

Mother's Day

DINING

Sunday, May 12, 2024

MONARCH CHOPHOUSE

5 pm to 9 pm • \$100*

Appetizer

Beet and Gin Cured Verlasso Salmon
Avocado, Horseradish Mousse, Radish

Salad

Crab Yuzu Salad
Hearts of Palm, Micro Mustard Greens, Popped Amaranth, Endive

Main

Surf and Turf
8oz. Grilled Beef Filet, Pan Roasted Scallops, Roasted Asparagus, Red Wine Demiglace with Truffle, Fried Shoestring Potatoes

Dessert

Raspberry Molten Cake
Crispy Meringue, Crispy Chocolate Streusel, Roasted White Chocolate Ice Cream

TWENTY FOUR **7**

BREAKFAST. BITES. BURGERS. BREWS.

11 am to 11 pm • \$42.99*

First Course

Arugula and Watercress Salad
Strawberries, Blueberries, Candied Walnuts, Feta Cheese, Strawberry Champagne Vinaigrette

Main Course

Seafood Duet Scampi
Lobster, Shrimp, Mushrooms, Peas, Scampi Sauce, Linguine, Garlic Toast

Dessert

Strawberry Shortcake
Champagne Macerated Strawberries, Vanilla Bean Whipped Cream

bistro MARIPOSA

5 pm to 10 pm • \$85*

Spanish Charcuterie

Jamon Iberico, Marcona Almonds, Mitica Quicos, House Pickle, Hibiscus Red Onion, Roncal, Queso Tetilla

Ensalada Corazon

Manchego, Grilled Romaine, Chorizo, Strawberry Vinaigrette, Arugula, Pomegranate, Spiced Apple

Mar y Tierra

New York Steak, Jumbo Mexican White Shrimp, Salsa Roja, Mojo Garlic, Fried Asparagus

Tres Leches de Citricos

Crème Anglaise, Compressed Strawberry, Sweet Corn Ice Cream

the BUFFET

Champagne Brunch 9:30 am to 3 pm.

Dinner 3 pm to 10 pm

Adults \$58.99* • Kids (Age 4-10) \$32.99*

Herb Crusted Prime Rib

Herb Crusted Rack of Lamb

Bone-In Maple Glazed Ham

Snow Crab Legs

Lobster Tails

Oysters Rockefeller

Mushroom and Feta Stuffed Chicken Breasts

Grilled New York Steak

Roasted Asparagus with Bacon Truffle Crumble

French Macarons



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*Tax and Gratuity not included.