

Appetizers

Potato leek soup

Truffle oil

6.95

Crispy Calamari Two ways

kung pao with peanuts and pineapple

hot peppers with shallot & garlic butter

11.95

Fried Deviled Eggs

crispy greens

6.50

Seared Scallops

bosc pear, sherry and black pepper gastrique

11.50

Tuna Tartare

macadamia nut crisps, sweet & spicy soy

12.50

Jumbo Lump Crab Cakes

sriracha aioli

14.95

Salads

Boston Bibb

charred tomato, grilled onion, blue cheese, avocado vinaigrette

8.95

Hearts of Romaine

mustard garlic vinaigrette, parmesan crisp

7.50

Chopped Greens

Chick peas, peppers, shaved red onion, avocado, cucumbers,

herbed sherry vinaigrette

7.95

Baby Arugula

goat cheese, pine nuts, oven dried tomato vinaigrette

8.50

Simple Greens

mesclun greens, candied walnuts, dried cranberries, herbed balsamic vinaigrette

7.50

Tavern Menu

Slider Sampler

mini burger, pork slider, brisket slider
(available 3, 6 or 9pc)
5.75 / 9.75 / 12.75

Lemon Sole

puttanesca, roasted potatoes, broccoli
14.95

Turkey, Black Bean & Corn Chili

cornbread
6.95/9.95

Chili and Citrus Charred Filet Mignon

crispy tortilla, pico de gallo, shredded romaine
14.95

Montville Inn Pizza

smoked chicken, grilled onion, sweet & sour bbq sauce, fontina cheese
11.50

Spicy Shrimp Pizza

tomato, basil, roasted garlic, mozzarella cheese
12.50

Half Rack Baby Back Ribs

spicy slaw
11.95

10oz Steak Frites

chipotle butter, french fries
17.50

Kung Pao Chicken

sticky rice, crispy veggies
11.95

Chicken Quesadilla

salsa fresca with avocado, cheddar & sour cream
10.95

Montville Inn Burger

applewood smoked bacon, tomato, bbq sauce, blue cheese
crispy potatoes
12.95

Chicken Parmesan

crispy greens
12.95

New Years Eve

14oz. Filet Mignon

potato puree, haricot vert
port reduction
28.95

Grilled Ahi Tuna

wasabi mashed potatoes, sweet soy
daikon radish, watercress
26.50

Bison

chili braised onions
sautéed spinach, baby potatoes
24.95

Grilled Scallops

corn, zucchini, & onion gratin
roasted jalapeno & corn sauce
cornmeal crusted onions
24.95

Chatham Cod

truffle sacchetti ravioli
Asparagus puree
22.95

Roasted Chicken

butternut squash, pistachio brittle
haricot vert
21.50

Grilled Salmon

white bean bruschetta,
baby arugula
21.50

House Smoked Prime Rib

mashed potatoes, sweet peas
burgundy reduction
27.95

Filet of Sole

white bean puree, cherry tomatoes
capers, meyer lemon drizzle
23.95

Lobster & Shrimp Fettuccini

sweet peas, truffle oil
roasted mushrooms
25.50

Specials

Lobster risotto

Fresh Maine lobster, corn
Lobster reduction, fine herbs
27.50

40 Day Dried Aged NY Strip

Truffle twice baked potato,
Coffee mushroom jus
29.50

Braised Short Rib

Potato puree, sautéed spinach,
Red wine sauce
26.50

Turbot

Crispy artichoke hearts, asparagus caper tarragon aioli
27.95

Sides

Broccoli and Garlic

4.50

Grilled Asparagus

5.50

Sautéed Spinach

5-

Mashed Potatoes

4-

Sweet Potato Fries

4-