

The Montmartre

Located in the Historic Clarion Hotel Morgan (8th Floor)
(304) 292-8200 ext. 127

Appetizers

Soup Du Jour

A different and delicious selection prepared fresh each day 4.95

Tiki Shrimp

Five wonton tempura battered shrimp fried till golden then glazed in a sweet and spicy thai chili sauce 8.95

French Onion Soup

Rich beefy broth, thick with onions and croutons, with a lid of bubbling provolone cheese 5.95

Calamari

Lightly breaded calamari fried till golden then drizzled in a garlic and herb aioli 8.95

Ahi Tuna Plate

Sesame-crusted sashimi grade Ahi tuna seared rare then sliced, served with cucumber relish, pickled ginger and wasabi 9.95

Crab Stuffed Portabella

A butter roasted portabella mushroom filled with one of our delicious crab cakes, served with a roasted pepper remoulade 8.95

Mussels Diablo

Mussels sautéed and simmered in a spicy tomato and fennel broth, served with grilled Italian bread 9.95

Caprese

Vine-ripened grape tomatoes, fresh mozzarella and sweet basil in a crisp parmesan bowl drizzled with a balsamic glaze 8.95

Bruschetta

Fresh tomatoes, spring onions, basil, garlic, parsley and olive oil are garnished with balsamic reduction and gorgonzola, served with homemade grilled Italian bread 9.95

Chicken Wings

A dozen crispy wings served with the following: hot, chipotle barbeque, chesapeake garlic butter, Cajun parmesan or sweet Thai chili 8.95

Salads

All salads are served with fresh homemade rolls

Asian Grilled Ahi Salad

Ahi tuna steak grilled medium rare with water chestnuts, roasted red peppers, red onion and carrots over mixed Napa cabbage and garden greens. Garnished with a sweet Thai sesame dressing and crispy wonton skins 14.95

Grilled New York Strip Steak Salad

Grilled New York Strip, Brew City french fries & mozzarella cheese, on top a bed of garden greens and fresh vegetables, your choice of dressing. May also be served with 6 oz. grilled or blackened chicken 14.95

Spinach Lainase

Baby spinach leaves, grape tomatoes, sliced red onions and parmesan cheese, served with warm bacon dressing 10.95

The Orchard

Port and autumn-spiced apples with goat cheese and thyme roasted chicken accompanied by arugula, baby greens and white balsamic vinaigrette then garnished with toasted pecans 14.95

Caesar Salad

Fresh romaine hearts, seasoned croutons, parmesan cheese and tangy Caesar dressing 9.95

4 oz. Chicken 10.95 Steak or Salmon 14.95

Entrees

Kobe Beef Tips

8 oz. portion of kobe beef tips served medium with sautéed roasted peppers and onions 25.95

Filet Mignon

An 8 oz. center cut filet mignon, prepared to your liking 26.95
5 oz. 23.95

Steak Luann

8 oz. filet mignon topped with fresh crabmeat and béarnaise sauce 29.95

Montmartre Strip Steak

A 12 oz. pepper corn crusted NY Strip grilled to order then seared with a cognac glaze 25.95

Maytag Filet

An 8 oz. filet crusted with Maytag blue cheese then lavished in a merlot reduction 29.95

Surf & Turf

Cold water lobster tail served with a tender 5 oz. filet mignon 36.95

Beef Wellington

A juicy 8 oz. filet mignon is grilled to order, wrapped in puff pastry and baked to a golden brown, then lavished in a mushroom demi glaze with truffle essence 29.95

Ravioli Italiano

Andouille sausage, roasted red peppers, banana peppers & red onions sautéed with marinara served over three cheese ravioli & garnished with shaved parmesan 19.95

Montmartre Crab Cakes

8 oz. succulent crab, lightly seasoned and fried to perfection then kissed with a hint of lemon, served with roasted red pepper remoulade 19.95

Chicken Francaise

8 oz. chicken breast lightly breaded in Italian herbs & bread crumbs, sautéed in lemon butter 18.95

Spiced Lamb Chops

Spiced rubbed New Zealand lamb chops prepared to your liking 25.95

Fettuccine Alfredo (shrimp or blackened chicken)

Fresh fettuccine noodles topped with a creamy peppercorn alfredo sauce 18.95

Orange Roughy

10 oz. New Zealand fillet broiled in lemon & fresh squeezed orange juice 19.95

Salmon

8 oz. Norwegian salmon baked and drizzled with a balsamic glaze 19.95

Shrimp Montmartre

Large Louisiana shrimp sautéed with fresh mushrooms and sliced onions, special cajun spices, and served in a cream sauce, over pasta 18.95

Winter Gnocchi with Duck

Duck confit with wild mushrooms and roasted butternut squash in sauce juslie over asiago stuffed gnocchi, then highlighted with white truffle essence 25.95

Ask about our exclusive selection of desserts to compliment that perfect meal

Tables of six or more are subject to 19% service charge and one check