

## *Small Plates*

### **MEDITERRANEAN CRISPY CALAMARI**

Tajin seasoning, sweet banana peppers, mango-chili dipping sauce **20**

### **STEAMED MINI WONTONS**

Pork wontons, Asian slaw, shishito aioli, crispy garlic, micro cilantro, soy-kosho dipping sauce **16**

### **OKONOMIYAKI**

Sweet potato and cabbage  
Japanese fritter, yuzu-kosho, micro cilantro  
Pork Belly **16**  
Vegetarian **14**

### **COLOSSAL SHRIMP COCKTAIL**

House made horseradish cocktail sauce, fresh lemon **4.50 each**

### **FIRECRACKER POPCORN SHRIMP**

Sweet Thai chili, sriracha aioli dipping sauce **16**

### **6 oz WAGYU MEATBALL**

Classic meatball, crispy eggplant, San Marzano tomato sauce, shaved Grana Padano cheese **16**

## *Soups & Signature Salads*

### **CHEF'S SOUP OF THE DAY**

Cup **4** / Bowl **6**

### **FRENCH ONION SOUP**

House made beef broth, three onion blend, pumpernickel crouton, blended Swiss cheeses **10**

### **GREENS SALAD (V, VG, GF)**

Local mixed greens, radish, baby carrots, cucumber **8/12**

### **CAESAR SALAD (V, VGA, GF)**

Romaine, roasted tomato, garlic croutons, parmesan, creamy Caesar dressing **8/14**

### **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**

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

\*These items may be served undercooked at customer request. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, soybeans, tree nuts, peanuts, fish, shellfish, sesame or wheat. Before placing your order, please inform your server if a person in your party has a food allergy.

## *Main Plates*

### **BLACK ANGUS FILET MIGNON \* (GFA)**

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

6 oz Filet **40**

8 oz Filet **48**

### **14 oz RIBEYE STEAK \* (GFA)**

Whipped Yukon gold potatoes, balsamic asparagus bundle, crispy onions, tomato-horseradish sauce **58**

### **RACK LAMB CHOPS \***

Marinated in Greek yogurt, garlic, rosemary and lemon

Potato mashed with creamy feta polenta, hot honey carrot, Mediterranean zhug chutney **48**

### **CHICKEN FRANCESE**

Tomato bruschetta, garlic spinach, creamy risotto, aged balsamic reduction **30**

### **DOUBLE CUT PORK CHOP \***

Cherry pepper-basil-pecorino crust, garlic Tuscan kale, mashed potato, pan jus **36**

### **TUSCAN SALMON \***

Risotto, pea puree, wilted garlic spinach, tomato bruschetta, micro basil, aged balsamic reduction **38**

### **SPAGHETTI CHITARRA**

San Marzano crushed tomatoes, garlic, fresh basil, burrata, Grana Padano cheese, imported olive oil,  
20-year balsamic drizzle, grilled bread **22**

Add Pesto 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**

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