

starters

fire roasted tomato soup

cup 3.75 bowl 5.25

fresh tomatoes roasted over an open flame, slow cooked with garlic and fresh herbs

artichoke crab dip

artichoke hearts and lump crabmeat mixed with gruyere and swiss cheeses, accompanied by lavosh 9.25

red wings

baker's dozen served medium-hot with bleu cheese dressing and celery sticks 8.50

grilled flatbreads

char-grilled thin crust pizza dough topped with the freshest ingredients of the day 6.95

soup of the day

cup 3.75 bowl 5.25

each day our chef prepares a specialty soup

loaded potato jackets

with bacon, smoked gouda and green onions, served with sour cream 6.95

chicken satay

spicy peanut marinated chicken tenderloins grilled and served with thai cucumber relish 7.95

quesadilla

grilled flour tortilla filled with cheddar and pepperjack cheeses and green onions, served with sour cream, guacamole and pico de gallo
chicken 8.25 steak 9.25

salads & grille

sandwiches include your selection of fries or kettle chips.
add a house salad for 2.25

evil thai jungle salad

marinated and grilled steak, chicken or shrimp, served on a bed of lo-mein noodles and asian cabbage, topped with mint, toasted coconut, peanuts, scallions and served with a spicy thai peanut dressing
shrimp 12.25 steak 11.95 chicken 11.50

chicken caesar salad

grilled marinated chicken, crisp romaine lettuce, creamy Caesar dressing, shredded parmesan and seasoned croutons 11.50
(blackened upon request)

crispy santa fe salad

chipotle marinated chicken over mixed greens tossed with tomatoes, tortilla strips, green onions, cheddar and jack cheeses, black olives and chipotle ranch dressing 11.50

🌿 black angus burger®*

a juicy angus beef patty with lettuce, tomato and onion on a kaiser roll 9.75
with cheese and/or bacon 10.25

capitol city steak baguette

seared steak tossed with grilled sherry-marinated mushrooms and onions, topped with provolone cheese and served in a steamed french baguette 11.25

california chicken focaccia

marinated grilled chicken breast topped with fresh avocado, alfalfa sprouts, mesclun greens, vine-ripened tomato and honey mustard 9.95

cuban pork press

cumin and garlic roasted pork loin with caramelized onions and provolone cheese, pressed and served hot with garlic mojo sauce and red wine vinaigrette 9.95

◆ blackened salmon salad*

atlantic salmon coated with Cajun seasoning, pan seared, served over mesclun greens with dijon vinaigrette 11.75

◆ these items are lower in fat and calories.

🌿 these items may be prepared in smaller portions for half price for children 12 and under.

for the convenience of all our guests, please refrain from cigar and pipe smoking.

SPECIAL REQUESTS!

we'll do our best to accommodate your request.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

the feature — priced daily main plates

*all entrees served with our bottomless house salad, fresh bread
and vegetable of the day*

beef

*our steaks are dusted with special seasonings and high-heat
broiled til crusted!*

new york strip steak*

12 oz. center cut, seasoned and grilled, topped with
tobacco onions and accompanied by a twice baked potato,
stuffed with scallions, cheddar cheese and
maple cured bacon 25.95

filet mignon*

8 oz. usda choice filet grilled and topped with fried leeks
and prosciutto, served with red wine demi-glace
and whipped potatoes 26.95

mixed grill*

tender filet mignon with your choice of chicken,
salmon or shrimp 27.95

accompaniments for your steaks:

maytag bleu butter 1.50

roasted garlic butter 1.25

sautéed mushrooms & onions 1.95

chicken

roasted half chicken

herb roasted half chicken served on a bed of
asparagus tips and white beans, tossed in
warm vinaigrette 15.95

garlic chicken

grilled and topped with our house roasted garlic butter
and served with gratin potatoes 16.95

seafood

tuna steak*

ahi tuna pan seared to your choice of temperature and
topped with avocado-lime beurre blanc, accompanied by
jasmine rice pilaf 21.95

potato encrusted salmon*

salmon steak pan seared and encrusted with shredded
idaho potatoes, fresh herbs and sea salt 19.95

pasta

seafood alfredo

maine lobster, gulf shrimp and alaskan crab tossed with
tagliatelle pasta and alfredo sauce 19.95

vegetarian ravioli

four cheese ravioli with a fire roasted
tomato marinara 11.95

specialties

oven baked meatloaf

ground prime rib, veal and pork combined with
wild forest mushrooms, served with red onion tomato
jam and whipped potatoes 17.95

candied apple pork chop

thick cut bone-in pork chop, pan roasted with
candied apple compote and "caramel" apple jus
and gratin potatoes 18.95

"montgomery inn" ribs

the original ribs king! tender mouthwatering pork loin
back ribs seasoned and slow roasted, served in bbq sauce
and accompanied by saratoga chips 23.95

desserts

carrot cake

layers of moist carrot cake sandwiched with smooth
cream cheese icing and studded with pecans
and shards of fresh toasted coconut 5.95

banana xangos

rich, creamy cheesecake layered with chunks of
banana and a real-butter caramel within a
flaky pastry tortilla 5.95