



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 EA)	
WAGYU MEATBALL SLIDER	11 EA
Wagyu Fat Bun, House Mozzarella, Smoked Tomato Sauce	
BISON CARPACCIO*	22
Whole Grain Mustard Vinaigrette, Fried Capers, Arugula, 22 Month Aged Gouda	
HOUSE MADE BURRATA	22
Orange, Fennel Salad, Membrillo, Cashew, Toasted Brioche	

SEAFOOD TOWER FOR TWO*

1/2lb King Crab Legs, Lobster Tail, Lobster Claw Salad, Oysters, Jumbo Shrimp, Mussels, Fish of the Day Crudo, Grilled Scallion Ponzu, Cucumber Mignonette, Cocktail Sauce, Lemons, Horseradish	200
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SOUPS AND SALAD

SOUP DU JOUR	MP
Daily Chef Selection	
FRENCH ONION SOUP	14
Smoked Gouda, Gruyere, Bone Marrow Crouton	
HOUSE SALAD	14
Prosciutto, Cherry Tomato, Pickled Red Onion, Creamy Gorgonzola Vinaigrette	
CAESAR SALAD	16
Toasted Brioche, Shaved Parmesan, Roasted Anchovy Vinaigrette (Prepared Tableside)	
LACINATO KALE SALAD	14
Compressed Apple, Parmesan Dressing, Pumpkin Seed Dukkah, Radish	

SIDES

Portioned for 2 people

ROASTED WILD MUSHROOMS, ROSEMARY, MUSTARD, SALSA VERDE	15
SOUTHERN BRAISED KALE, SMOKED PORK BELLY, PICKLED PEPPERS	14
FRIED BRUSSELS SPROUTS, SESAME, TOGARASHI, SCALLIONS	13
PROSCIUTTO CROQUETTES, AIOLI, BASIL	14
JUMBO ASPARAGUS, BAGNA CAUDA, LEMON ZEST, PARMESAN	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 10OZ	98
PRIME NY STRIP LOIN 16OZ	69
PRIME BONE-IN RIBEYE 22OZ	95
PRIME FILET MIGNON 8OZ	67
BISON TENDERLOIN 8OZ	60
PRIME TOMAHAWK RIBEYE 36OZ	155
<i>Served with a Trio of Dipping Sauces</i>	
BISON RIBEYE 18OZ	75

A5 WAGYU

Imported from Kumamoto Japan, Beef Marbling Standard Scale 11/12

Available Sizes: 3oz, 4oz, 6oz, 8oz

per oz 34

STYLES

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

MAINS

BRAISED BISON SHORT RIB	45
<i>Broiled Bone Marrow, Bordeaux Demi-Glace, Wild Mushrooms</i>	
ROASTED COLORADO LAMB CHOPS	75
<i>Mint Pistachio Crust, Red Wine Reduction</i>	
ROASTED FREE RANGE CHICKEN	40
<i>Moroccan Roasted Chicken, Harissa, Preserved Lemon</i>	
STEAK DIANE	75
<i>Beef Tenderloin, Organic Mushrooms, Demi-Glace (Prepared Tableside)</i>	
CEDAR PLANK SKUNA BAY SALMON	40
<i>Broiled Sweet Onions, Basil, Smoked Salmon Butter</i>	
CHILEAN SEA BASS	50
<i>Tumeric Fingerling Potatoes, Rasam Broth, Saffron</i>	
PAN SEARED SCALLOPS	55
<i>Truffle Puree, Kaluga Caviar, Fried Leeks</i>	
WILD BOAR TENDERLOIN	40
<i>Cider Reduction, Fresh Herbs, Anise Compressed Pickles</i>	

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.