



STARTERS

CRAB CAKE	27
Meyer Lemon Aioli, Torn Herb Salad, Candied Lemon Zest	
OYSTERS OF THE DAY	(Half Dozen 24 / Dozen 48)
Cucumber Mignonette, Horseradish, Lemon (ADD Kaluga Caviar Crowns 8 EACH)	
WAGYU MEATBALL SLIDER	11 EACH
Wagyu Fat Bun, House Mozzarella, Smoked Tomato Sauce	
BISON CARPACCIO*	22
Whole Grain Mustard Vinaigrette, Fried Capers, Arugula, 22 Month Gouda	
HOUSE MADE BURRATA	16
Olive Oil, Flake Salt, Grilled Bread	
LAMB TARTARE*	28
Aioli, Pickled Ramp, Truffle Poached Egg Yolk, Shaved Lamb, Fried Lentils, Toasted Crostini	

SOUP & SALAD

SOUP DU JOUR	MP
Daily Chef Selection	
FRENCH ONION SOUP	14
Smoked Gouda, Gruyere, Bone Marrow Crouton	
BABY WEDGE SALAD	14
Prosciutto, Cherry Tomato, Pickled Red Onion, Creamy Gorgonzola Vinaigrette	
CAESAR SALAD	16
Toasted Brioche, Shaved Parmesan, Roasted Anchovy Vinaigrette (Prepared Tableside)	
BEET SALAD	15
Beet "Bacon", Pickled Golden Beets, Pistachio Sweet Pea Puree, Arugula, Citrus Vinaigrette, Herb Whipped Goat Cheese Crostini, Dukkah	

SIDES

Portioned for 2 people

ROASTED WILD MUSHROOMS, ROSEMARY, MUSTARD, SALSA VERDE	15
CATALAN STEWED SPINACH, SHERRY CREAM, RAISINS, APPLE, PINE NUTS	13
FRIED BRUSSELS SPROUTS WITH SESAME, TOGARASHI, AND SCALLIONS	13
SWEET CORN CROQUETTES, CHIPOTLE CRÈME FRAICHE	13
GRILLED JUMBO ASPARAGUS, CARROT HUMMUS, HAZELNUT GREMOLATA	15
TRUFFLE MAC AND CHEESE (ADD CRAB 13 / LOBSTER 16)	16
CHIVE WHIPPED POTATOES	13
JUMBO BAKED POTATO, CHEDDAR, SMOKED PORK BELLY, CRÈME FRAÎCHE	12

MONARCH CHOPHOUSE



STEAKS AND CHOPS

U.S.D.A Prime Beef presented with demi-glace stewed mushrooms and beef chicharrón

45 DAY DRY AGED PRIME NY STRIP 12oz	92
PRIME NY STRIP LOIN 16oz	65
PRIME BONE-IN RIBEYE 22oz	95
PRIME FILET MIGNON 8oz	65
WAGYU	MP
Wagyu selection of the day	
BISON TENDERLOIN 8oz	60
PRIME TOMAHAWK RIBEYE 36oz	155
Served with a Trio of Dipping Sauces	
BISON RIBEYE 18oz	75
BONE-IN STRIP 20oz	85

STYLES

OSCAR 18 | AU POIVRE 6 | BLEU CHEESE MOUSSE 6
APPLEWOOD SMOKED À LA MINUTE 5 | BEARNAISE 6

MAINS

BRAISED BISON SHORT RIB	45
Broiled Bone Marrow, Bordeaux Demi-Glace, Wild Mushrooms	
ROASTED COLORADO LAMB CHOPS	75
Mint Pistachio Crust, Red Wine Reduction	
ROASTED FREE RANGE CHICKEN	40
Moroccan Roasted Chicken, Harissa, Preserved Lemon	
STEAK DIANE	75
Beef Tenderloin, Organic Mushrooms, Demi-Glace (Prepared Tableside)	
CEDAR PLANK SKUNA BAY SALMON	40
Broiled Sweet Onions, Basil, Smoked Salmon Butter	
CHILEAN SEA BASS	50
Tumeric Fingerling Potatoes, Rasam Broth, Saffron	
PAN SEARED SCALLOPS	50
Tomato Consommé, Roasted Heirloom Tomato, Fennel, Finger Lime	

ADDITIONS

LOBSTER TAIL MP | KING CRAB LEGS MP

*Menu advisory: District Health Department advises that eating raw, undercooked animal foods, or animal foods that are not otherwise processed to eliminate pathogens (such as meat, poultry, eggs, milk, seafood or shellfish) poses a potential health risk to everyone, especially the elderly, young children under the age of four years, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking or processing of foods to eliminate pathogens reduces the risk of illness.