



Join us for a gourmet dinner journey featuring local products and unique Italian steakhouse cuisine.

STARTERS

Toasted Portabella & Fontina Ravioli Tomato Basil Crema \$17 ^(v)

Baked Focaccia Caprese Heirloom Tomatoes, Basil, Mozzarella \$16 ^(v)

Bolognese Dip Toasted Focaccia, Mozzarella, Shaved Romano Blend \$19

Prosciutto Insalata Mozzarella Heirloom Tomatoes, Balsamic Reduction, Basil \$18

Crab Cake Sundried Tomato Basil Relish, Pesto Aioli \$25 ^(House Favorite)

SIDE SALAD

House Salad Mixed Greens, Tomato, Onion, Cucumber, Eggs, Cheddar, Choice of Dressing \$10 ^{(GF), (v)}

Caesar Romaine, Shaved Romano, Garlic Croutons \$13

Wedge Iceberg Lettuce, Tomato, Red Onion, Bacon, Gorgonzola \$13

ENTRÉE SALADS

Fried Chicken Cobb Tomato, Carrots, Eggs, Shredded Cheddar, Roasted Corn \$20

Grilled Steak Salad Romaine Lettuce, Tomato, Cucumber, Red Onion, Gorgonzola \$23

Italian Antipasto Cured Meats, Tomato, Cucumber, Red Onion, Kalamata Olive, Pepperoncini,
Roasted Red Pepper, Shaved Romano Blend \$21

House Restaurant, The Preferred Steak of Montgomery

Ribeye (20oz.) \$60

NY Strip (16oz.) \$45

Filet (8oz.) \$50

Tomahawk Porkchop (20oz.) \$40

32 oz. Dry-Aged Porterhouse for 2 \$120

All Steaks Served With

Sea Salt Baked Potato & Broccolini

Loaded Baked Potato ~ Pork Belly, Pimento Cheese & House Fried Onions +\$5

Surf & Turf Baked Potato ~ Jumbo lump Crab, Shrimp, Crawfish & Scampi Butter + \$10

Veal Demi-Glace – or – Maître D Butter

Pair with Shrimp, Sauteed Mushrooms, or a Sommelier Suggestion

HANDHELDS

All Handhelds are served with House Made Fries

House Burger (8oz.) Lettuce, Onion, Tomato, Pickles, Cheddar Cheese, Brioche Bun \$17

Add Bacon... \$2 Double Stack... \$10

FLATBREADS

All Flatbreads are served with house salad, your choice of dressing

Portabella Marinated Mushrooms Roasted Red Pepper, Red Onion, Asparagus, Pesto \$22 ^(v)

Meatball Marinara Mozzarella, Basil \$22

Prosciutto, Heirloom Tomato Mozzarella, Basil, Balsamic \$22

Chicken Piccata Caper Cream sauce, Artichokes, Mushrooms \$22

ENTREES

Pan Seared Scallops Wild Mushroom Risotto, Asparagus, White Wine Mushroom Cream Sauce \$40 ^(Chef's Signature)

Pan Seared Salmon Gnocchi, Sauteed Spinach, Sundried Tomato, Basil \$34

Spaghetti & Meatballs Tomato Basil Sauce, Toasted Focaccia, Shaved Romano Three Blend Parmesan \$32

Chicken Piccata Capers, Artichoke, Mushrooms, White Wine Butter Sauce, Linguine \$28

Mushroom Ragout over House Made Grits \$30 ^(v)

Vodka Alfredo Penne Toasted Focaccia, Shaved Romano Blend \$23 ^(v)

Add Chicken... \$6 Add Shrimp... \$8 Add Salmon...\$10 Pork Belly Lardons... \$5

Braised Short Rib Ragu Pappardelle Pasta, Wild Mushrooms, Mozzarella, Red Wine Jus Reduction, Shaved Romano
Blend Toasted Focaccia \$38

All Parties over 6 are subject to a 20% gratuity

Renaissance Montgomery Hotel & Spa at the Convention Center | 201 Tallapoosa St, Montgomery, Al 36104 | +1 334 481 5166

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

*Some Items may contain nuts, GF = Gluten Free