



CAVIAR

BJORK 30G

KALUGA HYBRID 100 • SIBERIAN STURGEON ROYAL 175

OSCIETRA 295 • TASTING FLIGHT OF THREE 36G 215

{blini, farm egg, chive, crème fraîche}

SEAFOOD PLATEAUX

PETIT/GRAND ~ MP

EAST & WEST COAST OYSTERS 5

HALF POUND KING CRAB LEGS MP

1/2 DOZEN LEMON HERB
JUMBO PRAWNS 30

STARTERS

HAMACHI CRUDO* 31
crispy garlic, charred bell peppers,
castelvetrano olives, tomato vinaigrette

MONARCH ROCKEFELLER 28
oyster, lump crab, garlic, spinach, parmesan, smoked trout roe

BONE MARROW 34
lamb marmalade, madras curry brûlée,
grilled sourdough, mint cilantro salad
Luge ~ Clase Azul Reposado +20 ~ Oishi Brandy Cask +10

CRAB CAKES 32
béarnaise, citrus emulsion, radish, pickled fennel, endive

STEAMED MUSSELS 29
white wine ouzo broth, melted crispy leeks,
caramelized fennel, cilantro

DIVER SCALLOPS 38
pistachio dukkah, apple fennel slaw,
celeriac purée, verjus rouge

STEAK TARTARE BRUSCHETTA* 35
crispy shallots, truffle horseradish aioli,
watercress, egg bottarga

SALADS & SOUPS

*TABLE SIDE CAESAR 25 PP (MIN 2 PPL)
hearts of romaine, crouton, white anchovy, parmesan

THE MONARCH SALAD 24
bibb lettuce, applewood smoked bacon, blue cheese,
red onion, walnuts, apple, honey mustard vinaigrette

DUCK BACON LYONNAISE SALAD 25
house duck bacon, poached egg, confit potato,
bacon sherry vinaigrette

MARKET GREEN SALAD 18
mixed greens, fresh herbs, tomato, cucumber,
Champagne vinaigrette

FRENCH ONION SOUP 20
gruyère, crostini

FISH & FOWL

PAN ROASTED CHILEAN SEA BASS 62
parsnip purée, gremolata, crispy parsnips, micro greens

LEMON SOLE 55
spinach & roasted tomato basmati pilaf,
brown butter beurre blanc

TUNA STEAK 58
pan seared, tomato port jus,
bourbon roasted carrots, leek & carrot salad

HERB ROASTED HALF CHICKEN 44
confit potato, lemon pan jus



PRIME SELECTIONS

PRIME MEATS

55 6 oz BISON FILET

67 8 oz PRIME FILET

78 12 oz EYE OF RIB EYE

82 18 oz KANSAS CITY STRIP

89 20 oz COWBOY RIB EYE

For Two

130 32 oz PORTERHOUSE

150 35 oz TOMAHAWK RIB EYE

72 COLORADO RACK OF LAMB
harrisa steak sauce, mint pesto

MP DAILY BUTCHER'S CUT

SIDES

17 Potatoes au Gratin, mornay, parmesan snow, chives

16 Onion Strings, harissa steak sauce

18 Crispy Brussels Sprouts, bacon sherry viniagrette,
crispy prosciutto

17 Asparagus, charred, lemon

24 Parisienne Truffle Gnocchi, mushroom, parmesan

17 Haricots Verts, blue cheese, almond, lemon confit

15 House-Cut Chips, rosemary salt

19 Charred Brocolini, romesco, garlic chili oil

15 Whipped Potatoes, smoked sea salt, chive

15 Spinach, creamed or sautéed

25 Roasted Maitake Mushrooms, sesame oil, jus

38 Truffle Mac & Cheese, shaved fresh winter truffles

THE MONARCH BISON BURGER 38
béarnaise, gruyère, bacon, caramelized onions, bib lettuce, truffle chips

SAUCES

Béarnaise 9

Beurre Rouge Blue Cheese Butter 10

Harrisa Steak Sauce 9

Sherry Mushroom Ragout 10

Green Peppercorn Demi 10

Gaucha Chimichurri 9

Spicy House English Mustard 6

Creamy Horseradish 7

CROWN IT

King Crab Oscar 42

Butter Poached Lobster Tail 40

Roasted Scallop 19

King Crab 45

Smokey Blue Cheese Crust 12

Caramelized Onions 10

Bone Marrow 25

Fresh Winter Truffle MP