
fresh lemon*

4.50 each

**COD BRANDADE CROQUETE***Pea puree, radish greens, spring onion oil*

22

**OKONOMIYAKI***Sweet potato and cabbage Japanese fritter, yuzu-kosho, micro cilantro.**Pork char siu 20**Vegetarian 14***6 oz WAGYU MEATBALL***Classica meatball, crispy eggplant, San Marzano tomato sauce, shaved Grana Padano cheese*

16

*Soups & Signature Salads***CHEF'S SOUP OF THE DAY***Cup 6 / Bowl 8***FRENCH ONION SOUP***House-made beef broth, three onion blend, pumpernickel crouton, blended Swiss cheeses*

12

**CAESAR SALAD (V, VGA, GF)***Romaine, roasted tomato, garlic croutons,  
parmesan, creamy Caesar dressing*

8/16

**GREENS (V, VGA, GF)***Local mixed greens, radish, baby carrots,  
cucumber*

8/12

**STEAK SALAD***Chimichurri steak tips, cotija cheese, grilled  
corn, roasted poblano pepper, charred onion,  
romaine lettuce, crushed corn chips,  
lime crema, Verde vinaigrette*

28

**MONTY'S SALAD (GF)***Sweet lettuce and mustard greens, cranberry,  
green apple, shaved butternut squash, crumbled  
candied pecans, fig balsamic vinaigrette*

18

**ADD TO ANY SALAD:**

Blackened Chicken 6 | Blackened Shrimp 4.50 each | Grilled Salmon 10

## Main Plates

### BLACK ANGUS FILET MIGNON

*Thumbelina carrots, roasted garlic cauliflower puree, Italian bread crumbled risotto, arugula pesto compound butter, fortified port wine demi*

*6 oz Filet TBD*

*10 oz Filet TBD*

### 14 oz RBEYE STEAK (GF)

*Whipped Yukon Gold potatoes, balsamic asparagus bundle, crispy onions, tomato-horseradish sauce*

*TBD*

### HARVEST CHICKEN

*Seared French cut chicken breast, root vegetables, mustard greens, fingerling potatoes, fig-apple ginger chutney, smoked maple chicken demi-glaze*

*28*

### TUSCAN SALMON

*Risotto, pea puree, wilted garlic spinach, tomato bruschetta, micro basil, aged balsamic reduction*

*30*

### SPAGHETTI CHITARRA

*San Marzano crushed tomatoes, garlic, fresh basil, burrata, Grana Padano cheese, imported olive oil, 20 year balsamic drizzles, garlic bread*

*22*

*Grilled Chicken 6 | Garlic Shrimp 4.50 each*

### VEGETARIAN TIKKA MASALA

*Cauliflower, butternut squash, carrots, onions, chickpeas, cilantro, scallions, crispy garlic, tikka masala sauce, coconut milk, jasmine rice*

*22*

*Grilled Chicken 6 | Garlic Shrimp 4.50 each*

*V = Vegetarian VG = Vegan VGA = Vegan Available GF = Gluten Free GFA = Gluten Free Available*