THE MONARCH STEAK HOUSE

CAVIAR

BJORK 30G

KALUGA HYBRID *95* • SIBERIAN STURGEON ROYAL *150*

OSCIETRA *275* • TASTING FLIGHT OF THREE 36G *195*

{blini, farm egg, chive, crème fraiche}

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

SEARED FOIE GRAS *34*
quince & apple butter, asian pear, citrus, buttermilk biscuit

DIVER SCALLOPS *32*
cauliflower, plum, garlic & chili oil

PRIME STEAK TARTARE *29*
toasted brioche, mustard aioli, crispy shallots, caviar

STEAMED MUSSELS & CLAMS *26*
nduja salami, sofrito, lemon confit, sherry tomato broth, fried anchovy

MONARCH ROCKEFELLER *24*
oyster, lump crab, garlic, spinach, parmesan, smoked trout roe

CRAB CAKES *26*
piquillo hollandaise, pickled fennel, endive

SALADS & SOUPS

TABLE SIDE CAESAR *20 PP (MIN 2 PPL)*
hearts of romaine, crouton, white anchovy, parmesan

THE MONARCH SALAD *18*
bibb lettuce, applewood smoked bacon, blue cheese, red onion, walnuts, apple, honey mustard vinaigrette

MARKET GREEN SALAD *14*
mixed greens, fresh herbs, tomato, cucumber, champagne vinaigrette

FRENCH ONION SOUP *18*
gruyère, crostini

LOBSTER BISQUE *19*
butter poached lobster, fennel, piquillo
add lobster tail +27

FISH & FOWL

SEARED SCOTTISH SALMON *46*
sweet potato, broccolini, coconut broth

LEMON SOLE *45*
spinach & roasted tomato basmati pilaf, brown butter beurre blanc

PAN SEARED DUCK BREAST *46*
baby carrot, confit duck rice, spiced jus

HERB ROASTED HALF CHICKEN *39*
smashed potato, lemon pan jus

BUCATINI *29*
pecorino, parmesan, cracked black pepper, cured egg yolk
add lobster tail +27 ~ king crab +32
shaved winter truffle +MP

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PRIME SELECTIONS

PRIME MEATS

50 6 oz BISON FILET

63 8 oz PRIME FILET

68 18 oz KANSAS CITY STRIP

75 20 oz COWBOY RIB EYE

For Two

115 28 oz PORTERHOUSE

135 32 oz TOMAHAWK RIB EYE

59 18 oz PORK TOMAHAWK
apple chutney

66 COLORADO RACK OF LAMB
saffron israeli couscous, harissa yogurt, mint

SIDES

15 Potato au Gratin, *mornay, parmesan snow, chives*

14 Crispy Onion Petals, *cornmeal, parmesan, piquillo hollandaise*

14 Pan-Fried Smashed Potato, *herb butter*

20 Parisian Gnocchi, *truffle, parmesan, mushroom*

14 Creamed Spinach, *Pernod, whipped cream cheese*

13 House-Cut Chips, *rosemary salt, parmesan*

16 Roasted Carrots, *maple & tahini dressing, ras el hanout, pomegranate seeds*

13 Whipped Potatoes, *smoked sea salt, chive*

13 Sautéed Spinach, *sliced shallot, crispy garlic*

17 Glazed King Trumpet Mushrooms, *beurre fondue, chives*

35 Truffle Mac & Cheese, *shaved fresh winter truffle*

17 Crispy Brussells Sprouts, *soy & red wine vinaigrette, crispy pancetta, parmesan snow*

THE MONARCH BISON BURGER *30*

piquillo hollandaise, gruyere, bacon, caramelized onions, arugula

SAUCES

Piquillo Pepper Hollandaise *6*
London Curry Sauce *6*
Sherry Mushroom Ragout *6*
Green Peppercorn Demi *6*
Garlic Herb Butter *5*
Gaucho Chimichurri *6*
Spicy House English Mustard *4*
Creamy Horseradish *6*

CROWN IT

Foie Gras Torchon *18*
King Crab Oscar *35*
Butter Poached Lobster Tail *27*
Garlic Roasted Scallop *17*
King Crab *32*
Stilton Blue Cheese *8*
Caramelized Farm Onions *7*
Fresh Winter Truffles ..... *MP*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.