

Graduation Dinner

May 14th -17th 2025

APPETIZERS

crab and avocado trifle 15

layered lump crab meat, avocado, and pineapple salsa served with toast points

honey whipped ricotta 11

with baguette served with edamame salad

bacon wrapped brisket ends 17

bacon wrapped 17-hour brisket ends served with whiskey bbq sauce

house salad with your choice of dressings 6

ENTREES

filet and crabcake surf and turf \$\$ market price

6oz filet and 3oz crab cake, bearnaise sauce, fried potatoes and seasonal vegetable

bacon wrapped stuffed pork loin 33

center cut pork loin filled with apple fennel relish wrapped in bacon, with a whiskey glaze fried potatoes and seasonal vegetable

monty's salmon 31

dijon and panko crusted salmon filet, lemon cream sauce, rice pilaf, and seasonal vegetable

quinoa stuffed portobello 25

portobello cap stuffed with quinoa pilaf served with vegetable medley

chicken quarter ballotine 29

deboned chicken quarter ballotine filled with ricotta and watercress with garlic cream fried potatoes, seasonal vegetable

DESSERTS

flourless chocolate torte 11

blueberry and lemon cheesecake 11

MONTY'S