



CAVIAR

PETROSSIAN 30G

CLASSIC SHASSETRA 70 • IMPERIAL WHITE STURGEON 150
OSSETRA PRESIDENT 275 • TASTING FLIGHT OF THREE 36G 195
{blini, farm egg, chive, crème fraiche}

SEAFOOD PLATEAUX

70/140

EAST & WEST COAST OYSTERS 4

HALF POUND KING CRAB LEGS 34

1/2 DOZEN LEMON HERB JUMBO PRAWNS 25

CHILLED CRAB RILLETTE 16
bacon crumble, pickled fennel, piquillo, endive

SALADS & SOUPS

TABLE SIDE CAESAR 20 PP (MIN 2 PPL)
hearts of romaine, crouton, white anchovy, parmesan

THE MONARCH SALAD 16
bibb lettuce, applewood smoked bacon, blue cheese, red onion, walnuts, apple, honey mustard vinaigrette

MARKET GREEN SALAD 13
mixed greens, fresh herbs, tomato, cucumber, champagne vinaigrette

FRENCH ONION SOUP 15
gruyère, crostini

SOUP OF THE DAY 14
Chef's Inspiration

STARTERS

DIVER SCALLOPS 23
curried squash puree, charred onion, cilantro, kumquat

ROASTED BONE MARROW 21
creamed shiitake, green garlic, scallion, tempura

STEAMED MUSSELS & CLAMS 19
nduja salami, sofrito, lemon confit, sherry tomato broth, fried anchovy

MONARCH ROCKEFELLER 22
oyster, lump crab, garlic, spinach, parmesan, smoked trout roe

PRIME FILET TARTARE 23
cognac, harissa aioli, caper, truffle, quail egg, parmesan

BRAISED DUCK POUTINE 18
cheese curds, house chips, whole grain dijon gravy, chives

FISH & FOWL

SEARED SCOTTISH SALMON 40
braised leek, celery root, granny smith apple, salmon roe

LEMON SOLE 37
spinach & roasted tomato basmati pilaf, brown butter beurre blanc

HERB ROASTED HALF CHICKEN 32
smashed potato, lemon pan jus

BROILED HALF MAINE LOBSTER 60
shrimp & scallop mousseline, caviar lemon crème, fine herbs salad



PRIME SELECTIONS

PRIME MEATS

49 6 oz BISON FILET
58 8 oz PRIME FILET
63 18 oz KANSAS CITY STRIP
65 20 oz COWBOY RIB EYE

For Two

95 28 oz PORTERHOUSE
120 32 oz TOMAHAWK RIB EYE

48 18 oz PORK TOMAHAWK
apple chutney

65 COLORADO RACK OF LAMB
whole grain mustard, rosemary, mint gremolata

SIDES

12 Hassleback Potato, *cheddar bechamel, raclette*
13 Charred Broccoli, *pickled chili, pine nuts, red onion, aged gouda*
11 Yorkshire Pudding, *curry creme fraiche, cilantro*
12 Pan-Fried Smashed Potato, *herb butter*
14 Grilled Asparagus, *speck, parmesan crisp, lemon oil*
14 Seared Mushrooms, *garlic confit*
11 Creamed Spinach, *Pernod, whipped cream cheese*
10 House-Cut Chips, *rosemary salt, parmesan*
11 Coconut Curried Cauliflower, *pickled onion, golden raisin, pistachio*
10 Whipped Potatoes, *smoked sea salt, chive*
10 Sautéed Spinach, *sliced shallot, crispy garlic*
18 Parisian Gnocchi, *truffle, parmesan, mushroom*
35 Black Truffle Mac & Cheese, *shaved fresh*
13 Roasted Brussels Sprouts, *spicy mayo, radicchio, smoked shiitake*

THE MONARCH BISON BURGER 30

piquillo hollandaise, bleu cheese, bacon, caramelized onions, arugula

SAUCES

Piquillo Pepper Hollandaise.....4
London Curry Sauce.....5
Sherry Mushroom Ragout.....5
Green Peppercorn Demi.....5
Garlic Herb Butter.....3
Gaucho Chimichurri.....4
Spicy House English Mustard.....2

CROWN IT

Shaved Foie Gras Torchon.....18
King Crab Oscar.....25
Butter Poached Lobster Tail.....22
Garlic Roasted Scallop.....16
King Crab.....22
Roasted Bone Marrow.....10
Stilton Blue Cheese.....6
Caramelized Farm Onions.....6
Fresh Winter Truffle.....MP