



MONTAGUES
GRILL

APPETIZERS

- Smoked Beef Tenderloin Carpaccio
with Tomato-Basil Salsa
\$5.95
- Marinated Prawns
with Mango Chutney
\$5.75
- Escargots with Garlic and Herb Sauce
\$4.95
- Sauteed Sea Scallops
with Black Linguine and Saffron Sauce
\$5.50

SOUPS & SALADS

- Lobster Bisque
with Basil Chantilly
\$4.25
- French Onion Soup
\$3.50
- Caesar Salad
\$4.50
- Tossed Salad of Field Greens
with House Vinaigrette
\$3.50

MONTAGUES SPECIALTY DINNER

- Bucket of Shrimp, Salad of Field Greens
and your choice of:
- New York Steak
or
Prime Rib Au Jus
or
Grilled Salmon
\$23.75
No Substitutions

Thank you for not smoking pipes or cigars.

MAIN COURSES

- Pan Seared Salmon with Honey-Barbecue Glaze
\$17.50
- Shrimp New Orleans with Fettucine Pasta
\$13.75
- Stuffed Breast of Duck
with Wild Mushrooms and Green Peppercorn Sauce
\$16.95
- Roast Rack of Lamb with Mint-Pear Chutney
One Person \$18.95 Two Persons \$37.00
- Medallions of Beef
with Sauteed Escargots and Madeira Sauce
\$18.75
- Prime Rib Au Jus with Horseradish Cream
\$15.95

FROM THE GRILL

- Served with your choice of:
Honey-Barbecue Sauce, Mushroom Sauce, Madeira Sauce,
Green Peppercorn Sauce, Bearnaise Sauce or Maître d' Butter
- | | | |
|--|----------------------------------|--------------------------------|
| Double Chicken Breast
with Fresh Herbs
\$12.95 | 10 oz. New York Steak
\$17.95 | 8 oz. Filet Mignon
\$19.95 |
| | 10 oz. Veal Chop
\$19.75 | 10 oz. Venison Chop
\$19.95 |

FROM THE SEA

- Served with your choice of:
Maître d' Butter, Citrus Beurre Blanc or Drawn Butter.
- | | | |
|------------------------------|------------------------------------|-------------------------|
| Grilled Salmon
\$17.50 | Grilled Red Snapper
\$17.95 | Grilled Tuna
\$16.95 |
| Grilled Swordfish
\$18.50 | Twin Lobster Tails
Market Price | |

Any item can be prepared to your specifications and dietary requirements.

N.A. - A.C.
Bar - Grill Menus



THE WESTIN HOTEL
Williams Center Tulsa