



2 for 22

TWO COURSES FOR \$22

Create your own perfect meal by choosing one item from each course.

All entrées come with choice of one side.

Please no sharing.

First Course

CHOOSE ONE

CROSTINI

Thin slices of lightly-toasted French bread topped with our own blend of crumbled bleu cheese, diced tomatoes, basil, oregano and a sprinkling of four Italian cheeses.

CUP OF HOMEMADE SOUP OF THE DAY

Ask your server.

RIBS KING SALAD

An assortment of fresh greens topped with tomatoes, carrots, red onions, cucumbers and homemade croutons. A salad fit for a king.

Second Course

CHOOSE ONE

WORLD-FAMOUS MONTGOMERY INN HALF STACK OF RIBS

A generous stack (approximately 7 bones) of our world famous ribs. Choose either our original slow-roasted ribs or our hickory-smoked spare ribs.

BARBECUED SPRING CHICKEN

Barbecued, hand-spiced, slow-roasted, all-natural, all-white half spring chicken, served with our famous barbecue sauce.

COHO SALMON

Grilled or blackened to perfection.

Also known as silver salmon; also known as delicious.



3 for 33

THREE COURSES FOR \$33

*Create your own perfect meal by choosing one item from each course.
All entrées come with choice of one side.
Please no sharing.*

First Course

CHOOSE ONE

GULF SHRIMP CANTONESE

Three delicately breaded shrimp fried golden brown, served with our sweet Damson plum & hot mustard sauce. It sounds awesome because it is.

CLASSIC CAESAR SALAD

Tender hearts of romaine lettuce tossed in our Caesar dressing with homemade croutons and shredded parmesan cheese.

BLEU LETTUCE WEDGE

Served with creamy bleu cheese dressing, tomatoes and smoked bacon. Topped with bleu cheese crumbles.

Second Course

CHOOSE ONE

WORLD-FAMOUS MONTGOMERY INN FULL STACK OF RIBS

An extra-generous stack (approximately 12 bones) of our world famous ribs. Choose either our original slow-roasted ribs or our hickory-smoked spare ribs.

RIBS & CHICKEN COMBO

A smaller portion of ribs (your choice of our original slow-roasted ribs or our hickory-smoked spare ribs), with a hand-spiced, slow-roasted quarter chicken, both served with our famous barbecue sauce.

SALMON CALIFORNIA

Grilled and served on a bed of spinach, topped with sautéed mushrooms, artichoke hearts and sun-dried tomatoes. Served with a creamy butter, white wine and dill sauce.

TWO GRILLED PORK CHOPS

Extra-thick, hand-cut, hand-spiced pork chops served with onion straws and our famous barbecue sauce.

Third Course

CHOOSE ONE

PROFITEROLE

Buttery puffed pastry shell stuffed with Graeter's vanilla ice cream and topped with hot fudge.

TRADITIONAL CHEESECAKE
