



# APPETIZERS

**MONTES WINGS 8.00**  
BBQ or our secret spicy recipe

**GOURMET ONION RINGS 8.00**  
Monte's homemade breading and flash-fried

**HAND-BATTERED FRESH MUSHROOMS 8.00**  
Monte's legendary batter, horseradish sauce

**M 5 CHILLED LARGE SHRIMP 8.00**  
Served with an extra nippy cocktail sauce

**FONDUE OF FRENCH ONION SOUP 8.00**  
Bubbling cheese en crouete

**6 MOZZARELLA STICKS 8.00**  
with Italian Sauce

**SAUTEED MUSSELS W/ GARLIC WINE 12.00**  
with Toasted Points

**MONTES CHEESE & CRACKERS 5.00**

# SANDWICHES

*(All sandwiches served on gourmet pretzel bun,  
and with French fries or Salad)*

**CHICKEN BREAST SANDWICH 15.95**  
Baked or Fried

**8 OZ. RIBEYE SANDWICH 16.95**

**FISH SANDWICH 15.95**  
Breaded & Fried

**MONTES TENDERLOIN 15.95**

# GOURMET PASTAS

**TORTELLINI 20.95**  
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 22.95**  
Sautéed jumbo shrimp, fresh garlic and broccoli with a delicious blend of homemade Alfredo sauce over angel hair pasta

**SHRIMP ALFREDO 22.95**  
Tender gulf shrimp sautéed with Parmesan cheese then enveloped in a classic velvety Alfredo sauce with heavy cream and fettuccine

**M HOMEMADE SPINACH AND CHEESE TORTELLINI 22.95**  
Spinach and cheese tortellini made right here. Served with your choice of marinara sauce, Alfredo or a combination of the two

**SHRIMP PRIMAVERA 22.95**  
Waves of pasta and winter garden vegetables blended with jumbo tiger shrimp in a velvet smooth cream sauce

**FETTUCCHINI ALFREDO 20.95**  
Recipe artfully stolen from the original Alfredo's di Roma

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

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

# SIDES WITH ENTREE

Bowl of Soup 5.00  
Dinner Salad 5.00

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

Apple Sauce 4.00

Side of Pasta 8.00

Sauted Mushrooms 4.00

Sauted Onions 4.00

Sauted Mushrooms & Onions 5.00

Brussel Sprouts 4.00

**ASK YOUR SERVER ABOUT OUR FEATURED STEAK OF THE NIGHT**

**M : REPRESENTS SPECIALTY ITEM**

**NO CELL PHONES IN DINING ROOM**



# CHARBROILER

## **M** TEXAS BBQ PORK CHOPS 26.95

Two, 10 oz 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 14 oz 24.95 | Regular Cut 18 oz 29.95  
Tanker Man's Cut 24 oz 34.95  
Available Fri., Sat., & Sun.

## **FILET MIGNON**

Served with cabernet sauce on the side  
6 oz 25.95 | 12 oz 32.95

## **GARLIC STRIP 22 oz 29.95**

Studded with whole cloves of fresh garlic

## **M** DELMONICO RIBEYE - 8 oz 22.95 | 18 oz 29.95

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

## **TOURNEDOS OF BEEF - 12 oz 30.95**

Medallions of filet mignon complemented with cabernet and béarnaise sauces

## **M** 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 (2)- 10 oz 26.95**

Charbroiled with our secret seasonings and served with our homemade applesauce

## **NEW YORK STRIP STEAK - 22 oz 28.95**

Aged to tender perfection

## **LONDON BROIL - 14 oz 26.95**

Tender slices of aged beef served with a mushroom bearnaise sauce

## **DRY AGED BONE-IN RIBEYE 20 oz. 50.00**

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.

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

# HOUSE SPECIALTIES

## **M** PEPPERCORN VEAL 22.95

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

## **ITALIAN SAUSAGE MILANESE 20.95**

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

## **CHICKEN PICCATTA 22.95**

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

## **CHICKEN ITALIANO 20.95**

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

## **VEAL A LA PARMIGIANA 22.95**

A classic Italian dish

## **M** 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! 21.95 | Served with tortellini 24.95

# SEAFOOD

## **SICILIAN WHITEFISH 20.95**

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

## **WALLEYE PIKE 22.95**

Order broiled or fried

## **FILET OF NORWEGIAN SALMON 21.95**

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

## **OUR OWN HAND-BATTERED FRIED SHRIMP 22.95**

Hand-coated colossal shrimp using Monte's famous batter

## **BAKED OR FRIED COD 20.95**

## **JUMBO BROILED SHRIMP 22.95**

## **M** TWIN ROCK LOBSTER TAILS

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

Ask your server about our - **FRESH FISH OF THE DAY**

# CHICKEN 15.95

## **FAMILY STYLE**

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

## **HALF CHICKEN**

Four piece dinner with potato choice  
dark | mixed | white

## **1/2 BAKED CHICKEN**

With vegetable and potato (allow 45 minutes please)

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

18% GRATUITY ADDED TO PARTIES OF 8 OR MORE • SEPARATE CHECKS ARE NOT A PROBLEM • 6.00 MINIMUM PER PERSON TABLE SERVICE, PLEASE.