

SOUPS

LOBSTER BISQUE

MADE FROM LOBSTER MEAT ONLY, OVEN BAKED WITH MON AMI SHERRY AND TOPPED WITH PUFF PASTRY

11

FRENCH ONION SOUP

TOPPED WITH GRUYERE AND PROVOLONE

7

SALADS

MON AMI SALAD

MIXED GREENS WITH CARROT, APPLE, BEET, CARAMELIZED WALNUTS, MON AMI CELERY SEED DRESSING AND CRUMBLLED BLEU CHEESE

6 or 11

CAESAR SALAD

CRISP HEARTS OF ROMAINE TOSSED IN OUR CLASSIC CAESAR DRESSING TOPPED WITH CROUTE AND FRESH ANCHOVIES

6 or 11

WEDGE SALAD

ICEBERG LETUCE, BACON, BLEU CHEESE, EGG, TOMATOES, AND BACON RANCH DRESSING

8

SIDE SALAD

A MIX OF SWEET FIELD GREENS AND CHOICE OF DRESSINGS

4 or 8

APPETIZERS

MUSSELS MON AMI

STEAMED IN MON AMI PINOT GRIGIO, GARLIC, SHALLOTS, PARSLEY, AND BUTTER

12

SAUERKRAUT BALLS

OUR HANDCRAFTED FRESH SAUERKRAUT CRISPY FRIED WITH DIJON MAYO

9

JUMBO LUMP CRAB CAKE

WITH CARROT GINGER SLAW AND CREOLE WHOLEGRAIN MUSTARD SAUCE

13

BAKED BRIE

WRAPPED IN PUFF PASTRY ON A BED OF APPLES OR PEACHES WITH CARAMEL AND PECANS

14

WALLEYE BITES

CRISPY NUGGETS OF FRESH WALLEYE, OUR TARTAR SAUCE AND FRESH LEMON

12

CHICKEN WINGS

10 OVEN BAKED WINGS SPICY OR BBQ

10

SHRIMP COCKTAIL

CHILLED JUMBO SHRIMP WITH OUR CLASSIC COCKTAIL SAUCE

13

CHICKEN QUESADILLA

GRILLED CHICKEN, BLACK BEANS AND CORN SERVED WITH SALSA, GUACEMOLE AND SOUR CREAM

9

THAI SWEET CHILI SHRIMP

CRISPY SHRIMP TOSSED IN THAI SWEET CHILI SAUCE WITH FRESH CILANTRO AND GREEN ONIONS

11

CRAB SPINACH ARTICHOKE DIP

OVEN BAKED CREAMY DIP SERVED WITH FRENCH BREAD

8

FRUIT, CHEESE, & PEPPERONI

SELECTION OF DOMESTIC CHEESE AND SEASONAL FRUIT

14

LOCAL'S DELIGHT

TWO CRAB CAKES, THREE SAUERKRAUT BALLS, WALLEYE BITES, AND FIVE WINGS

18

PASTA

GNOCCHI BOLONGNAISE

FRESH DUMPLINGS BAKED IN A GROUND VEAL, MON AMI SHIRAZ TOMATO SAUCE

17

SEAFOOD PASTA

SCALLOP, MUSSELS AND SCAMPI TOSSED WITH LINGUINI AND OUR ALFREDO SAUCE

28

CHICKEN PARMESAN

CHICKEN TOPPED WITH MOZZARELLA AND PARMESAN OVER MARINARA AND SPINACH FETTUCINI

16

ANGEL HAIR

SHRIMP, SUNDRIED TOMATOES, KALAMATAS, ARTICHOKE HEARTS, SPINACH AND FETA CHEESE TOSSED IN GARLIC, OREGANO INFUSED EVOO

18

CHEESE TORTELLINI

RICOTTA, ASIAGO, MOZZARELLA TORTELLI TOSSED IN OUR CREAMY MARINARA WITH FRESH HERBS

15



Restaurant & Historic Winery Since 1872

SANDWICHES

MON AMI WORKS BURGER*

8 OUNCE FRESH GROUND BEEF PATTY TOPPED WITH CHEDDAR CHEESE, CANADIAN BACON, FRIED EGG, BARBIE SAUCE AND CARROT, CABBAGE, BEET SLAW

10

PRIME RIB SANDWICH*

PRIME RIB ON TEXAS TOAST

11

MON AMI REUBEN

HOUSE CORNED BEEF BRAISED IN GUINNESS WITH OUR HANDCRAFTED SAUERKRAUT ON MARBLE RYE

9

WALLEYE OR PERCH SANDWICH

FRIED, SAUTEED, OR BROILED

13

CHICKEN CROISSANT SANDWICH

GRILLED CHICKEN, CILANTRO MAYO SALAD LAYERED WITH AVOCADO AND BACON

9

HOT BROWN

OPEN FACED PRIME RIB WITH GRAVY AND CRISPY ONIONS

12

CIABATTA DELI SANDWICH

MORTADELLA OR TURKEY OR SALAMI OR ALL THREE WITH TOMATO LETTUCE, PROVOLONE AND CHOICE OF CONDIMENTS

8

BBQ PULLED PORK SLIDERS

TRIO OF OUR HOUSE SMOKED PULLED PORK AND SIGNATURE MON AMI PORT WINE, POMEGRANATE BBQ SAUCE

8

BUILD A BURGER

8 OZ FRESH GROUND ANGUS BEEF PATTIE TOPPED YOUR WAY

9

SEAFOOD

ANTARCTIC SEA BASS

BROILED IN BLACK TRUFFLE BUTTER OVER HERB ROASTED FINGERLING POTATOES AND SWEET CORN RAGOUT

28

PRETZEL CRUSTED HALIBUT

ACCOMPANIED WITH SAUERKRAUT AND WHOLEGRAIN MUSTARD SAUCE

29

GRUYERE CRUSTED SCALLOPS

BAKED IN MON AMI CHARDONNAY CREAM SAUCE WITH LYONNAISE POTATOES AND SAUTEED SPINACH

23

ORANGE CRUSTED SALMON

WHIPPED POTATOES AND CITRUS BEURRE BLANC

24

GRILLED SCAMPI

GARLIC MARINATED GRILLED SCAMPI OVER SEASONED RICE PILAF AND GREEN BEANS

29

NORTHCOAST PLATTER

WALLEYE AND OR PERCH FRIED, SAUTEED, OR BROILED

23

MEATS

PRIME RIB*

OUR SIGNATURE MON AMI PRIME RIB, AGED AND SLOW ROASTED

10 oz. 17

16 oz. 22

LAMB*

GRILLED RACK OF LAMB SERVED WITH WHIPPED POTATOS, CRISPY LEEKS AND MON AMI SHIRAZ ROASTED GARLIC LAMB JUS

33

FILET MIGNON*

GRILLED 8 OZ. ANGUS RESERVE FILET WITH WHIPPED POTATOES, GRILLED ASPARAGUS AND MON AMI CABERNET DEMI-GLACE

33

NEW YORK STRIP STEAK*

12 OZ. GRILLED ANGUS RESERVE CENTER CUT STRIP STEAK WITH HERB ROASTED FINGERLING POTATOES, ONION CRISPS AND MUSHROOM GARLIC BUTTER

28

HANGER STEAK*

GRILLED ANGUS RESERVE HANGING TENDER STEAK WITH HERB ROASTED POTATOES AND MON AMI CABERNET DEMI-GLACE

20

SMOKED PORK CHOP

GRILLED SMOKED PORK CHOP ATOP OUR HANDCRAFTED MON AMI RIESLING SAUERKRAUT

22

HERB ROASTED DUCK

SLOW ROASTED DUCK ACCOMPANIED WITH BALSAMIC BACON TOSSED CHICORY

26

ROASTED HALF CHICKEN

PERUVIAN SPICE RUBBED ROAST CHICKEN WITH CUT SWEET CORN, HERB DUSTED DUCK FAT FRIES AND JALAPENO CILANTRO MAYO

18

GRILLED CHICKEN BREAST

WITH LYONNAISE POTATOES AND GREEN PEPPERCORN CHICKEN JUS

17

BABY BACK RIBS

WHOLE RACK OF SMOKED BABY BACK RIBS SMOTHERED IN OUR SIGNATURE MON AMI PORT WINE POMEGRANATE BBQ SAUCE

21

WINE



LIST

White Wines

	glass / bottle
Arneis, Cayega light, crisp with aromas of melon and peach	28
Chablis, Mon Ami medium-dry and mellow	3 / 11
Chardonnay, Ca' Ronasca rich texture with apple and lemon overtones	47
Chardonnay P.R., Mon Ami full bodied, buttery, with oak accents	4 / 15
Gavi, Giustiniana firm structure with citrus and almond aftertaste	28
Gewurztraminer P.R., Mon Ami medium-dry floral bouquet with fruity spicenes	4 / 15
Haut Sauterne, Mon Ami full bodied moderately sweet blend of Niagara & Catawba grapes	3 / 11
Niagara, Mon Ami semi-sweet with a fresh grape taste	3 / 11
Marna, Ca' Ronasca butter, vanilla, pear and toasted oak complexity	37
Moscato D'Asti, Contero aromatic sparkler with a tropical fruitness	24
Pinot Grigio, Ca' Ronasca rich texture classic Italian wine	32
Pinot Grigio P.R., Mon Ami light, fruity clean taste and a ribbon winner	4 / 15
Riesling, Markus Molitor slightly sweet aromatic wine	25
Riesling P.R., Mon Ami medium-dry, fresh and delicate	4 / 15
Walleye White, White Table Wine medium-dry fresh, crisp with a balanced finish	4 / 15
White Catawba, Mon Ami fresh, rich sweet wine	3 / 11

Champagne

Brut Champagne, Mon Ami fresh, light and dry crisp finish	18
Brut Reserve Champagne, Mon Ami dry pinot noir and chardonnay premium blend	20
Extra Dry, Champagne, Mon Ami medium-dry, light and refined with a subtle bouquet.	18
Pink Champagne, Mon Ami delicate sweet with a blush of color	18
Prosecco Brut, De Faveri dry soft texture refreshing lemony sparkling wine	29
Prosecco Frizzante, De Faveri soft floral apple aromas and flavors	25
Prosecco Sparkling Rose, De Faveri extra dry with citrus overtones and a nutty aftertaste	25
Spumante, Mon Ami sparkling and sweet	10

Dessert Wines

Ice Wine, Mon Ami sweet wine from grapes left on the vine until frozen	50
Pale Cream Sherry, Mon Ami light, smooth, sweet and mellow	3 / 11
Rare Ruby Port, Mon Ami full bodied, sweet and rich	3 / 11
Spiced Wine, Mon Ami robust blush wine with cinnamon, nutmeg and citrus flavors enhance flavors, served hot or cold	3 / 11
Fonseca 20 year aged Tawny Port	12 / 86

Italian Sparkling Water

San Pellegrino The sparkling natural mineral water, "San Pellegrino" comes from the heart of the Italian Alps. Since the XIX century, its light sparkle and its natural blend of minerals are appreciated the world over.	1.95 / 3.95
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Red Wines

	glass / bottle
Amarone, Della Valpolicella bold, silky, complex with velvety tannins, 94 in Wine Spectator	80
Amarone Split, Della Valpolicella 1/2 bottle of amarone (375 ml)	43
Barbera D'Asti, Rosa Del Marchese firm Italian red aged 18 months in french barrels	30
Barbaresco Bordino, Tenuta Carretta sharp Italian red with black cherry, cocoa and leather	83
Barbaresco, Tenuta Carretta oak aged Italian red with apple & sour cherry finish	59
Barolo Cannubi, Tenuta Carretta king of Italian wines with leather, mushroom, prune and black cherry flavors	99
Barolo, Tenuta Carretta great Barolo at a great price with a mix of raisin, leather, plum, cherry and raspberry flavors	67
Brachetto D'Acqui A semi-sweet red sparkler with berry tones.	25
Cabernet Franc, Mon Ami fragrant, dry; accented with spicy undertones	4 / 15
Cabernet Sauvignon, Mon Ami P.R. full bodied, complex wine great cabernet sauvignon	5 / 20
Cellarmaster's Red, Mon Ami medium-dry red wine	4 / 14
Chianti, Il Lebbio medium body dry red wine	21
Concord, Mon Ami full bodied concord grape taste with sweetness	3 / 11
Dolcetto D'Acqui, Contero light Italian wine, fruity red with berry, cherry, and tobacco flavors	25
Loredan Gasparini, Veneguzzo An estate wine with an intense blackcurrant cabernet nose, featuring cabernet sauvignon, cabernet franc, merlot & malbec	24
Loredan Gasparini, Capo DI Stato A blend of cabernet sauvignon, cabernet franc, merlot & malbec. Aged in oak barriques with further aging in the bottle	45
Merlot, Mon Ami California full bodied wine with firm tannins and ample acidity	4 / 15
Merlot, Mon Ami Semi-Sweet fresh and fruity with a hint of sweetness	4 / 14
Pinot Noir, Mon Ami California medium body dry and well balanced	4 / 15
Pinot Noir, Sariz dry red Italian wine aged in oak, pinot noir and refosco dal peduncolo Russo blend	32
Shiraz, Mon Ami California deep, spicy peppery with plum and blackberry flavors	4 / 15

Blush Wines

Berringer medium dry blush delicate flavor	4 / 12
Blush Chablis, Mon Ami medium dry blush delicate flavor	3 / 11
Pink Catawba, Mon Ami semi-sweet well rounded distinctive catawba flavor	3 / 11
Rosé, Mon Ami semi-sweet blend of French-American varietals	3 / 11
Sangria, Lonz Winery refreshing blend of red wine and natural flavors	3 / 11
White Zinfandel, Mon Ami California medium dry blush with a hint of strawberry	3 / 11

Fruit Wines

Raspberry Wine, Mon Ami medium raspberry natural flavor	18
Blackberry Wine, Lonz medium sweet with a natural blackberry flavor	11

Liqueur

Lemoncello lemon peel infusion with natural citrus flavors	7 / 30
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***Prices subject to change during entertainment**