



**Bruschetta** \$12

Vine-ripened tomatoes, basil, shallots, and parmesan. Served with garlic toasted crostini.

**Steamed Mussels** \$22

Over a pound of New Zealand freshwater mussels steamed and tossed in a lemon & herb beurre blanc. Served with garlic toasted crostini.

**Fried Brussels** \$14

Fried brussels tossed in an orange-mustard creme. Topped with green apple & orange suprêmes.

**Butterfly Charcuterie** \$24

Assorted cured meats and imported cheeses plus some extras. Served with French loaf.

**Fried Calamari** \$17

Buttermilk-brined calamari breaded & fried with lemons. Served with sweet peppers & a Calabrian chili aioli.

**Steak Tartare** \$19

Minced tenderloin with capers, pickled red onion, parmesan, and pasteurized egg yolk. Served with garlic toasted crostini.

**SOUPS AND SALADS**

**Lobster Bisque Soup** \$6

Rich and delicious lobster bisque topped with crème fraîche and thyme garnish.

**Potato Leek Soup** \$6

Creamy potato & leek soup topped with truffle oiled croutons.

**Side Wedge Salad** \$6

Chopped iceberg lettuce topped with tomato, bacon bits, bleu cheese crumble and house bleu cheese dressing.

**Side Monarch House Salad** \$6

Mixed greens, cucumber, tomato, carrot, and croutons. Served with choice of dressing

**Side Caesar Salad** \$6

Classic Caesar dressing tossed over chopped romaine hearts, with shaved parmesan and crouton.

**Bread Service** \$6

Sampling of breads from Le Quartier bakery with roasted garlic & herb butter.

+ Mushroom Paté \$5



**Bread & Marrow** \$10

Sampling of breads from Le Quartier bakery with roasted marrow filled bone.

+ Mushroom Paté \$5

**ENTRÉE SALADS**

**Wedge Salad** \$12

A generous wedge of iceberg lettuce topped with tomato, bacon bits, bleu cheese crumble and house bleu cheese dressing

**Berries & Bleu Salad** \$12

Mixed greens, seasonal berry medley, and bleu cheese crumbles with candied walnuts. Served with house vinaigrette.

Add On: Chicken \$10

\*Steak \$14

**Grilled Chicken Caesar Salad** \$16

Grilled romaine heart & chicken breast drizzled in house Caesar dressing with croutons.

\*Salmon \$12

Shrimp \$12

**PASTA**

**Tortelloni Pesto** \$18

Mozzarella, parmesan, asiago, and ricotta in gluten friendly tortelloni. Served with house pesto sauce.

**Sun-dried Tomato Gnocchi** \$18

Gluten friendly potato gnocchi with fresh spinach, carrot, and peas in a sun-dried tomato dulce sauce.

Add On: Chicken \$10

\*Steak \$14

**Penne Vodka Rosa** \$18

Penne with melted burrata and cherry tomatoes in a creamy vodka rosa sauce.

\*Salmon \$12

Shrimp \$12

\*ALL MENU ITEMS MAY BE COOKED TO ORDER. CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS; ESPECIALLY IF YOU HAVE UNDERLYING MEDICAL CONDITIONS.

\*\*A GRATUITY OF 20% WILL BE ADDED TO ALL PARTIES OF 6 OR MORE GUESTS AND/OR PARTIES REQUESTING SEPARATE CHECKS.





## ENTRÉES

### Beef Wellington\* \$54

A 6oz. prime center-cut filet topped with a mushroom duxelles wrapped with prosciutto and again in puff pasty and baked. Served with pommes puree and seasonal vegetable.

\*\*Can only be served med-rare to medium.\*\*

### Steak & Frites\* \$28

Our take on the French classic with a hand-cut 7 oz. prime Brazilian picanha grilled and dressed with our house demi glace. Served with Monarch fries and a side of house aioli.

### The Reddick\* \$48

A hand-cut 14 oz. grilled prime ribeye dusted with our house dry-rub. Served with pommes puree and seasonal vegetables.

### The Tower\* \$46

A hand-cut 10 oz. grilled prime NY strip. Served with pommes puree & seasonal vegetables.

### The Deco\* \$50

A hand-cut 8 oz. grilled prime tenderloin filet. Served with pommes puree & seasonal vegetables.



### Duck Confit\* \$38

Pan seared 1/2 duck served medium with a duck jus. Served with a side of wilted Swiss chard and micro greens salad tossed in a cherry vinaigrette.

### Chicken Roulade \$34

Chicken breast rolled with rosemary and thyme served on top of truffled pommes puree along side sweet herbed carrots and garnished with gribenes.

### Wild Mushroom Risotto \$22

Arborio rice with parmesan cheese, selection of wild mushrooms, and house vegetable stock.

Add On:

Chicken \$10 \*Steak \$14 \*Salmon \$12 Shrimp \$12

### Atlantic Salmon\* \$34

Our potato encrusted Atlantic salmon filet pan-seared and served with a creamy pesto sauce. Served with a frisee salad tossed in a Dijon vinaigrette

### Ratatoullie \$22

Thin slices of Japanese eggplant, tomato, yellow squash, and zucchini finished with a tomato & pepper piperade sauce.

### ...and to top it off.

Roasted Garlic & Herb Butter

Calabrian Chili Butter

Gorgonzola & Garlic Butter

Mushroom & Tallow Butter + \$5

## SIDES

Creamed Spinach

Sautéed Zucchini & Squash

Grilled Asparagus & Prosciutto + \$5

Brussels + \$5

Monarch Fries

Pommes purée

Twice Baked Potato + \$5

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