



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-

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

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, KAHLÚA,
CHAMBORD & CREAM

espresso martini

KAHLÚA, 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

brown butter piña colada

BROWN BUTTER WASHED NA RUM, CREAM OF COCONUT, &
PINEAPPLE JUICE

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

IMPORT:

HEFEWEIZEN
STELLA ARTOIS
HEINEKEN 0.0 (NA)
MODELO

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 ⁻ |
| sourdough & herb butter | 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 | |
| philly cheesesteak | 18 ⁻ |
| ONION AND MUSHROOM BASED SAUCE WITH SHREDDED PRIME RIB AND COLBY JACK CHEESE, TOPPED WITH CREAMY HORSERADISH AND ARUGULA | |

NO SUBSTITUTIONS ON FLATBREADS



SALADS

- {GF} **spinach** 9-
 SPINACH, PARMESAN CHEESE AND TOASTED PINE NUTS SERVED WITH YOUR CHOICE OF DRESSING
- {GF} **spring blend** 9-
 SPRING BLEND, CARROTS, CABBAGE, TOMATOES AND CUCUMBERS WITH YOUR CHOICE OF DRESSING
- {GF} **asian slaw** 9-
 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** 11-
 SPINACH, MANDARIN ORANGES, RED ONIONS, PECANS, CRUMBLLED 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
- beef stroganoff ravioli** 27⁻
BEEF, CABBAGE, AND ONION FILLED RAVIOLI, TOSSED WITH ROASTED MUSHROOMS AND HOUSE-MADE CREAM OF MUSHROOM SAUCE

MEATS

- {GF} **beef tenderloin filet*** 59⁻
8 OZ CENTER-CUT FILET SERVED WITH ANCHO CHILI BUTTER
- {GF} **montage prime cut sirloin*** 42⁻
10 OZ PORTION OF MONTAGE SIGNATURE PRIME-CUT SIRLOIN
- {GF} **new york strip*** 45⁻
12 OZ PORTION NEW YORK STRIP
- {GF} **espresso chili new york strip*** 48⁻
12 OZ PORTION NEW YORK STRIP WITH A HOUSE-MADE ESPRESSO CHILI DRY RUB



- 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 8-

- creamy basil** 19⁻
CREAMY BASIL PESTO SAUCE WITH SUN-DRIED TOMATOES ON CAMPANELLE PASTA
WITH CHICKEN ADD 5-
WITH SHRIMP ADD 8-

- alfredo** 18⁻
BUTTER, GARLIC, CREAM AND PARMESAN CHEESE ON CAMPANELLE PASTA
WITH CHICKEN ADD 5-
WITH SHRIMP ADD 8-

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

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 PORK 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

BURGERS

1/2 POUND PATTY OF HOUSE MADE BURGER BLEND WITH GROUND BEEF AND BACON

- cheeseburger*** 19⁻
ADD BACON 2-

- bleu cheeseburger*** 20⁻
ADD BACON 2-

ALL BURGERS SERVED WITH LETTUCE, TOMATO, RED ONION AND YOUR CHOICE OF SIDE





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 9⁻
TOSSED IN OLIVE OIL WITH LEMON AND GARLIC, TOPPED WITH PARMESAN CHEESE, FRESH DILL & PARSLEY
- {GF} spicy whipped sweet potatoes 9⁻
🔥 SWEET POTATOES WITH THE PERFECT BLEND OF SWEETNESS AND SPICES
- {GF} montage potatoes 9⁻
BLEND OF SHREDDED POTATOES, GREEN CHILES, COLBY JACK CHEESE AND GREEN ONIONS
- {GF} creamy parmesan crusted potatoes 9⁻
TWICE BAKED WHIPPED POTATOES
- {GF} herb roasted vegetables 9⁻
PEPPERS, TOMATOES, ONIONS, SWEET POTATOES, RUSSET POTATOES, ROSEMARY, SAGE AND SEASONINGS
- {GF} goat cheese risotto 9⁻
THYME-FLAVORED RISOTTO WITH FONTINA AND GOAT CHEESE COOKED IN CHICKEN BROTH
- {GF} asian slaw 9⁻
CARROTS, CABBAGE, GREEN ONIONS, CILANTRO, AND RED AND YELLOW PEPPERS TOSSED IN A LIGHT GINGER PEANUT SAUCE AND TOPPED WITH PEANUTS

SEAFOOD

SUSTAINABLY OCEAN FARM RAISED

- blackberry salmon 26⁻
SALMON WITH SWEET, HOT BLACKBERRY SAUCE SERVED OVER LEMON COUSCOUS WITH FRESH SPINACH (NO ADDITIONAL SIDES INCLUDED)

THE ENTRÉES BELOW ARE SERVED WITH YOUR CHOICE OF SIDE

- hoisin glazed salmon 29⁻
- {GF} roasted salmon 29⁻



- {GF} citrus marinated black cod with tomatillo-mango salsa 42⁻
- {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* 23⁻
SERVED RARE





DESSERTS

| | |
|--------------------------------------------------------|-----------------|
| {GF} chocolate souffle with hansen's vanilla ice cream | 10 ⁻ |
| s'mores ice cream cake | 10 ⁻ |
| {GF} crème brûlée | 9 ⁻ |
| truffles | 12 ⁻ |
| seasonal dessert | 12 ⁻ |
| 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 ⁻ | 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 \$9 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.

