

Dinner Menu

Prix Fixe Dinner

◆ \$27.00/person ◆ \$48.00/couple ◆

Select an Appetizer, Salad & Entrée from items with this symbol (◆).

(Tax, Tip & Beverages Not Included.)

APPETIZERS

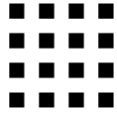
- ◆ **Soup du Jour** \$2.50/Cup \$4.00/Bowl
- Jumbo Shrimp Cocktail.....\$13.00
U-12 Imported Whites with Spicy Cocktail Sauce
- Three Cheese & Vegetable Fondue\$8.00
Melted Fresh Mozzarella, Emmentaler & Parmigiano Reggiano Cheeses with Baby Spinach, Artichokes & Sundried Tomatoes - Served with Ciabatta Bread & Crispy Pita Points
- ◆ **Grilled Squid Teriyaki**\$9.00
Whole Squid Grilled & Sliced, Teriyaki Glaze, Pineapple Cucumber & Daikon Radish Slaw, with Cilantro & Pickled Garlic
- ◆ **Philadelphia Cheesesteak Spring Rolls**\$10.00
Roasted Tomato Thai Chili Cheese Dip
- Yellow Fin Tuna Dice.....\$13.00
Sashimi Style Tuna with Light Soy, Yuzu infused Avocado, Jumbo Lump Crab, Mango & Orange Caviar
- ◆ **BBQ Pulled Pork Panini Finger Sandwiches**\$9.00
Slow Cooked Pork Shoulder, Smoked Gruyere Cheese, Red Onion Jalapeno Salsa, Hickory Smoked BBQ Sauce & Onion Rings
- Carpaccio of Prime Beef Tenderloin\$14.00
Foie Gras Mousse, White Truffle Oil, Parmesan Crisps & Micro Greens

Daily Specials Available

Additional Appetizers, Salads & Light Fare Available on Bar & Patio Menu

For parties over 14 people an 18% gratuity charge will be added to your bill.

Monty's River Grille at Great River Golf Club ■ 130 Coram Lane ■ Milford, CT 06461 ■ (203) 701-0051



SPECIALTY SALADS

- Grilled Romaine Heart with Blue Cheese & Bacon Vinaigrette.....\$11.00
Heart of Romaine, Grilled Warm with Cold Center, Crispy Bacon Chips, Holland's Hommage Blue Cheese, Caramelized Red Onion, Garlic Infused Olive Oil & Balsamic Glaze
- Cantonese Style Mixed Green Salad\$10.00
Baby Greens, Asparagus, Green Onion & Soybeans Wrapped in Rice Paper with Minted Ginger Lemon Grass Dressing
- Melon & Grape Salad with Prosciutto & Fresh Mozzarella\$12.00
San Juan Baby Pears, Extra Virgin Olive Oil, White Balsamic Vinegar & Fresh Basil
- ◆**Middle Eastern Tabouleh Salad**\$8.00
Tender Bulgar Wheat, Fresh Tomato, Parsley, Mint, Sweet Red Onion, Fresh Lemon & Olive Oil
- Strawberry Blue Cheese Salad\$9.00
Crisp Romaine Lettuce, Crumbled Blue Cheese, Fresh Strawberries, Toasted Candied Pecans & Strawberry Balsamic Vinaigrette
- ◆**Baby Arugula Salad**\$9.00
Shaved Parmigiano Reggiano, Fresh Lemon, Extra Virgin Olive Oil & Balsamic Syrup

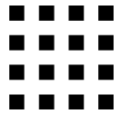
All Entrées served with House or Classic Caesar Salad

PASTA

All Pasta Selections available as Prix Fixe Appetizer or Entrée.

- ◆**Red Wine Spaghetti al' Amatriciana**.....\$16.00
Pasta Cooked in Red Wine, finished with Plum Tomato Sauce with Sweet Onions, Bacon, Garlic & Black Pepper
- ◆**Conchiglie e Salmone al' Espagnole**\$16.00
Pasta Shells Tossed with Spanish Style Tomato & Bell Pepper Stew of Flaked Atlantic Salmon, Onion, Garlic & Cilantro
- ◆**Cappellini alla Vongole**\$16.00
Angel Hair Pasta Sautéed with Fresh Clams & Broccoli Rabe in a Garlic & Olive Oil Sauce

Executive Chef Daniel W. Scinto



SEAFOOD

- Poached Fillet of Lemon Sole with Lobster Sauce\$24.00
Stuffed with Jumbo Lump Crab, White Basmati Rice & Steamed Asparagus
Pan Seared Nantucket Bay Scallops & Shrimp in Spicy Red Curry Sauce.....\$24.00
Yard Long Beans, Bell Pepper, Kaffir Lime Leaf, Prik Khing Curry & Steamed Jasmine Rice
Miso Glazed Atlantic Salmon Fillet\$23.00
Crab Fried Rice & Pickled Garlic Ginger Cucumber Salad
English Style Fish & Chips\$21.00
Extra Crispy Scrod Fillets in Beer Batter with Onion Rings, French Fried Potatoes, Coleslaw, Spicy Tarter Sauce & Malt Vinegar

VEAL~LAMB~DUCK~PORK~CHICKEN

- Veal Schnitzel a la Holstein.....\$23.00
Sautéed Breaded Veal Cutlet with a Compound Butter of Capers, Red Onion, Anchovy, Parsley & Sunny-Side-Up Pan Fried Egg
Roast Rack of New Zealand Lamb Persille\$29.00
Rosemary Roast Garlic Lamb Glace, Fresh Mint Sauce & Garlic Bread Crumb Crust
Extra Crisp Long Island Duck\$27.00
Roasted Half Duckling with Pure Wild Rice & Fresh Fruit Bigarade
Cordon Bleu Style Pork Tenderloin.....\$22.00
Cornbread Goat Cheese Dressing, Apple Black Currant Chutney, Natural Pan Gravy
Pickle-Brined Bone-In Chicken Breast.....\$21.00
Braised Caraway Cabbage & Carrots, Chicken Jus Lie

GREAT RIVER CHOICE AGED STEAKS

Table with 2 columns: Steak Type and Price. Includes items like 8 oz. Filet Mignon (\$30.00), 24 oz. Porterhouse (\$34.00), 20 oz. T-Bone (\$30.00), 18 oz. Rib Eye Steak (\$28.00), 16 oz. NY Strip (\$32.00), and 10 oz. Hangersteak (\$24.00).

Choice Steaks aged 3-4 weeks served with Steak Sauce Sampler and/or Hot Sauce Sampler