

## Appetizers 7.95

### Monte's Wings

BBQ or our secret spicy recipe

### Gourmet Onion Rings

Monte's homemade breading and flash-fried

### Hand-Battered Fresh Mushrooms

Monte's legendary batter horseradish sauce

### 3 CHILLED LARGE SHRIMP

Served with an extra nippy cocktail sauce

### Fondue of French Onion Soup

Bubbling cheese en croute

### 6 Mozzarella Sticks

With Italian Sauce

### 4 Shrimp Poppers

## Sandwiches 12.95

all sandwiches served with French Fries

### Monte's Burger

American, Provolone, Swiss & Blue Cheese

### Chicken Breast Sandwich

Baked or Fried

### Ribeye Sandwich

### Fish Sandwich

Breaded & Fried

### Monte's Tenderloin

## Salads & Lite Appetite 13.95

### Caeser Salad

1/2 Order of Chicken Parmesan

4 oz Salmon

### Spinach Salad

1/2 Order Chicken Piccata

Spaghetti & Tortellini

Add our legendary side Caesar or spinach salad with homemade hot bacon dressing to any entrée for an additional 5.00

## Gourmet Pastas 19.95

### Tortellini

Made on the premises for over 40 years, with an incomparable taste, texture and chewiness of our meat-filled pasta rings in meat sauce

### Shrimp ala Max

Sautéed jumbo shrimp and broccoli with a delicious blend of homemade Alfredo sauce over angel hair pasta

### Shrimp Alfredo

Tender gulf shrimp sautéed with fresh garlic and Parmesan cheese then enveloped in a classic velvety Alfredo sauce with heavy cream and fettuccine

### HOMEMADE SPINACH AND CHEESE TORTELLINI

Spinach and cheese tortellini made right here. Served with your choice of marinara sauce, Alfredo or a combination of the two

### Shrimp Primavera

Waves of pasta and winter garden vegetables blended with jumbo tiger shrimp in a velvet smooth cream sauce

### Fettuccini Alfredo

Recipe artfully stolen from the original Alfredo's di Roma

### LEGENDARY PENNE PUTTANESCA

In this Neapolitan dish, imported penne pasta is tossed with olives, capers, and garlic, & our tomato-basil sauce spiked with olive oil and dusted Reggiano cheese 19.95

## Sides with entrée—One Complimentary Cheese & Crackers per Table

Add our legendary side Caesar or spinach salad with homemade hot bacon dressing to any entrée for an additional 5.00

Bowl of Soup 5.00

Dinner Salad 5.00

Baked Potato, Twice Baked Potato, Rice,  
French Fries, or Sicilian Blend Vegetables 3.00

Sautéed Mushrooms 3.00

Sautéed Onions 3.00

Sautéed Mushrooms & Onions 5.00

Side of Pasta 8.00

### Monte's is available for:

Private Parties  
Holiday Parties

Funeral Dinners  
Weddings

Outdoor Dining (seasonal)

Catering  
Docking

Walnut Cream Cake serves 4-10 16.95

18% gratuity added to parties of 8 or more.

Separate checks are not a problem.

6.00 minimum per person table service, please.

Please No Cell Phones in the Dining Room

## Charbroiler 23.95

### TEXAS BBQ PORK CHOPS

Our premium center-cut pork chops, breaded and deep fried, then soaked in our homemade sauce and broiled

### Our Old-Fashioned Salt-Roasted Prime Rib of Beef

Queen Cut 20.95

Regular Cut 23.95

Tanker Man's Cut 29.95

Available on weekends only

### Filet Mignon

Served with cabernet sauce on the side

6 oz 18.95

12 oz 23.95

### Garlic Strip

Studded with whole cloves of fresh garlic

### DELMONICO RIBEYE

USDA prime beef aged for a minimum of six weeks for ultimate tenderness and flavor

### Tournedos of Beef

Medallions of filet mignon complemented with cabernet and béarnaise sauces

### Surf-n-Turf

10 oz lobster tail with your choice of our tender and juicy filet mignon, strip loin or ribeye (market price)

### Broiled Pork Chops

Charbroiled with our secret seasonings and served with our homemade applesauce

### New York Steak

Aged to tender perfection

### London Broil

Tender slices of aged beef served with a mushroom bordelaise sauce

RARE- cool, red center

MEDIUM RARE- warm, red center

MEDIUM- hot, pink center

MEDIUM WELL- thoroughly charred

WELL DONE-charred

\*We are not responsible for steaks cooked well done!

# M

*Put the M Inn Your Wednesday Night-Everything on the Menu is 18.00!!!*

# M



## House Specialties 19.95



### PEPPERCORN VEAL

Premium veal cutlet coated with Parmesan crumbs, cracked peppercorns and sesame seeds. Grilled, sliced & served over fettuccine in a Gorgonzola cream sauce

### Chicken Italiano

Sautéed piccata-style chicken breast in extra virgin olive oil with garlic, olives, capers, and plum tomatoes served over fettuccini

### Italian Sausage Milanese

Simmered spicy handmade Italian sausage in a sauce of onions, peppers, mushrooms, and tomatoes and served over a bed of steaming linguine

### Chicken Piccata

A fresh boneless chicken breast baked in a delightful Romano cheese crust. Served with fettuccine Alfredo

### Veal a la Parmigiana

A classic Italian dish

### CHICKEN a la PARMIGIANA

We coat a fresh boneless chicken breast with seasoned breadcrumbs and bake under a raft of mozzarella cheese with meat sauce. Served with mostaccioli. The house favorite!

Served with tortellini 22.95

## Seafood 19.95

### Sicilian Whitefish

Flakey, mild fillet baked with garlic, onion, plum tomato, sliced olives, pignoli nuts and olive oil

### Walleye Pike

Order broiled or fried

### Orange Roughy

### Fillet of Norwegian Salmon

Boneless and skinless pink salmon fillet baked in a sumptuous butter wine sauce

### Our Own Hand-Battered Fried Shrimp

Hand-coated colossal shrimp using Monte's famous batter

### Baked Cod

### Jumbo Broiled Shrimp

### Twin Rock Lobster Tails

Over 1 -1/4 pounds coldwater tails, butter-glazed and broiled to mouthwatering perfection (market price)

## Chicken 12.95

### Family Style

Three piece dinner with mostaccioli, meat sauce & meatball  
dark mixed white

### Half Chicken

Four piece dinner with potato choice  
dark mixed white

### 1/2 Baked Chicken

With vegetable & Potato  
(45 minutes)