

MONARCH CHOPHOUSE



STARTERS

CRAB CAKE	22
Meyer Lemon Aioli, Torn Herb Salad, Candied Lemon Zest	
JUMBO PRAWN COCKTAIL	21
Cocktail Sauce, Lemon, Pickled Carrot Salad	
PROSCIUTTO WRAPPED SCALLOPS	18
Brussels Sprouts Salad, Meyer Lemon Vinaigrette, Rosemary Salt	
BISON CARPACCIO*	19
Whole Grain Mustard Vinaigrette, Fried Capers, Arugula, 22 Month Gouda	
ARTISAN CHEESE PLATTER	23
Imported, Local and House-made selections with Pickles and Roasted Olives	
SMOKED SALMON RILLETTES	16
Pickled Mustard Seed, Fried Shallot Crumble, Crème Fraîche, Crostini	

SOUP & SALAD

SOUP DU JOUR	MP
Daily Chef Selection	
FRENCH ONION SOUP	12
Smoked Gouda, Gruyere, Bone Marrow Crouton	
BABY WEDGE SALAD	12
Prosciutto, Cherry Tomato, Pickled Red Onion, Creamy Gorgonzola Vinaigrette	
CAESAR SALAD	15
Toasted Brioche, Shaved Parmesan, Roasted Anchovy Vinaigrette (Prepared Tableside)	
ROASTED BEET SALAD	15
Burrata, Watercress, Roasted Cashews, Shaved Apple, Cider Vinaigrette	

SIDES

Portioned for 2 people

ROASTED WILD MUSHROOMS, ROSEMARY, MUSTARD, SALSA VERDE	10
CATALAN STEWED SPINACH, SHERRY CREAM, RAISINS, APPLE, PINE NUTS	10
BRUSSELS SPROUTS, AGRODOLCE, SMOKED WHITE BEAN PUREE	10
PARMESAN RISOTTO (ADD LOBSTER 14 / CRAB 12)	12
GRILLED JUMBO ASPARAGUS, CARROT HUMMUS, HAZELNUT GREMOLATA	14
LOBSTER TRUFFLE MAC AND CHEESE	26
CHIVE WHIPPED POTATOES	10
JUMBO BAKED POTATO, CHEDDAR, SMOKED PORK BELLY, CRÈME FRAÎCHE	10

*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.

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STEAKS AND CHOPS

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

PRIME NY STRIP LOIN 16oz	58
PRIME BONE-IN RIBEYE 22oz	81
PRIME FILET MIGNON 8oz	61
AMERICAN WAGYU	MP
American Wagyu selection of the day	
BISON TENDERLOIN 8oz	56
PRIME TOMAHAWK RIBEYE 36oz	152
Served with a Trio of Dipping Sauces	
BISON RIBEYE 18oz	65
BONE-IN VENISON CHOP 10oz	56

STYLES

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

MAINS

BRAISED BISON SHORT RIB	39
Broiled Bone Marrow, Bordeaux Demi-Glace, Wild Mushrooms	
ROASTED COLORADO LAMB CHOPS	52
Mint Pistachio Crust, Red Wine Reduction	
ROASTED FREE RANGE CHICKEN	37
Moroccan Roasted Chicken, Olive Fig Chutney, Harissa, Preserved Lemon	
STEAK DIANE	64
Beef Tenderloin, Organic Mushrooms, Demi-Glace (Prepared Tableside)	
CEDAR PLANK SKUNA BAY SALMON	38
Broiled Sweet Onions, Basil, Smoked Salmon Butter	
CHILEAN SEA BASS	39
Tumeric Fingerling Potatoes, Rasam Broth, Saffron	
SCALLOP	38
Pan Roasted Scallops, Butternut Squash Romesco, Belgian Endive, Spanish Chorizo Vinaigrette	

ADDITIONS

LOBSTER TAIL MP | KING CRAB LEGS MP

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