

# Montrose Steakhouse

*Thank you for dining with us this evening.*

*Your entrée includes amuse, choice of soup or salad, starch and vegetable.*

## *~Salads~*

### **Dragon Salad**

Heirloom Tomato, Sliced Cucumber, Haricot Vert, Croutons with Honey Mustard Champagne Vinaigrette

### **Caesar Salad**

Classic Tableside

## *~Soup~*

### **Lobster Bisque**

## *~Amuse~*

## *~Entrées~*

*We feature only Midwestern Grain-fed USDA Prime Meats aged 21 days or more.*

### **Rack of Lamb - \$35**

8 oz. Double Bone Chop with Mint Jelly in a Rosemary Demi

### **Milk Fed Veal Chop - \$39**

18 oz. Veal Chop Grilled in a Demi Glaze

### **24 oz. Bone - In Rib Eye - \$45**

served with Cipollini Onion Demi Glaze

### **Filet Mignon**

8 oz. - \$25

10 oz. - \$29

Grilled Filet served with Cipollini Onion Demi Glaze

### **Double Airline Breast of Chicken - \$26**

Pan-Seared Chicken Breast served with a Lemon Butter Sauce

### **Fresh Fish of the Day - MP**

### **Twin Lobster Tail - \$44**

Butter Poached Lobster Tails served with Fresh Drawn Butter and Lemon

### **Surf and Turf - \$49**

8 oz. Filet and 1 Lobster Tail

Pan-Seared Filet served with Butter-Poached Lobster Tail, Fresh Drawn Butter and Lemon

## *~Desserts~*

**Vanilla Bean Crème Brulee**

**Chocolate Mousse**

**Brownie Ice Cream Sundae**

**Hot Chocolate Center Lava Cake**

**Pineapple Upside Down Cake**

**Ice Cream Milk Shake**

**Any Ice Cream or Sorbet**

**Tableside Bananas Fosters**

**Strawberries Romanoff**

**Raspberries Romanoff**

*All Desserts - \$10*