



Pizza

Create Your Own Pizza*

Cheese Pizza \$9.95
Each Additional Topping is \$1

Toppings: Pepperoni, Bacon, Ham,
Spicy Italian Sausage, Mushroom, Onion,
Banana Peppers, Green Peppers, Roma Tomatoes,
Black Olives, Green Olives, Kalamata Olives,
Roasted Red Peppers, Pineapple,
Extra Cheese, Feta Cheese

*Maximum 4 toppings per pizza

Specialty Pizza

Asparagus Pizza

Roasted garlic spread, fresh
asparagus & prosciutto \$12.95

Gewürztraminer

Margarita Pizza

Roasted garlic spread,
Roma tomatoes, Mozzarella Cheese
blend & fresh basil \$12.95

Pinot Noir

Chicken Alfredo Pizza

Grilled chicken, Roma tomatoes,
Alfredo sauce, red onion & bacon \$14.95

Riesling

Classic Italian Sub

Oven baked sub with prosciutto,
salami, pepperoni, ham &
Mozzarella Cheese, onions,
banana peppers, tomatoes,
lettuce & Northern Italian dressing,
with chips \$10.95

Semi Sweet Merlot



Drink prices subject to change during entertainment

Wine

Mon Ami White

	<u>Glass</u>	<u>Bottle</u>
Chardonnay	\$8.50	\$25.50
Locally grown, full bodied with buttery oak accents		
Pinot Grigio	\$8.50	\$25.50
Dry award winning wine with crisp citrus flavors		
Sauvignon Blanc	\$8.50	\$25.50
Medium dry with hints of pear with a grapefruit finish		
Walleye White	\$7.50	\$22.50
A blend of Riesling & Vidal Blanc, medium dry & crisp		
Riesling	\$8.50	\$25.50
Medium dry, fresh & delicate		
Gewurztraminer	\$8.50	\$25.50
Medium dry floral bouquet with lychee fruit notes		
Chablis	\$6.50	\$19.50
Medium dry and mellow blend of Riesling & White Catawba		
Delaware	\$6.50	\$19.50
A soft, smooth sweet wine		
Haut Sauterne	\$6.50	\$19.50
Semi sweet blend of Niagara & Catawba		
Niagara	\$6.50	\$19.50
Semi sweet with off the vine sweetness		
White Catawba	\$6.50	\$19.50
Fresh, rich sweet wine		

Gluten Free

Entrees

Pan Seared Scallops	Spaghetti Squash Primavera
Celery root puree, crispy pancetta and roasted asparagus \$29	Roasted vegetables, tossed with roasted garlic EVOO \$15
<i>Chardonnay</i>	<i>White Zinfandel</i>
Grilled Chicken Marsala*	Beer Braised Pork Shank*
Parmesan cheese, Marsala wine mushroom sauce, celery root mashed potatoes, vegetable \$21	Yuengling Lager braised, with roasted root vegetables, celery root mashed potatoes, sweet veal demi \$24
<i>Pinot Grigio</i>	<i>Cabernet Sauvignon</i>

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



600 and Under

Entrees

Seared Salmon * 561 cal

Bay of Fundy salmon, vanilla Greek yogurt, black bean relish \$26

Gewürztraminer

Petite Steak * 590 cal

Petite Strip steak, roasted asparagus with sweet demi, lentils \$19

Pinot Noir

Chicken Parmesan* 487 cal

Sautéed chicken breast, four cheese blend, marinara, roasted asparagus \$23

Gewürztraminer

Mediterranean Bowl 391 cal

Spinach, sun-dried tomatoes, Feta cheese, Kalamata olives, red onions, artichokes & spaghetti squash \$18

Pinot Noir

Sandwiches

Frank's Spicy Grilled Chicken Sliders * 571 cal

Feta cheese, lettuce & tomato on mini Brioche & Asian slaw** \$12

Pinot Grigio

Grilled Lemon-Basil Tofu 439 cal

Sour cream, tomato, watercress and Asian slaw** \$10

Cellarmaster Red

** Contains peanuts and/or peanut butter

Wine

Mon Ami Red

	<u>Glass</u>	<u>Bottle</u>
Cabernet Sauvignon	\$9	\$27
Dry, full bodied, complex, oak aged		
Cabernet Franc	\$8.50	\$25.50
Dry, fragrant and accented by spice notes		
Merlot	\$8.50	\$25.50
Dry, full bodied with firm tannins and raisin		
Zinfandel	\$9	\$27
Dry, bold, full flavored with berry overtones		
Shiraz	\$8.50	\$25.50
Dry and full bodied		
Himeros	\$10	\$30
Blend of Zinfandel, Barbera, and Carignan		
Pinot Noir	\$9	\$27
Dry, medium bodied and well balanced		
Merlot, Semi-Sweet	\$6.50	\$19.50
Medium dry and fruity with a hint of sweetness		
Cellarmaster Red	\$6	\$18
A medium dry blend of Chancellor and Merlot		
Concord	\$6	\$18
Sweet, fresh and full bodied		

Wine

Mon Ami Blush

	<u>Glass</u>	<u>Bottle</u>
White Zinfandel	\$6	\$18
Medium dry with hints of fresh strawberries		
Rose	\$6	\$18
Semi sweet, a blend of French and American hybrids		
Pink Catawba	\$6	\$18
Semi sweet, well rounded with classic Catawba flavors		


Mon Ami Sparkling

Brut Champagne		\$30
Fresh and light with a dry, crisp finish		
Brut Reserve Champagne		\$30
Premium blend of Chardonnay and Pinot Noir		
Extra Dry Champagne		\$30
Medium dry, light, with an intriguing bouquet		
Pink Champagne		\$30
A delicate medium dry sparkler with a light pink hue		
Spumante		\$18
Semi sweet and refreshing		

Entrees

Seafood

Pan Seared Seabass*
Chilean Sea Bass, pineapple &
mustard sauce, Forbidden rice,
matchstick vegetables \$33
Riesling


 **Pretzel Crusted Halibut***
(seasonal selection)
Wilted spinach, celery root
mashed potatoes & whole
grain mustard sauce \$31
Gewürztraminer

Perch or Walleye

Deep fried or sautéed, Parmesan roasted red skins & vegetable \$27
(Also available as a combination of perch & walleye.)

Walleye White

Pasta

 **Seafood Pasta ***
Fettuccini, Alfredo sauce, with
sea scallops, mussels, and a prawn \$29
Chardonnay

Pasta Florentine
Angel hair pasta, roasted garlic
EVOO, spinach, red onions,
sundried tomatoes, Feta cheese \$14
Brino

Black & Blue Chicken *
Blackened chicken, Blue cheese, green
onions, crispy pancetta,
Angel hair pasta \$22
Pinot Grigio

Add - Chicken \$6 Shrimp \$10
Salmon \$11 Scallops \$15

Lobster Mac
Homemade cheese sauce
& real lobster meat \$17
Chardonnay

 Denotes our Chef's Signature Items

Entrees

Meat

Strip Steak*

10 ounce Strip steak,
roasted asparagus, celery root
mashed potatoes & onion tangles \$26

Merlot

Baby Back Ribs

Braised in cherry cola,
Parmesan roasted red skins & vegetable

Half – \$21 Full – \$28

Semi-Sweet Merlot



Prime Rib*

Au jus, Parmesan roasted
red skins & vegetable \$28

Shiraz

Filet Mignon*

Beef tenderloin medallions,
stacked with matchstick vegetables,
celery root mashed potatoes,
scallion compound butter \$32

Cabernet Sauvignon

Make your meal a Surf & Turf

Shrimp \$10 Salmon \$11 Scallops \$15

Chicken & Pork

Herb Crusted Chicken*

Matchstick vegetables,
celery root mashed potatoes,

Robert sauce \$19

Gewürztraminer

Pork Belly Fried Rice

Braised pork belly, peas,
carrots & onions, fried egg \$18

Pinot Noir

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Wine

Lonz

Glass Bottle

Blackberry

\$6 \$18

Fermented from choice blackberries, rich, full sweet taste and deep purple color

Sangria

\$6 \$18

Refreshing wine with citrus flavors and aromas

Glass Pitcher

White Sangria

\$7 \$21

Soft and sweet with strawberry, peach, and pineapple juices, fresh fruit

Red Sangria

\$6.50 \$19.50

Sweet and refreshing with fresh fruit and a splash of 7-Up

Mon Ami Dessert

Glass Bottle

Spice Wine

\$6 \$18

Flavors of cinnamon, nutmeg and citrus

Pale Cream Sherry

\$6.50 \$19.50

Smooth, sweet and mellow with a nutty flavor

Rare Ruby Port

\$6.50 \$19.50

Full bodied, sweet and luscious

Moscato

\$10 \$30

Bright aromas of honeyed dried peach, golden raisin and almond

Vidal Blanc Ice Wine

\$48

Intense natural sweetness the Vidal Blanc grapes are left on the vine until frozen then pressed

Wine

Imported Red

	<u>Bottle</u>
Nero D'Avola , Marchese Montefusco	\$16.50
Well balanced, intense with hints of cherry, good minerality	
Foglio 12 , Fattoria Teatina	\$23
A blend of Montepulciano, Merlot, and Cabaret Sauvignon	
'Borgeri' Bolgheri , Giorgio Meletti Cavallari	\$60
A super Tuscan blend, Cabernet Sauvignon, Merlot & Syrah	
Etna Rosso , Cantine Russo	\$45
Black forest fruits with traces of almond and vanilla	
Chianti , 'Torri Antiche'	\$30
Fresh, fruity. Good concentration & structure, good balance	
Pinot Noir , 'Sariz'	\$40
Fresh fruit flavors, intense aromas hinting of strawberry	
Cabanico , Alovini	\$40
A blend of Cabernet Sauvignon and Aglianico. Intense	
Volpolo , Bolgheri DOC	\$80
Cabernet Sauvignon, Merlot & Petit Verdot	
'Artino'Calabria Rosso , Tenuta Iuzzolini	\$29
Warm, full and pleasant, balanced, tasty & persistent	

Sandwiches

All sandwiches served with your choice of
Asian coleslaw**, kettle chips or French fries.

Prime Rib Sandwich*

Open-face on Texas toast \$18

Shiraz

 **BBQ Pulled Pork Sliders**

Slow braised with BBQ sauce \$10

Semi-Sweet Merlot

Lake Erie Perch or Walleye Sandwich

Lightly floured & deep fried \$15

Walleye White

Mon Ami Burger*

Lettuce & tomato \$12

Merlot

Extras \$1 each

Cheese, bacon, sautéed mushrooms

Grilled Chicken Sandwich*

Swiss cheese & mushrooms \$12

Chardonnay

French Dip

Au jus & horseradish sauce,

Provolone cheese \$18

Cabernet Sauvignon

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Soups & Salads

Salads



Mon Ami Salad

Dried apricots, cherries,
toasted walnuts,
Blue cheese crumbles &
white balsamic vinaigrette \$9

Semi-Sweet Merlot

Garden Salad

Diced tomatoes, cucumbers \$6

Riesling

Caesar Salad

Romaine hearts Parmesan
crisps and croutons \$8

White Anchovies \$2

Pinot Grigio

Chopped Wedge Salad

Tomatoes, chopped egg, red onion,

Applewood smoked bacon,

Blue cheese, Blue cheese dressing \$12

Moscato

Add to any salad (Served Chilled)

Chicken \$6 Shrimp \$10

Salmon \$11 Scallops \$15

Soups



Lobster Bisque

Lobster meat, puff pastry &
Mon Ami Pale Cream Sherry \$13

Chardonnay

French Onion

Mon Ami Rare Ruby Port,
Provolone & Parmesan cheese \$10

Cabernet Sauvignon



Denotes our Chef's Signature Items

Wine

Imported Red

Bottle

Brunello Di Montalcino, Enzo Tiezzi

\$90

Full, harmonic tannins with mature fruit and vanilla

'Etnico' Sagrantino, DiFilippo

\$50

Intense & fruity, persistent and fruit forward, velvety tannin

Amarone Della Valpocella, Il Roverone

\$90

Bold, silky and complex with velvety tannins

'Cannubi' Barolo, Tenuta Carretta

\$105

Long finish with ripe tannins and a rich chewy texture

Imported Dessert Wine

Glass Bottle

'Dolci Note' Moscato, Cantina Pedres

\$24

Fruity bouquet with sweetness and acid in good balance.

Moscato D'Asti, Contero

\$25

An aromatic sparkler with tropical fruit flavors

Brachetto D'Acqui, Contero

\$30

Full bodied, sweet and luscious

Vi'de Visciola, Vignamato

\$8 \$30

Made by macerating dark Italian cherries in sugar for 2 months, then fermenting with Sangiovese.

Wine

Imported White

	<u>Glass</u>	<u>Bottle</u>
Verementino 'Brino' , Cantina Pedres Delicate bouquet of fruit, medium dry, crisp and fresh.	\$6.50	\$20
Qvinto' Pecorino , Fattoria Teatina Intense and fruity with hints of citrus and licorice.		\$35
Greco 'Le Ralle' , Alovini Delicate with hints of juicy fruits and good intensity.		\$30
Arneis 'Cayega' , Tenuta Carretta Harmonious, good structure, pleasant notes of fruit.		\$35
Gavi Di Gavi, Luigi Tacchino Aromatic, medium body, with apple and mineral notes.		\$30
Pinot Grigio , Ca'Ronesca Clean & crisp, well balanced with aromas of honey.		\$40
Marna, White Mertage Ca'Ronesca Vanilla & toasted oak, very complex with an intense finish.		\$40

Appetizers

Appetizers

 Sauerkraut Balls House made with cocktail sauce \$8 <i>Gewürztraminer</i>	Drunken Mussels Garlic, butter & beer \$13 <i>Pinot Grigio</i>
 Jumbo Lump Crab Cakes Whole grain remoulade & fried spinach \$18 <i>Sauvignon Blanc</i>	Chicken Wings Roasted, spicy or BBQ carrots & celery with Ranch or Blue Cheese dressing \$11 <i>Riesling</i>
Spinach & Artichoke Dip Tri-color tortilla chips \$10 <i>Chardonnay</i>	Roasted Brussel Sprouts Applewood smoked bacon, garlic, fresh herbs, Parmesan cheese, roasted red peppers & onion tangles \$12 <i>Merlot</i>
Baked Brie Puff pastry, caramel, pecans, apples or peaches in Spiced wine \$16 <i>Pinot Noir</i>	Walleye Bites Deep fried served with tartar sauce \$16 <i>Walleye White</i>
Meat & Cheese Charcuterie Cured meats, seasonal cheeses \$18 <i>Delaware</i>	Braised Pork Belly Celery root puree, sweet veal demi \$9 <i>Cabernet Franc</i>



Denotes our Chef's Signature Items

Beverages

Non-Alcoholic

Soft Drinks \$3

Coke · Diet Coke · Mountain Dew · 7-Up
Lemonade · Raspberry Tea · Tonic · Iced Tea
(Complimentary Refills)

Juices \$3.50

Cranberry · Orange · Grapefruit · Tomato
Apple · Concord Grape · Catawba Grape

Hot \$2.50

Coffee · Hot Tea · Hot Chocolate

Bottled \$3

Vernors · Root Beer · Mon Ami Bottled Water (16.9 oz)

Sparkling Water

San Pellegrino
Large \$5
Small \$3

Grape Juice (By the Bottle) \$6

Concord · Catawba

Sparkling White · Sparkling Pink Catawba · Sparkling Wildberry

Kids Drinks \$2

Kiddie Catawba · Jelly Juice · Shirley Temple

Beverages

Beer

Domestic Bottles \$4

Bud Light · Budweiser · Coors Light · Miller Lite
Yuengling Light · O'Doul's (Non-Alcoholic)

Domestic Bottles \$4.50

Michelob Light · Michelob Ultra

Premium Bottles \$5.50

Stella · Heineken · Sam Adams · Corona · Blue Moon

Premium Craft \$6

See server for today's selections

Draft Beers

	<u>Pint</u>	<u>Tall</u>
Bud Light	\$5	\$6.50
Yuengling Lager	\$5	\$6.50
Great Lakes Dortmunder	\$6.50	\$8.50
Labatt Blue	\$5.50	\$7
Great Lakes Seasonal	\$7.50	\$9.50
Seasonal Selection	\$7.50	\$9.50
Seasonal Craft Selection	\$7.50	\$9.50
Seasonal Selection	\$7.50	\$9.50

Cocktails

Specialty Drinks

Catawba Island Iced Tea

Smirnoff Vodka, Tanqueray Gin,
Bacardi Rum, Jose Cuervo Tequila,
and Triple Sec mixed with a
splash of sour and
Catawba Island grape juice \$8

Godiva Grasshopper

Godiva chocolate liqueur,
Green Crème de Menthe
and ice cream \$8.50

Dark & Stormy

Myers Dark Rum,
ginger beer & fresh lime \$8

Pineapple Whiskey Sour

Crown Royal, pineapple juice
and a squeeze of lemon \$7.50

Moscow Mule

Ketel One Vodka,
ginger beer & fresh lime \$10

Peach Bellini

Peach puree, & Peach Schnapps
blended with Champagne \$8

Coconut Margarita

Cream of Coconut, Jose Cuervo,
and Triple Sec, blended with ice \$8.50

Stoli White Russian

Stoli Vanilla Vodka,
Kahlua and cream \$8

Rose Lemonade

Rose wine, lemonade
and a splash of soda water. \$7

Cocktails

Martinis & Manhattans

Mon-A-Tini

Ciroc Vodka & Mon Ami Ice wine \$16.50

Key Lime Pie Martini

Malibu Coconut Rum, Licor 43,
splash of lime juice
and sweet cream \$13

Cranberry Gimlet

Beefeater Gin or Absolut Vodka
cranberry juice & a splash of lime \$14

Chocolate Raspberry Martini

Stoli Vanilla Vodka, Godiva Chocolate
Liqueur & Raspberry Liqueur \$13

Ruby Red Martini

Sky Texas Grapefruit Vodka &
a splash of red grapefruit juice \$12

Tiramisu Martini

Stoli Vanilla Vodka, Amaretto,
Kahlua & a splash of cream \$13

Maker's Manhattan

Maker's Mark Bourbon, sweet vermouth &
a dash of orange bitters \$18

Cosmopolitan

Absolut Vodka, Cointreau,
cranberry & splash of lime \$14

Pomegranate Tequila Martini

Jose Cuervo, pomegranate juice with a
splash of Grand Marnier & lime juice with a
sugared rim \$14

Lemon Meringue Pie Martini

Stoli Vanilla Vodka, Limoncello
& a splash of sweet cream \$14