

# MONTANA

## SOUP AND SALADS

<b>ORIGINAL FRENCH ONION SOUP</b> <sup>1,7,12</sup>	0,25 l	4,25 €
gratin with Gryer cheese and crostini		
<b>CLASSIC CAESAR SALAD</b> <sup>1,3,7,10</sup>	220 g	7,95 €
Signature house-made dressing, maple syrup glazed bacon, herb croutons		
<b>ROASTED BEETS + ARUGULA</b> <sup>7,8,10</sup>	260 g	8,95 €
Aged sherry walnut vinaigrette, goat cheese, crushed walnuts		
<b>MONTANA'S CHOPPED SALAD</b> <sup>7</sup>	240 g	7,65 €
Baby mix lettuce, tomato, avocado, roasted corn, bacon, house-made ranch dressing, blue cheese crumble		

## STARTERS

<b>HAND CHOPPED STEAK TARTAR</b> <sup>1,3,4,7,10</sup>	100 g / 80 g	9,95 €
Brasserie-style, butter toasted baguette		
<b>HOUSE-MADE CRISPY PANKO ONION RINGS</b> <sup>1,3,7</sup>	100 g	7,50 €
Smoked chipotle mayonnaise dip		
<b>SHRIMP DIAVOLO</b> <sup>2,4,7,9</sup>	80 g	9,25 €
Sautéed black tiger shrimps in garlic white wine, sweet chili cream tomato sauce, garlic-herb crostini		
<b>FRESH TUNA TARTAR</b> <sup>4,10</sup>	110 g	7,50 €
with homemade potato chips, fennel, capers, onion and Dijon mustard		
<b>CHEDDAR CHEESE "MONTANA" BREAD STICKS 2 PC</b> <sup>1,7</sup>	35 g	2,00 €

## PASTA + RIBS + FISH

<b>VEAL MEATBALL SPAGHETTI</b> <sup>1,3,7,9</sup>	320 g	11,95 €
House-made roasted tomato sauce, ricotta cheese, crushed basil-pesto drizzle		
<b>"VOODOO" SHRIMP TAGLIATELLI</b> <sup>1,2,3,7,9</sup>	320 g	12,95 €
Blackened tiger shrimp, rose tomato sauce, garlic-lemon gremolata		
<b>PAPPARDELLE WITH BRAISED BEEF TAIL</b> <sup>1</sup>	340 g	11,95 €
and sautéed fresh mushrooms		
<b>KANSAS CITY BBQ STYLE PORK RIBS</b> <sup>3,7,10</sup>	540 g / 340 g	14,95 €
Fully loaded baked potato, apple-fennel coleslaw		
<b>GRILLED TUNA STEAK</b> <sup>4,6,11</sup>	250 g	22,95 €
with lime and maple syrup		

## MONTANA'S FAVOURITE STEAKS BLACK ANGUS STEAK CUTS

<b>TOP SIRLOIN</b> <sup>7</sup>	250 g	18,95 €
Lean cut, moderate tenderness, bold rich flavor		
<b>NEW YORK STRIP</b> <sup>7</sup>	250 g	21,95 €
Marbled cut, firm texture, strong robust taste		
<b>FILET MIGNON</b> <sup>7</sup>	200 g	29,95 €
Extremely lean, most tender of all cuts, buttery texture and flavor		
<b>NEW YORK STRIP MEDALLIONS</b> <sup>7</sup>	200 g	21,95 €
Wild mushroom brandy cream sauce, green peppercorn crust		
<b>MARINATED FLAT IRON STEAK</b> <sup>7,8</sup>	250 g	18,50 €
Maple glazed bacon-bourbon pecan butter		
<b>COWBOY-STYLE BONE-IN RIBEYE FOR TWO</b> <sup>7</sup>	900 g	59,00 €
Highly marbled, richest, beefiest cut, "King of steaks"		
	+100 g	6,60 €
Roasted garlic butter, fresh herbs		

All steaks are accompanied by a choice of a starch and a vegetable

**Choice of one starch** (150 g):  
Fully loaded baked potato <sup>7</sup>  
French fries  
Mac n' cheese <sup>1,3,7</sup>

**Choice of one vegetable** (100 g):  
Mixed greens  
Roasted tomato with herb-parmesan crust <sup>1,7</sup>  
Sautéed fresh spinach in garlic + olive oil <sup>1,7</sup>

For additional order of any side dish 2,90 €

Weight: overall weight of the meal / weight of the meat before cooking.  
Responsible person: Igor Propper

Meals containing possible allergens are marked with appropriate number: 1 / Cereals containing gluten; 2 / Crustaceans and products thereof; 3 / Eggs and products thereof; 4 / Fish and products thereof; 5 / Peanuts and products thereof; 6 / Soy beans and products thereof; 7 / Milk and products thereof; 8 / Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, pistachio nuts, macadamia nuts and products thereof; 9 / Dairy and products thereof; 10 / Mustard and products thereof; 11 / Sesame seeds and products thereof; 12 / Sulphur dioxide and sulphites; 13 / Lupin and products thereof; 14 / Molluscs and products thereof