

MONTY'S

RIVER GRILLE

START HERE

JUMBO SHRIMP COCKTAIL

U-12's, Spicy Cocktail Sauce \$14

AHI TUNA DICE

Sashimi Style Tuna with Avocado, Crab & Mango Salad, Tobiko & Chili Aioli \$13

LUSCIOUS BAKED LOBSTER MAC & CHEESE

Pasta & Lobster with Secret Five-Cheese Sauce \$13

GARLIC BREAD STACK

Creamy Maytag Blue Cheese Dipping Sauce \$8

CRISPY CALAMARI

Hot Cherry Peppers, Gorgonzola & Spicy Tomato Sauce \$9

MARYLAND CRABCAKE DUO

Sesame Cucumber Salad, Spicy Remoulade Sauce \$10

GREENS

(Available Tossed or Chopped)

MONTY'S CHOPPED BEET SALAD

*Bed of Boston Greens, Chopped Roasted Beets, Fresh Mozzarella,
Toasted Pine Nuts & Lemon Thyme Dressing \$8*

ARUGULA GOAT CHEESE SALAD

*Baby Arugula with Warm Pecan Crusted Goat Cheese,
Roasted Shallot Raspberry Vinaigrette \$9*

FAMOUS STRAWBERRY BLUE CHEESE SALAD

*Crisp Romaine Lettuce, Crumbled Blue Cheese, Fresh Strawberries, Toasted Candied
Pecans & Strawberry Balsamic Vinaigrette \$10*

THE PASTA BOWL

(Appetizer / Entrée)

RAVIOLI FUNGI

Mixed Mushroom Ravioli with Sautéed Leeks, Asparagus, Caramelized Pearl Onions & Romano Cheese \$8/\$15

SWEET SAUSAGE & CAVATELLI

Creamy Tomato Sauce, Green Peas, Finished with Fresh Ricotta \$9/\$18

CHICKEN, BROCCOLI & PENNE

Pancetta, Garlic, Extra Virgin Olive Oil & Pecorino Romano Cheese \$9/\$17



RIVER GRILLE

SEA

CORIANDER CRUSTED AHI TUNA LOIN

Sushi Grade Ahi Tuna (rare), Pickled Ginger, Wasabi & Warm Edamame Salad \$23

SEA SCALLOPS PROVENÇAL

Seared with Tomato, Kalamata Olive, Capers, Garlic, White Wine & Herbs \$24

GRILLED SALMON

Crab, Cilantro & Lime Compound Butter, Wilted Arugula \$23

COD OVER LOBSTER HASH

Fresh Boston Cod Sautéed in Light Egg Batter with Lemon, Capers & Butter \$24

LAND

GRILLED PORK CHOP SCARPIELLO

Double Cut Loin Chop, Roasted Hot & Sweet Peppers, Potatoes \$24

ROASTED STATLER CHICKEN BREAST

Andouille Sausage Vegetable Ragout \$20

PAN SEARED DUCK BREAST

Black Cherry Brandy Sauce \$25

CHICKEN MILANESE

Sautéed Breaded Chicken Cutlet with Brown Butter, Lemon & Capers over Arugula Salad \$19

GRILLED VEAL CHOP

Au Jus \$30

CERTIFIED ANGUS BEEF®

Great Just As They Are – Lightly Seasoned & Grilled to Your Specification

8 OZ. FILET MIGNON \$30

9 OZ. TOP SIRLOIN \$22

14 OZ. NY STRIP \$28

Prime Rib Special Every Saturday Evening

16 OZ. ROASTED PRIME RIB \$23

SAVORY STEAK ADDITIONS

SAUTÉED MIXED MUSHROOMS \$3

RED ONION BRÛLÉE \$2

WARM, MELTY GORGONZOLA \$3

CRISPY FRIZZLED ONIONS \$2

LOBSTER SCAMPI \$5

Executive Chef Martin Nargi
Chef de Cuisine Erik Burr

Daily Specials Always Available

Thoroughly cooking Meats, Poultry, Seafood, Shellfish or Eggs Reduces the Risk of Food Borne Illness
18% gratuity will be added to your bill for parties over 14 people