



CAVIAR

BJORK 30G

KALUGA HYBRID 100 • SIBERIAN STURGEON ROYAL 175

OSCIETRA 295 • TASTING FLIGHT OF THREE 36G 215

{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

BONE MARROW & ESCARGOT 34
soft scrambled egg, parsley crème, tête de moines

MONARCH ROCKEFELLER 26
oyster, lump crab, garlic, spinach, parmesan, smoked trout roe

*TUNA CRUDO 33
avocado mousse, ponzu sauce, garlic chili oil, pico de gallo

LABNEH BRUSCHETTA 28
spanish chorizo, gordal olives, arugula, prosciutto, za'atar oil

CRAB CAKES 31
béarnaise, citrus emulsion, radish, pickled fennel, endive

STEAMED MUSSELS 29
coconut curry broth, carrot and leek julienne

DIVER SCALLOPS 38
butternut squash purée, maitakes, hazelnuts, verjus rouge

SALADS & SOUPS

*TABLE SIDE CAESAR 25 PP (MIN 2 PPL)
hearts of romaine, crouton, white anchovy, parmesan

DUCK BACON LYONNAISE SALAD 25
maple foie gras vinaigrette, fried egg, candied pistachio

THE MONARCH SALAD 23
bibb lettuce, applewood smoked bacon, blue cheese, red onion, walnuts, apple, honey mustard vinaigrette

MARKET GREEN SALAD 18
mixed greens, fresh herbs, tomato, cucumber, champagne vinaigrette

FRENCH ONION SOUP 19
gruyère, crostini

FISH & FOWL

ALASKAN HALIBUT 58
warm walnut vinaigrette, roasted leek, truffle chive crème fraîche

LEMON SOLE 52
spinach & roasted tomato basmati pilaf, brown butter beurre blanc

SCOTTISH SALMON 54
horseradish crust, rock shrimp étouffée ravioli, celeriac beurre blanc, smoked paprika oil

HERB ROASTED HALF CHICKEN 44
smashed potato, lemon pan jus



PRIME SELECTIONS

PRIME MEATS

55 6 oz BISON FILET

67 8 oz PRIME FILET

78 12 oz EYE OF RIB EYE

82 18 oz KANSAS CITY STRIP

89 20 oz COWBOY RIB EYE

For Two

130 32 oz PORTERHOUSE

150 35 oz TOMAHAWK RIB EYE

59 18 oz PORK TOMAHAWK
apple chutney

72 COLORADO RACK OF LAMB
Za'atar marinade, chimichurri, yogurt sauce

SIDES

17 Potatoes au Gratin, *mornay, parmesan snow, chives*

16 Onion Strings, *onion jam, au jus béarnaise*

15 Smashed Potatoes, *yukon gold, herb butter*

17 Charred Asparagus, *soy red wine vinaigrette, chili crunch*

17 Haricots Verts, *blue cheese, almond, lemon confit*

15 House-Cut Chips, *rosemary salt*

17 Brussels Sprouts, *pistachio, parmesan, maple foie vinaigrette*

15 Whipped Potatoes, *smoked sea salt, chive*

15 Spinach, *creamed or sautéed*

24 Parisian Gnocchi, *truffle, parmesan, mushroom*

25 Roasted Maitake Mushrooms
sesame roasted jus

38 Truffle Mac & Cheese, *shaved fresh winter truffles*

THE MONARCH BISON BURGER 38
béarnaise, gruyère, bacon, caramelized onions, bib lettuce, truffle chips

SAUCES

Béarnaise 9

Bourbon Bacon Butter 8

Sherry Mushroom Ragout 10

Green Peppercorn Demi 10

Gaicho Chimichurri 9

Spicy House English Mustard 6

Creamy Horseradish 7

CROWN IT

Seared Foie Gras 25

King Crab Oscar 42

Butter Poached Lobster Tail 40

Garlic Roasted Scallop 19

King Crab 45

Blue Cheese Crust 9

Caramelized Onions 9

Fresh Winter Truffles MP