



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, SUGAR, BITTERS & SODA
- iowa old fashioned**
CEDAR RIDGE BOURBON, CEDAR RIDGE RYE, SUGAR, 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**
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 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 & LEMON (AVAILABLE AS NA)
- painkiller**
RUM, CREAM OF COCONUT, PINEAPPLE & ORANGE JUICE, & NUTMEG (AVAILABLE AS NA)
- cosmo maritni**
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 PURÉE
- 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*	14 ⁻
SERVED RARE	
crab cakes with chipotle sauce	13 ⁻
{GF} shrimp cocktail with apricot horseradish sauce	12 ⁻
shrimp tortilla spring rolls with peanut sauce	10 ⁻
goat cheese torta	10 ⁻
{GF} southwestern chicken cheese dip with blue corn chips	10 ⁻
{GF} sautéed mushrooms	10 ⁻
{GF} sweet and spicy bacon	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 PIZZA SAUCE WITH SUN-DRIED TOMATOES AND FRESH BASIL	
margherita	14 ⁻
FRESH BASIL, TOMATOES AND GARLIC	
cheese	12 ⁻

NO SUBSTITUTIONS ON FLATBREADS



SOUPS & SALADS

soup of the day

8-

{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, CRUMBLIED GOAT CHEESE AND DRIED CRANBERRIES SERVED WITH OUR HOT CITRUS DRESSING

WITH CHICKEN ADD 14-

WITH SALMON ADD 19-

SALAD DRESSINGS

bleu cheese

creamy basil

ranch

balsamic vinaigrette

italian

bleu cheese crumbles

1-

ALL SALAD DRESSINGS ARE MADE IN HOUSE

LOVE THE DRESSING?

ASK ABOUT OUR PINTS TO GO!



PASTA & GRAINS

- 

fireworks

CHICKEN, RED AND GREEN PEPPERS, GREEN CHILES, CILANTRO AND GREEN ONIONS IN A SOUTHWESTERN CREAM SAUCE ON EITHER CAMPANELLE OR SPINACH FETTUCCINE PASTA

24⁻
- thai chicken

CHICKEN, GREEN AND RED PEPPERS, GREEN ONIONS AND CARROTS TOSSED IN A RICH PEANUT SAUCE ON CAMPANELLE PASTA

24⁻
- {GF}

jambalaya

CHICKEN, ANDOUILLE SAUSAGE, SHRIMP, PEPPERS AND ONIONS IN A CREOLE SAUCE ON RICE

24⁻



MEATS

- {GF}

beef tenderloin filet*

8 OZ CHOICE CENTER-CUT FILET

58⁻
- {GF}

montage prime cut sirloin*

10 OZ PORTION OF MONTAGE SIGNATURE PRIME-CUT SIRLOIN

39⁻
- {GF}

new york strip*

12 OZ PORTION OF CHOICE CENTER-CUT NEW YORK STRIP

44⁻
- {GF}

espresso chili new york strip*

12 OZ PORTION OF CHOICE CENTER-CUT NEW YORK STRIP WITH A HOUSE MADE ESPRESSO CHILI DRY RUB

47⁻



- fresh herbs & vegetables

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

18⁻
- WITH CHICKEN ADD 5-

WITH SHRIMP ADD 6-

- creamy basil

SUN-DRIED TOMATOES WITH A CREAMY BASIL PESTO SAUCE ON CAMPANELLE PASTA

18⁻
- WITH CHICKEN ADD 5-

WITH SHRIMP ADD 6-

- alfredo

BUTTER, CREAM AND PARMESAN CHEESE ON CAMPANELLE PASTA

17⁻
- WITH CHICKEN ADD 5-

WITH SHRIMP ADD 6-

THE ABOVE PASTAS CAN BE MADE GLUTEN FREE IF SERVED WITH RICE OR GLUTEN FREE NOODLES

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*

12 OZ PORTION OF SEASONED IOWA CHOP

28⁻

THE ABOVE ENTRÉES ARE SERVED WITH YOUR CHOICE OF SIDE

- beef kabobs*

MUSHROOMS, PEPPERS, RED ONIONS, TOMATOES AND 5 OZ SIRLOIN ON RICE WITH HOISIN SAUCE SERVED MEDIUM RARE

26⁻

- 

texas brisket tacos

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

28⁻

BURGERS

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

- cheeseburger*

ADD BACON 1-

18⁻

- bleu cheeseburger*

ADD BACON 1-

19⁻

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





CHICKEN

- {GF}

piñon crusted
with chipotle sauce

25⁻
- {GF}

rosemary cashew crusted with
orange horseradish sauce

25⁻
- {GF}

southwestern lime
with ancho chili sauce

25⁻

THE ABOVE ENTRÉES ARE SERVED WITH YOUR CHOICE OF SIDE



SIDES

- {GF}

fresh snap peas
TOSSED IN OLIVE OIL WITH LEMON AND GARLIC,
AND TOPPED WITH PARMESAN AND FRESH HERBS

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

27⁻
- {GF}

rosemary cashew crusted
seasonal white fish with orange
horseradish sauce

27⁻
- hoisin glazed ahi tuna*

SERVED RARE

22⁻





DESSERTS

{GF}	chocolate soufflé with vanilla ice cream	10-
	s'mores ice cream cake	9-
{GF}	crème brûlée	9-
	truffles	11-
{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	7-	white cheddar mac & cheese	7-
cheese pizza	7-	pasta alfredo ADD CHICKEN 2-	7-
red sauce with noodles	7-	children's martini ONE FREE REFILL	3-



spicy

{GF} gluten-free

vegan menu
available upon
request

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.



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



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.



JR Greens



Monarch

FARMS