



MON AMI

APPETIZERS

SAUERKRAUT BALLS 9
Signature Item, served with House-made Horseradish or Tangy Cocktail

WALLEYE BITES 15
 A local favorite served with House-made Tartar or tangy Cocktail

CHIPS AND Salsa 7.50
 Tortilla chips and Salsa

SHRIMP COCKTAIL 13
 Five jumbo chilled shrimp and cocktail sauce

CHICKEN WINGS 10
 Ten oven baked wings with choice of Spicy Buffalo or BBQ Sauce

CRAB CAKES 13
 Four Crab Cakes served with a Whole Grain Mustard Sauce

CRAB SPINACH ARTICHOKE DIP 8
 Great combination of crab, spinach, and artichokes with tortilla chips

LOCAL'S DELIGHT 18
 Crab Cakes, Sauerkraut Balls, Chicken Wings and Walleye Bites

BAKED BRIE 16
 Brie baked in puff pastry with pecans, caramel and choice of apples or peaches

MON AMI DRUNKEN MUSSELS 12
 Pound of mussels steamed in garlic butter beer sauce

MEAT

NEW YORK STRIP 28
 Grilled center cut Certified Angus Beef with fingerlings and vegetable

PRIME RIB 10 oz - 18 16 oz - 23
Signature Item, aged and slow roasted to perfection, fingerlings & vegetable

BABY BACK RIBS Half - 18 Full - 23
 Slow roasted with a special dry rub fingerlings and daily vegetable

PB & J PORK CHOP 22
 Unique flavored peanut butter and jelly pork chop with mash potato & vegetable

FILET MIGNON 33
 Top quality Filet with Shitake Mushroom Glaze, potato & vegetable

HERB CRUSTED MEDALLIONS 27
 Three Beef Tenderloins with Herb Crust and Gorgonzola Crème Sauce with mash potatoes and vegetable

SOUPS & SALADS

LOBSTER BISQUE 11
Signature Item, topped with a puff pastry and baked

FRENCH ONION SOUP 7
 Made with four types of onions, topped with Provolone and Parmesan Cheese

MON AMI SALAD Small 7 Large 12
 With dried apricots & cherries, mixed greens, toasted walnuts, Bleu Cheese Crumbles, & White Balsamic Vinaigrette

FRUIT & CHEESE ASSORTMENT 14
 Seasonal fruit, various cheeses, and pepperoni served with crackers

WEDGE SALAD 9
 Large wedge of Iceberg Lettuce, bacon, Bleu Cheese Crumbles, egg, tomatoes, and Bacon Ranch Dressing

CEASAR SALAD Small 6 Large 11
 Anchovies upon request

SIDE SALAD 5
 Small salad with choice of dressing

SALAD ADDITIONS Salmon 6
 Shrimp 5
 Chicken 4

SEAFOOD

DEEP SEA SCALLOPS 26
 Bacon Wrapped Scallops with a Balsamic Glaze, wild rice and vegetable

ORANGE CRUSTED SALMON 24
Signature Item, Bay of Fundy Salmon with Citrus Beurre Blanc, mash potatoes and vegetable

PERCH OR WALLEYE 23
 Fried, Sautéed, or Broiled with fries or fingerling potatoes and vegetable

NORTHCOAST PLATTER 23
 Walleye, Perch, fingerling potato and vegetable - Fried, Sautéed, or Broiled

MAHI MAHI 26
 Pineapple glazed fresh Mahi Mahi with vegetable and wild rice

PRETZEL CRUSTED HALIBUT 28
Signature Item, Fresh Atlantic Halibut pretzel crusted, onion tangles, mash potatoes, sautéed spinach and whole grain mustard sauce

SEAFOOD PASTA 28
Signature Item, scallops, Mussels, and Prawns tossed with fettuccini and Seafood Cream Sauce

SANDWICHES

PRIME RIB SANDWICH 13
 Slow roasted, open-face sandwich served with choice of fries or coleslaw

HOT BROWN SANDWICH 13
 Served open faced with mash potatoes, gravy and crispy onions

MON AMI REUBEN 9
 Choice of Turkey or Corned Beef on rye with fries or coleslaw

BBQ PULLED PORK SLIDERS 9
 Three homemade pork sliders served with fries or coleslaw

MON AMI ANGUS BURGER 9
 Lettuce, tomato, pickle with fries or coleslaw. Add cheese \$1

GRILLED CHICKEN SANDWICH 12
 Swiss Cheese and Mushrooms, with choice of fries or coleslaw

PERCH OR WALLEYE SANDWICH 14
 Fried, Sautéed, or Broiled with fries or coleslaw

CHICKEN CROISSANT 9
 With choice of fries or coleslaw

POULTRY

CHICKEN ALFREDO 17
 Chicken Breast and broccoli with a creamy Alfredo Sauce

CHICKEN MADEIRA 17
 Melted cheese, Mushroom Madeira Sauce with mash potatoes & vegetable

CHICKEN MARSALA 17
 Topped with Parmesan Cheese, Marsala, mushrooms, mash potato & vegetable

CHICKEN PARMESAN 17
 Chicken topped with Mozzarella and Parmesan over Fettuccini with Marinara

GRILLED CHICKEN 17
 Grilled chicken breast with daily vegetable and side salad

PASTA

ANGEL HAIR 20
 Shrimp, Sundried Tomatoes, Kalamata, Artichoke Hearts, Spinach, Feta Cheese, tossed in Garlic Oregano Infused EVOO

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the chance of food borne illness.

Split Plate charge of \$ 3.



MON AMI

White Wine

CHABLIS, Mon Ami	A medium dry and mellow blend of Riesling and White Catawba	4.50 / 11
CHARDONNAY, Mon Ami	Locally grown with full bodied and buttery with oak accents	7.25 / 16
DELAWARE, Mon Ami	A smooth soft, sweet wine	5 / 12
GEWURZTRAMINER, Mon Ami	Medium dry floral bouquet with lychee fruit notes	7.25 / 16
HAUT SAUTERNE, Mon Ami	Semi -Sweet blend of Niagara and Catawba	4.50 / 11
NIAGARA, Mon Ami	Semi -Sweet with off the vine freshness	4.50 / 11
PINOT GRIGIO, Mon Ami	Dry award winning wine with crisp citrus flavors	7.25 / 16
RIESLING, Mon Ami	Medium-dry, fresh and delicate	7.25 / 16
SAUVIGNON BLANC, Mon Ami	A medium-dry, fresh, semi-sweet wine	7.25 / 16
WALLEYE WHITE	A blend of Riesling and Vidal Blanc, medium-dry & crisp	6 / 15
WHITE CATAWBA, Mon Ami	Fresh rich sweet wine	4.50 / 11

Blush Wine

PINK CATAWBA, Mon Ami	Semi-sweet, well rounded with classic Catawba flavors	4.50 / 11
ROSE, Mon Ami	Semi-sweet, a blend of French-American	4.50 / 11
WHITE ZINFANDEL, Mon Ami	Medium-dry with hints of fresh strawberries	5.25 / 13

Red Wine

CABERNET FRANC, Mon Ami	Dry with fragrant bouquet accented by spice notes	7.25 / 16
CABERNET SAUVIGNON, Mon Ami	Dry full bodied & complex, oak aged with black cherry flavors	8 / 18
CELLARMASTER'S RED, Mon Ami	Medium-dry, a blend of Chancellor and Merlot	5.25 / 13
CONCORD, Mon Ami	Sweet, fresh and full-bodied	4.50 / 11
MERLOT, Mon Ami	Dry, full bodied with firm tannins and raisin	7.25 / 16
MERLOT - SEMI-SWEET, Mon Ami	Medium-dry and fruity with a hint of sweetness	6 / 14
PINOT NOIR, Mon Ami	Dry, medium bodied and well balanced	7.25 / 16
SHIRAZ, Mon Ami	Dry & full bodied with hints of pepper, plum & blackberry	7.25 / 16

Sparkling Wine

BRUT CHAMPAGNE, Mon Ami	Fresh and light with a dry crisp finish	20
BRUT RESERVE CHAMPAGNE, Mon Ami	Premium dry blend of Pinot Noir & Chardonnay	21
EXTRA DRY CHAMPAGNE, Mon Ami	Medium-dry, light, with an intriguing bouquet	20
PINK CHAMPAGNE, Mon Ami	A delicate medium-dry wine	20
SPUMANTE, Mon Ami	Semi-sweet and refreshing	11

Dessert Wine

ICE WINE, Mon Ami	Intense natural sweetness, the Vidal Blanc grapes are left on the vine until frozen and then pressed	40
PALE CREAM SHERRY, Mon Ami	Smooth, sweet and mellow with a nutty flavor	4.50 / 11
RARE RUBY PORT, Mon Ami	Full bodied, sweet and luscious	4.50 / 11
SPICE WINE, Mon Ami	Flavorful wine enhanced with cinnamon, nutmeg and citrus, served hot or cold	4.50 / 11

** PRICES SUBJECT TO CHANGE DURING ENTERTIANMENT



MON AMI

Winemaker Choices

White Wine

ARNEIS, Cayega	Harmonious, good structure, pleasant persistence with a bouquet of fruits and flowers	25
CHARDONNAY, Ca' Ronasca	Full bodied and buttery with oak accents	36
GAVI, Tacchino	Aromatic, medium body, with apple, pineapple and mineral notes	23
LUGANA 'LE CREETE, Ottella	Medium body, well balanced with hints of tropical fruit and citrus	24
MARNA, Ca' Ronasca	Butter, vanilla, pear & toasted oak, very complex with a lovely mineral character and intense finish	37
MOSCATO D'ASTI, Contero	An aromatic sparkler with tropical fruit flavors	23
MOSCATO 'DOLCI NOTE', Pedres	Fruity bouquet with sweetness and acid in good balance	16
PINOT GRIGIO, Ca' Ronasca	Clean, crisp and well balanced with aromas of thyme, marjoram as well as honey and white flowers	32
PROSECCO BRUT, DeFaveri	Dry with a soft texture and hints of lemon	26
PROSECCO FRIZZANTE, DeFaveri	Soft with floral aromas and flavors	25
PROSECCO ROSE, DeFaveri	Extra dry with citrus overtones and lingering nuttiness	25
RIESLING, Markus Molitor	An extraordinarily fine German style Riesling with complex mineral structure, full bodied, juicy and rich	25
WHITE ZINFANDEL, Beringer	Fresh red berry, citrus and melon flavors, light bodied blush wine	13

Red Wine

AMORONE DELLA VALPOLICELLA, Il Roverone	Bold, silky and complex with velvety tannins	750 ml 75 375 ml 40
BARBARESCO, Tenuta Carretta	Oak aged Nebbiolo, full bodied, elegant, with notes of rich fruit	64
BLACKBERRY, Lonz	Fermented from choice blackberries, deep purple color, rich full taste	11
BRACHETTO D' ACQUI, Contero	A light cherry red sweet sparkler with delightful berry flavors	25
BRUNELLO DI MONTALCINO, Tiezzi	Full, harmonic tannins with mature fruit and vanilla flavors	50
CAMPO SIRESO' ROSSO VERONESE, Ottella	Mature with long finish; blend of Merlot, Cab Sauvignon and Corvina Veronese	30
DOLCETTO 'DU RIVA', Tacchino	Oak aged, rich silky texture with vibrant berry fruit flavor	30
NERO D' AVOLA, Marchese Montefusco	Well balanced, flavors of blackberry and cherry with mineral notes	13
PRIMITIVO 'DON TONINO', Torchio	Round and supple with a fruity full body	20
RIPASSO, Il Roverone	Dense chocolate notes followed by prunes, figs and dried fruit	33
SAGRANTINO DI MONTEFALCO, DiFilippo	Organically produced, full and persistent flavor with velvety tannins	44
SANGRIA, Lonz	Refreshing wine with citrus flavors and aromas	11
VENEGAZZU DELLA CASA, Loredan Gasparini	Firm & focused with black currant scents; a blend of Cab Sauvignon, Cab Franc, Merlot & Malbec	20