

Welcome to Montana Steak House

Restaurant Week Specials

\$45 per person

Tax and Gratuity are not included

Choose one from each course

### To Start

Spinach Salad,

Tender Baby Spinach with Warm Bacon Dressing, Red Onion, Hardboiled Egg and Parmesan cheese

Caesar salad, Hand Cut Romaine tossed with our very own specialty garlic parmesan dressing with house made croutons and a little extra parmesan Cheese

Montana House Salad, Romaine Iceberg blend of lettuce with a cherry tomato, a slice of cucumber, pepperoni slices and a choice of dressing with a cheese to match

You May choose to have a cup of our scratch made soup instead of Salad.

### Entrée Options

6oz Garlic Crusted Halibut and Asparagus Spears,

Brought in Fresh Twice a Week Coated in our very own Garlic Parmesan Dressing finished with Crunchy Panko Crust and baked in the oven, served with a Wine Cream Sauce on the side.

14oz New York Cut Smothered Pepper Steak, and Garlic Mashed, Hand Cut New York Steak Pan Seared with a Cracked Pepper Coating topped with a Mushroom, Caramelized Onion, Roasted Garlic Brandy Demi-Glace

7oz Filet Oscar and Herb White Rice, Hand Cut Filet topped with Shrimp, Asparagus Spears, and Hollandaise Sauce

### Dessert Options

Wild Berry Bread Pudding with Huckleberry Ice Cream and a Caramel Drizzle

Rhubarb Crisp served warm with Vanilla Ice Cream

Carmel Apple Crisp served warm with Vanilla Ice Cream