



CREATED WITH TOP SHELF LIQUORS, FRESH-SQUEEZED LIME JUICE & SYRUPS MADE IN HOUSE FOR A QUALITY DRINK EXPERIENCE

CLASSIC DRINKS

- dry martini**

VODKA OR GIN
- dirty martini**

VODKA OR GIN & OLIVE JUICE
- old fashioned**

BOURBON, PILONCILLO SYRUP, BITTERS & SODA
- iowa old fashioned**

CEDAR RIDGE BOURBON, CEDAR RIDGE RYE, PILONCILLO SYRUP, BITTERS & SODA
- manhattan**

WHISKEY, SWEET VERMOUTH & BITTERS
- iowa manhattan**

CEDAR RIDGE BOURBON, CEDAR RIDGE RYE, SWEET VERMOUTH & BITTERS
- 100% blue margarita**

100% BLUE AGAVE TEQUILA, COINTREAU & FRESH LIME JUICE
- top shelf margarita**

TOP SHELF TEQUILA, COINTREAU & FRESH LIME JUICE
- raspberry margarita**

100% BLUE AGAVE TEQUILA, COINTREAU, RASPBERRY PURÉE & FRESH LIME JUICE
- mojito**

RUM, MINT, FRESH LIME JUICE, REFRESHING SODA (AVAILABLE AS NA)
- raspberry mojito**

RASPBERRY RUM, MINT, FRESH LIME JUICE, REFRESHING SODA & RASPBERRY PURÉE (AVAILABLE AS NA)
- moscow mule**

VODKA, FRESH LIME JUICE & GINGER BEER (AVAILABLE AS NA)
- georgia mule**

PEACH VODKA, FRESH LIME JUICE & GINGER BEER
- cucumber mule**

CUCUMBER VODKA, FRESH LIME JUICE & GINGER BEER
- extra olives** 0.50-

SPECIALTY DRINKS

- strawberry basil mojito**

RUM, FRESH BASIL, STRAWBERRY PURÉE, LEMON & REFRESHING SODA (AVAILABLE AS NA)
- painkiller**

RUM, CREAM OF COCONUT, PINEAPPLE, ORANGE JUICE, & NUTMEG (AVAILABLE AS NA)
- cosmo martini**

CITRON VODKA, COINTREAU, FRESH LIME JUICE & CRANBERRY JUICE
- peach nectar martini**

PEACH SCHNAPPS, MANDARIN VODKA, RUM, ORANGE JUICE & GRENADINE
- pomegranate gimlet**

GIN, POMEGRANATE JUICE & FRESH LIME JUICE
- strawberry lemonade martini**

CRYSTAL LIGHT STRAWBERRY LEMONADE & VODKA
- cool cucumber martini**

CUCUMBER VODKA, MINT & FRESH LIME JUICE
- razzitini**

RASPBERRY VODKA, CHAMBORD & FRESH LIME JUICE
- lemon drop martini**

VODKA, COINTREAU & LEMON JUICE
- truffle martini**

BAILEYS IRISH CREAM, WHITE CHOCOLATE LIQUEUR, KAHLUA, CHAMBORD & CREAM
- espresso martini**

KAHLUA, VANILLA VODKA & ESPRESSO

MOCKTAILS

- spicy margarita**

FRESH LIME JUICE, ORANGE JUICE & SERRANO
- blackberry mojito**

FRESH LIME JUICE, HONEY SYRUP, BLACKBERRY MINT PURÉE & REFRESHING SODA
- citrus fizz**

EGG WHITE, LEMON JUICE, STARRY & LEMONADE

(NA): CAN BE MADE NON-ALCOHOLIC ON REQUEST

BEERS

- CRAFT:
- SAM ADAMS BOSTON LAGER
 - DOROTHY’S LAGER
 - BLUE MOON BELGIAN WHEAT ALE
 - FOUNDERS ALL DAY IPA
 - SURLY FURIOUS IPA
 - TIP THE COW

- DOMESTIC:
- COORS LIGHT
 - MILLER LITE
 - BUD LIGHT
 - BUSCH LIGHT
 - MICHELOB ULTRA
 - CARBLISS

- IMPORT:
- HEFEWEIZEN
 - STELLA ARTOIS
 - HEINEKEN 0.0 (NA)

ASK ABOUT OUR SEASONAL & DRAFT BEERS



SHARED PLATES

ahi tuna with hoisin sauce*	15-
SERVED RARE	
crab cakes with chipotle sauce	15-
{GF} shrimp cocktail with apricot horseradish sauce	12-
duck tacos	12-
goat cheese torta	10-
{GF} southwestern chicken cheese dip with blue corn chips	10-
{GF} sautéed mushrooms	10-
{GF} sweet and spicy bacon	12-
bread service	10-



FLATBREADS

chicken and prosciutto	16-
GRILLED CHICKEN, PROSCIUTTO, TOMATOES, RED ONIONS, ARUGULA, AND RANCH	
sweet sausage and pepperoni	16-
PEPPERONI AND SWEET SAUSAGE IN MARINARA WITH SUN-DRIED TOMATOES AND FRESH BASIL	
margherita	14-
FRESH BASIL, TOMATOES AND GARLIC	
cheese	12-

NO SUBSTITUTIONS ON FLATBREADS



SALADS

- {GF} **spinach** 8⁻
 SPINACH, PARMESAN CHEESE AND TOASTED PINE NUTS SERVED WITH YOUR CHOICE OF DRESSING
- {GF} **spring blend** 8⁻
 SPRING BLEND, CARROTS, CABBAGE, TOMATOES AND CUCUMBERS WITH YOUR CHOICE OF DRESSING
- {GF} **asian slaw** 8⁻
 CARROTS, CABBAGE, GREEN ONIONS, CILANTRO, AND RED AND YELLOW PEPPERS TOSSED IN A LIGHT GINGER PEANUT SAUCE AND TOPPED WITH PEANUTS



- {GF} **spinach goat cheese with hot citrus dressing** 10⁻
 SPINACH, MANDARIN ORANGES, RED ONIONS, PECANS, CRUMBLED GOAT CHEESE AND DRIED CRANBERRIES SERVED WITH OUR HOT CITRUS DRESSING
 WITH CHICKEN ADD 14-
 WITH SALMON ADD 19-

SALAD DRESSINGS

bleu cheese

hot citrus

creamy basil

ranch

balsamic vinaigrette

parmesan vinaigrette

bleu cheese crumbles

1⁻

ALL SALAD DRESSINGS ARE MADE IN HOUSE

LOVE THE DRESSING?
 ASK ABOUT OUR PINTS TO GO!



PASTA & GRAINS

- **fireworks** 25⁻
CHICKEN, RED AND GREEN PEPPERS, GREEN CHILES, CILANTRO AND GREEN ONIONS IN A SOUTHWESTERN CREAM SAUCE ON CAMPANELLE PASTA
- thai chicken** 25⁻
CHICKEN, GREEN AND RED PEPPERS, GREEN ONIONS AND CARROTS TOSSED IN A RICH PEANUT SAUCE ON CAMPANELLE PASTA TOPPED WITH PEANUTS
- bolognese** 25⁻
HOUSE MADE BEEF BLEND, MIREPOIX, TOMATOES, MILK AND WINE. MADE-IN-HOUSE PASTA, TOPPED WITH GRATED GRANA PADANO, BLACK PEPPER AND GARLIC OLIVE OIL



- fresh herbs & vegetables** 19⁻
SUGAR SNAP PEAS, RED AND YELLOW PEPPERS, CARROTS, GRAPE TOMATOES, ZUCCHINI AND GREEN ONIONS ON CAMPANELLE PASTA, TOSSED IN OLIVE OIL WITH OREGANO AND GARLIC AND TOPPED WITH PARMESAN CHEESE, FRESH DILL AND PARSLEY
WITH CHICKEN ADD 5-
WITH SHRIMP ADD 6-
- creamy basil** 19⁻
CREAMY BASIL PESTO SAUCE WITH SUN-DRIED TOMATOES ON CAMPANELLE PASTA
WITH CHICKEN ADD 5-
WITH SHRIMP ADD 6-
- alfredo** 18⁻
BUTTER, GARLIC, CREAM AND PARMESAN CHEESE ON CAMPANELLE PASTA
WITH CHICKEN ADD 5-
WITH SHRIMP ADD 6-
- THE ABOVE PASTAS CAN BE MADE GLUTEN FREE IF SERVED WITH RICE OR GLUTEN FREE PASTA

CAMPANELLE PASTA CAN BE SUBSTITUTED WITH SPINACH FETTUCCINE FOR \$1

BURGERS

- 1/2 POUND PATTY OF HOUSE MADE BURGER BLEND OF BEEF TENDERLOIN AND BACON
- cheeseburger*** 19⁻
ADD BACON 1-
- bleu cheeseburger*** 20⁻
ADD BACON 1-
- ALL BURGERS SERVED WITH LETTUCE, TOMATO, RED ONION AND YOUR CHOICE OF SIDE

- MEATS**
- {GF} beef tenderloin filet*** 59⁻
8 OZ CHOICE CENTER-CUT FILET
- {GF} montage prime cut sirloin*** 40⁻
10 OZ PORTION OF MONTAGE SIGNATURE PRIME-CUT SIRLOIN
- {GF} new york strip*** 45⁻
12 OZ PORTION OF CHOICE CENTER-CUT NEW YORK STRIP
- {GF} espresso chili new york strip*** 48⁻
12 OZ PORTION OF CHOICE CENTER-CUT NEW YORK STRIP WITH A HOUSE MADE ESPRESSO CHILI DRY RUB

RARE: VERY RED, COOL CENTER
MEDIUM RARE: RED, WARM CENTER
MEDIUM: PINK CENTER
MEDIUM WELL: SLIGHTLY PINK CENTER
WELL: BROILED THROUGHOUT, NO PINK

MONTAGE IS NOT RESPONSIBLE FOR STEAKS ORDERED MEDIUM WELL OR ABOVE.

- {GF} iowa pork chop*** 28⁻
12 OZ PORTION OF SEASONED IOWA CHOP
- THE ABOVE ENTRÉES ARE SERVED WITH YOUR CHOICE OF SIDE
- beef kabobs*** 28⁻
MUSHROOMS, PEPPERS, RED ONIONS, TOMATOES AND 5 OZ SIRLOIN ON RICE WITH HOISIN SAUCE SERVED MEDIUM RARE
- **texas brisket tacos** 28⁻
SLOW-ROASTED BRISKET DRY RUBBED WITH SIGNATURE SPICE MIX, FINISHED WITH OUR HOUSE MADE BARBECUE SAUCE, SERVED IN TORTILLAS WITH LIGHT SLAW, AND TOPPED WITH QUESO FRESCO





CHICKEN

- {GF}

piñon crusted
with chipotle sauce

26⁻
- {GF}

rosemary cashew crusted with
orange horseradish sauce

26⁻
- {GF}

southwestern lime
with ancho chili sauce

26⁻

THE ABOVE ENTRÉES ARE SERVED WITH YOUR CHOICE OF SIDE



SIDES

- {GF}

fresh snap peas
TOSSED IN OLIVE OIL WITH LEMON AND GARLIC,
TOPPED WITH PARMESAN CHEESE, FRESH DILL &
PARSLEY

8⁻
- {GF}

 spicy whipped sweet potatoes
SWEET POTATOES WITH THE PERFECT BLEND OF
SWEETNESS AND SPICES

8⁻
- {GF}

montage potatoes
BLEND OF SHREDDED POTATOES, GREEN CHILES,
COLBY JACK CHEESE AND GREEN ONIONS

8⁻
- {GF}

creamy parmesan
crusted potatoes
TWICE BAKED WHIPPED POTATOES

8⁻
- {GF}

herb roasted vegetables
PEPPERS, TOMATOES, ONIONS, SWEET
POTATOES, RUSSET POTATOES, ROSEMARY, SAGE
AND SEASONINGS

8⁻
- {GF}

goat cheese risotto
THYME-FLAVORED RISOTTO WITH FONTINA AND
GOAT CHEESE COOKED IN CHICKEN BROTH

8⁻
- {GF}

asian slaw
CARROTS, CABBAGE, GREEN ONIONS,
CILANTRO, AND RED AND YELLOW PEPPERS
TOSSED IN A LIGHT GINGER PEANUT SAUCE AND
TOPPED WITH PEANUTS

8⁻

SEAFOOD

SUSTAINABLY OCEAN FARM RAISED

- blackberry salmon

SALMON WITH SWEET, HOT BLACKBERRY SAUCE
SERVED OVER LEMON COUSCOUS WITH FRESH
SPINACH (NO ADDITIONAL SIDES INCLUDED)

26⁻

THE ENTRÉES BELOW ARE SERVED WITH YOUR CHOICE OF SIDE

- hoisin glazed salmon

29⁻
- {GF} roasted salmon

29⁻



- {GF}

citrus sea bass
with tomatillo-mango salsa

39⁻
- {GF}

piñon crusted seasonal white fish
with chipotle sauce

28⁻
- {GF}

rosemary cashew crusted
seasonal white fish with orange
horseradish sauce

28⁻
- hoisin glazed ahi tuna*

SERVED RARE

23⁻





DESSERTS

{GF}	chocolate soufflé with vanilla ice cream	10 ⁻
	s'mores ice cream cake	10 ⁻
{GF}	crème brûlée	9 ⁻
	truffles	12 ⁻
{GF}	hansen's vanilla ice cream	6 ⁻
	seasonal dessert	11 ⁻
	seasonal cheesecake	12 ⁻
	port	8 ⁻
	espresso ~ decaf espresso	2.5 ⁻

ASK YOUR SERVER ABOUT AFTER DINNER DRINKS
ALL OUR DESSERTS ARE MADE IN HOUSE

CHILDREN'S MENU

CREATED EXCLUSIVELY FOR CHILDREN 12 AND UNDER

chicken fingers SERVED WITH APPLESAUCE AND BLUE CORN CHIPS	8 ⁻	white cheddar mac & cheese	8 ⁻
cheese pizza	8 ⁻	pasta alfredo ADD CHICKEN 2 ⁻	8 ⁻
red sauce with noodles	8 ⁻	children's martini ONE FREE REFILL	4 ⁻

 spicy

{GF} gluten-free

vegan menu
available upon
request



LOVE TO BE SOCIAL? SO DO WE!
YOUR REVIEWS MATTER TO US.



ACCEPTED PAYMENT TYPES



IF YOU WOULD LIKE TO SPLIT AN ENTRÉE WITH A FRIEND, THERE WILL BE AN \$8 PLATE CHARGE THAT INCLUDES BREAD AND SIDE.

ALL ITEMS ARE ALSO AVAILABLE FOR CARRY OUT.
VISIT MONTAGE-CF.COM FOR EASY ONLINE ORDERING.

OUR FISH IS CHEMICAL-FREE TO MEET OUR QUALITY STANDARDS.
*USDA WARNING: CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH AND EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

LOCALLY SOURCED

WE SOURCE OUR INGREDIENTS LOCALLY WHENEVER POSSIBLE. AS A LOCALLY-OWNED SMALL BUSINESS OURSELVES, WE BELIEVE FRESH AND LOCAL IS SIMPLY MORE DELICIOUS.

