**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 Maitre 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:
- Maitre 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.