

TAPAS

CRAB CAKES 15 TWO PAN SEARED CRAB CAKES, SPICY REMOULADE

PRINCE EDWARD ISLAND MUSSELS 16 * PEI MUSSELS, FENNEL, LEEKS, GARLIC, WHITE WINE SAUCE, GRILLED FOCACCIA BREAD, PARMESAN FRITES

CALAMARI 15 | *GF ADD 2 FRESH FRIED OR SAUTEED CALAMARI, CHERRY PEPPERS, KALAMATA OLIVES, MARINARA, LEMON HERB AIOLI

SHRIMP COCKTAIL 14 * FOUR JUMBO SHRIMP, HOUSE-MADE COCKTAIL SAUCE

ANTIPASTO 16 | *GF ADD 2 ITALIAN CURED MEATS, FRESH RICOTTA CHEESE, SHARP PROVOLONE, GRILLED VEGETABLES, OLIVE SALAD, GRILLED **FI ATBRFAD**

GRILLED VEGETABLES & GARLIC BULB 16 | *GF ADD 2 ZUCCHINI, SQUASH, EGGPLANT, RED PEPPERS, ONION, TOASTED BREAD POINTS, BALSAMIC REDUCTION, CHEESE BLEND

CHICKEN QUESADILLA 13 GRILLED CHICKEN, CHEDDAR, BLACK OLIVES, SCALLIONS, TOMATOES, JALAPENOS, SOUR CREAM, HOUSE-MADE SALSA

GREENS & REANS 13 * BRAISED ESCAROLE, BEANS, GARLIC, CALABRIAN PEPPER ADD HOUSE-MADE SAUSAGE 4

ROASTED BRUSSELS 14 * BRUSSELS SPROUTS, CHOPPED BACON, SHAVED PARMESAN, BALSAMIC REDUCTION

POTATO CROQUETTES 14 THREE CROOUETTES, KATHERINE'S MASHED POTATOES, SMOKED GOUDA, SCALLIONS, CRISPY FRIED ONIONS, CARAMELIZED ONION CREAM SAUCE

MEATBALL 10 9 OZ. HOUSE-MADE MEATBALL, RICOTTA CHEESE, PESTO, SHAVED PARMESAN CHEESE, MARINARA SAUCE | VODKA SAUCE 2

ARTICHOKES FRENCH 14 | *GF ADD 2 SIX ARTICHOKE HEARTS, LEMON BUTTER SHERRY SAUCE

BROCCOLI FRENCH 14 | *GF ADD 2 FOUR BROCCOLI SPEARS, LEMON BUTTER SHERRY SAUCE

MONROE'S WINGS 17 TWELVE HOUSE-BRINED BONE-IN OR BONELESS WINGS, CHOICE OF SAUCE HOT | EXTRA HOT | MILD | MEDIUM | SPICY SICILIAN | GARLIC PARMESAN | COUNTRY SWEET

GARLIC BREAD 12 CHOICE OF: HONEY GOAT CHEESE, TOASTED PISTACHIO, FIG REDUCTION, FRESH HERBS OR SAUTEED SPINACH, ARTICHOKES, CHEESE

GRILLED FOCACCIA 14 FRESH RICOTTA, OLIVE TAPENADE, BALSAMIC REDUCTION

STUFFED MUSHROOMS 14

FIVE PIECES OF SWEET & SPICY SAUSAGE STUFFED MUSHROOMS

LIGHT FARE

MONROE'S BURGER 18 | *GF ADD 2 HALF POUND BURGER, HOUSE-MADE PICKLES, GRILLED BALSAMIC ONIONS, SLICED TOMATO, BRIOCHE, CHOICE OF SWISS, GORGONZOLA OR WHITE CHEDDAR, PARMESAN FRITES

MONROE'S VEGGIE BURGER 18

HOUSE-MADE VEGGIE BURGER, RED PEPPER AIOLI, GRILLED BALSAMIC ONIONS, SLICED TOMATO, BRIOCHE, CHOICE OF SWISS, GORGONZOLA, OR WHITE CHEDDAR, PARMESAN FRITES

CHICKEN CUTLET SANDWICH 18 | *GF ADD 2

BREADED CHICKEN CUTLET, ARUGULA, RED ONION, PARMESAN CHEESE, LEMON AIOLI, PARMESAN FRITES, TOASTED BAGUETTE

SOUP & SALAD

UPGRADE YOUR PROTEIN ADD EXTRA CHICKEN 7 | CHICKEN CUTLET 2 | SALMON 8 | GRILLED SHRIMP 9 | TUNA 10

TENDERLOIN 12 | HOUSE-MADE VEGGIE CUTLET 8 CHOPPED 3 | SUBSTITUTE ICEBERG OR ROMAINE 2

BOWL OF SOUP 8 CHICKEN PASTINA | *GF WITHOUT PASTA | CREAM OF TOMATO * | SOUP OF THE DAY

KALE & BUTTERNUT SQUASH SALAD 24 *

KALE, ROASTED BUTTERNUT SQUASH & BRUSSELS SPROUTS, APPLES, DRIED CRANBERRIES, GOAT CHEESE, GRILLED CHICKEN, BROWN SUGAR DIJON DRESSING

ARUGULA SALAD 22 *

ARUGULA, APPLE SLICES, CANDIED PECANS, GOAT CHEESE, GRILLED CHICKEN, HONEY BALSAMIC VINAIGRETTE

WEDGE 16 * | WITH CHICKEN 22 * ICEBERG, BACON, TOMATO, RED ONION, CREAMY BLEU, CRUMBLED GORGONZOLA, HOUSE DRESSING

COBB 22 * FRESH SPRING GREENS, AVOCADO, TOMATO, HARD BOILED EGG, RED ONION, BACON, GORGONZOLA, GRILLED CHICKEN, HOUSE DRESSING

BALSAMIC GORGONZOLA STEAK SALAD 28 *

FRESH SPRING GREENS, ARUGULA, TOMATO, CARAMELIZED ONIONS, GRILLED CORN, GORGONZOLA, SLICED BEEF TENDERLOIN, SPICY CALABRIAN DRESSING

CHICKEN MILANESE 24 | *GF ADD 2 FRESH SPRING GREENS, CHICKEN CUTLET, GRATED PARMESAN, LEMON VINAIGRETTE

CAESAR SALAD 22 *

ROMAINE, BACON, MUSHROOMS, RED ONION, GRATED PARMESAN, HOUSE-MADE PARMESAN CRISP, GRILLED CHICKEN, ANCHOVIES, CAESAR DRESSING **CRANBERRY BLOSSOM 22 ***

FRESH SPRING GREENS, DRIED CRANBERRIES, CANDIED PECANS, GORGONZOLA, GRILLED CHICKEN, HOUSE DRESSING

BEET & WARM GOAT CHEESE 22 *

FRESH SPRING GREENS, ROASTED BEETS, WARM GOAT CHEESE ROLLED IN WALNUTS, RED ONION, WALNUTS, GRILLED CHICKEN, HOUSE DRESSING

HOUSE SALAD 20 *

FRESH SPRING GREENS, TOMATO, CUCUMBER, RED ONION, CARROTS, CHEESE BLEND, GRILLED CHICKEN, HOUSE DRESSING

DRESSINGS: HOUSE (WHITE BALSAMIC VINAIGRETTE), POPPYSEED, HONEY MUSTARD, HONEY BALSAMIC, 1000 ISLAND, RANCH, LEMON VINAIGRETTE, CREAMY BLEU, CRUMBLY BLEU - ADD 1

SIDES

PARMESAN FRITES 5 | PARMESAN TRUFFLE FRITES 7 | MASHED POTATOES 6 ONION RINGS 7 | GNOCCHI 12 | CHEF'S VEGETABLE 6

(*) NATURALLY GLUTEN FREE

PLEASE ASK YOUR SERVER FOR ADDITIONAL INFORMATION

\$6 PLATE SHARE FEE FOR ALL SALADS AND ENTREES

FIVE CHEESE LASAGNA 28 PARMESAN, ROMANO, ASIAGO, RICOTTA, MOZZARELLA

22% GRATUITY WILL BE ADDED TO ALL PARTIES OF 8 OR MORE PEOPLE NO SEPARATE CHECKS TWO HOUR TABLE LIMIT FROM THE TIME YOU ARE SEATED DESSERTS FROM A LICENSED BAKERY MUST BE ACCOMPANIED BY A RECEIPT

PECAN CRUSTED SALMON 32 * ATLANTIC PECAN CRUSTED SALMON, SWEET HOUSE-MADE MUSTARD, PECANS, KATHERINE'S MASHED POTATOES, CHEF'S VEGETABLE

TUNA 38 *

SEA BASS 42 8 OZ SEA BASS, ROASTED RED PEPPERS, POTATO & SWEET PEA PUREE, FRIED PICKLED BACON & RED ONION, CHEF'S VEGETABLE

CHICKEN MILANESE 32 | *GF ADD 2 BREADED CHICKEN CUTLETS, KATHERINE'S MASHED POTATOES, ARUGULA SALAD, LEMON VINAIGRETTE

EGG BATTERED CHICKEN BREASTS OR ARTICHOKE HEARTS, ANGEL HAIR, LEMON BUTTER SHERRY SAUCE, BRAISED ESCAROLE

WALNUT CRUSTED CHICKEN 32 | *GF ADD 2 BREADED CHICKEN CUTLETS, SWEET WALNUT BUTTER SAUCE, KATHERINE'S MASHED POTATOES, CHEF'S VEGETABLE

LOBSTER TAIL DINNER MP * 9 OZ. LOBSTER TAIL, DRAWN BUTTER, KATHERINE'S MASHED POTATOES, CHEF'S VEGETABLE

DUCK 42 * PAN SEARED DUCK BREAST, SWEET MUSHROOM MARSALA, PARMESAN RISOTTO, CHEF'S VEGETABLE

BUTTERNUT SOUASH GNOCCHI 30 BUTTERNUT SQUASH GNOCCHI WITH SAGE BROWN BUTTER SAUCE

PENNE VODKA 24 | *GF PENNE ADD 2 TOMATO CREAM VODKA SAUCE, FETA CHEESE, FRESH HERBS, CRACKED BLACK PEPPER

VERDITA 27 | CHICKEN 30 | SHRIMP 33 | *GF PENNE ADD 2 ANGEL HAIR, GARLIC, KALAMATA OLIVES, ARTICHOKE HEARTS, SPINACH, SUN-DRIED TOMATOES, FETA CHEESE, WHITE WINE HERB SAUCE

FRESH LOBSTER MEAT, FOUR CHEESE SAUCE, FARFALLE PASTA, BREAD CRUMBS, TRUFFLE OIL

CLAMS, SHRIMP, SCALLOPS, SPICY WHITE WINE MARINARA SAUCE, ANGEL HAIR PASTA, PARMESAN CHEESE

ANGEL HAIR, MARINARA SAUCE, MOZZARELLA

MEATBALL AL FORNO 28 ONE JUMBO MEATBALL, SWEET & SPICY CHERRY PEPPERS, SAUTEED ONIONS, MARINARA, MOZZARELLA, RIGATONI

ENTREES

ALL PASTAS, PARMS AND ENTREES SERVED WITH SIDE HOUSE SALAD

CAESAR SALAD 4 | CRANBERRY BLOSSOM SALAD 4 | PETIT WEDGE 6 | BEET & WARM GOAT CHEESE 6

8 OZ BEEF TENDERLOIN 47 * | 14 OZ DELMONICO 40 * | 12 OZ NY STRIP STEAK 38 * GRILLED STEAK WITH KATHERINE'S MASHED POTATOES, CHEF'S VEGETABLE

THE STEAKHOUSE 45 *

18 OZ GRILLED PORTERHOUSE STEAK SMOTHERED IN MUSHROOMS & ONIONS, HONEY GORGONZOLA BUTTER, KATHERINE'S MASHED POTATOES, BEEFSTEAK TOMATOES, THICK RED ONIONS, BALSAMIC REDUCTION

STEAK ADD ONS: GORGONZOLA CRUST 4 | GORGONZOLA CREAM SAUCE 6 | HOLLANDAISE SAUCE 5 CRAB CRUST 8 | LOBSTER CRUST 15 | LOBSTER TAIL MP | SAUTEED MUSHROOMS 4 | CARAMELIZED ONIONS 4 DEMI 2 | STUFFED PORTOBELLO 8 (SPINACH ARTICHOKE, JALAPENO CHEDDAR OR THREE CHEESE)

U/10 SCALLOPS 38 *

FIVE PAN SEARED SEA SCALLOPS, RED PEPPER ROASTED CORN RISOTTO, CITRUS BROWN BUTTER SAUCE

PARMESAN CRUSTED MAHI 36 *

PARMESAN CRUSTED MAHI, FINGERLING POTATOES, ROOT VEGETABLE HASH

TOASTED PISTACHIO CRUSTED TUNA, SHERRY BASIL RISOTTO, WASABI CREAM

CHICKEN FRENCH 32 | ARTICHOKES FRENCH DINNER 28 | *GF ADD 2

PASTA & PARMS

PASTA CHOICE | MARINARA 22 | VODKA SAUCE 24 | ALFREDO 24 | OIL & GARLIC 24 | *GF PENNE ADD 2

SHAVED PARMESAN - ANGEL HAIR, FARFALLE. OR PENNE - ADD HOUSE-MADE MEATBALL OR ITALIAN SAUSAGE 4

GNOCCHI MARINARA 26 | OIL & GARLIC 26 | VODKA SAUCE & FETA 29 | ALFREDO 29 | ESCAROLE & BEANS 30 FRESH HOUSE-MADE CHEESE GNOCCHI

BRAISED BEEF SHORT RIB RAGU 30 | *GF PENNE ADD 2

PENNE, BRAISED BEEF SHORT RIB, MUSHROOMS, ONION, RED BELL PEPPERS, SWEET & SAVORY TOMATO SAUCE, RICOTTA

LOBSTER MAC & CHEESE 32 | *GF PENNE ADD 2

SEAFOOD FRA DIAVOLO 38 | *GF PENNE ADD 2

CHICKEN PARMESAN 32 | EGGPLANT 26 | VEAL 36 | VODKA SAUCE ADD 2 | *GF ADD 2

FRENCH NIGHT

DAILY FEATURES

MONROE'S HAPPY HOUR | 7 DAYS A WEEK | 4-6 PM | DINE-IN & BAR

INCLUDES HOUSE SALAD & ROLLS WITH OIL CHICKEN FRENCH 25 | *GF ADD 2

TWO EGG BATTERED CHICKEN BREASTS, LEMON BUTTER SHERRY SAUCE

BROCCOLI FRENCH 25 | *GF ADD 2 FIVE EGG BATTERED BROCCOLI SPEARS, LEMON BUTTER SHERRY SAUCE

ARTICHOKES FRENCH 25 | *GF ADD 2 EIGHT EGG BATTERED ARTICHOKE HEARTS, LEMON BUTTER SHERRY SAUCE

SHRIMP FRENCH 28 | *GF ADD 2 FIVE EGG BATTER JUMBO SHRIMP, LEMON BUTTER SHERRY SAUCE

ALL SERVED WITH ANGEL HAIR PASTA AND BRAISED ESCAROLE

BURGERS & BREWS ALL DRAFT BEER PINTS 6

BACON BURGER 16 *GF ADD 2 BACON, FRIED EGG, WHITE CHEDDAR

BBQ BURGER 16 ONION RINGS, BBQ SAUCE, YELLOW CHEDDAR

JALAPENO BURGER 16 *GF ADD 2 JALAPENO, GARLIC AIOLI, SWISS CHEESE

SRIRACHA BURGER 16 *GF ADD 2 ARUGULA, CARAMELIZED ONIONS, SRIRACHA, GOUDA

MUSHROOM BURGER 16 *GF ADD 2 MUSHROOMS, CARAMELIZED ONIONS, GORGONZOLA

SWEET OR SPICY BURGER 16 *GF ADD 2 COUNTRY SWEET OR SPICY BUFFALO SAUCE, LETTUCE, TOMATO, MAYO, CREAMY BLEU

ALL BURGERS SERVED WITH PARMESAN FRITES | ADD ONION RINGS 2 SUB GRILLED CHICKEN, CHICKEN CUTLET OR VEGGIE BURGER 4

DETROIT STYLE PIZZA | FAMILY OF FOUR | DINE-IN & CURBSIDE 40 HOUSE SALAD OR ITALIAN CHOPPED SALAD ONE DETROIT STYLE PIZZA | TOPPINGS: SAUSAGE, PEPPERONI, MUSHROOMS, HOT PEPPERS, GREEN OLIVES, RICOTTA, HOT HONEY CHICKEN FINGERS (10) WITH BLUE CHEESE (SAUCE: BBQ, BUFFALO, COUNTRY SWEET)

LOBSTER STUFFED AVOCADO 23 TWO HALVED AVOCADOS STUFFED WITH BUTTER POACHED LOBSTER SALAD TOPPED WITH CAJUN CANDIED BACON

12 OZ. NY STRIP STEAK 25 | 18 OZ. PORTERHOUSE 30

(SERVED WITH SIDE HOUSE SALAD, MASHED POTATOES & CHEF'S VEGETABLE) ADD SAUTÉED MUSHROOMS 4 | ADD ONIONS 4 ADD SAUTÉED MUSHROOMS & ONIONS 6

BRAISED BEEF SHORT RIB 24 *

BEEF SHORT RIB. SWEET TOMATO DEMI. KATHERINE'S MASHED POTATOES, CHEF'S VEGETABLE

STUFFED ESCAROLE 14 |*GF ADD 2

ESCAROLE, KALAMATA OLIVES, ARTICHOKES, CHERRY PEPPERS, PANCETTA, GARLIC BUTTER SAUCE, BREAD CRUMBS, CHEESE BLEND

WINE NIGHT

BRING YOUR OWN BOTTLE OF WINE AND WE'LL WAIVE THE CORKAGE FEE WITH THE PURCHASE OF TWO DINNER ENTREES (NOT VALID ON HOLIDAYS, APPLIES TO 750ML BOTTLES ONLY)

PARM NIGHT **INCLUDES HOUSE SALAD & ROLLS WITH OIL**

EGGPLANT PARMESAN 25 | *GF ADD 2

BREADED EGGPLANT CUTLETS, MARINARA OR VODKA SAUCE, MOZZARELLA, ANGEL HAIR | ADD ALFREDO 2

CHICKEN PARMESAN 25 | *GF ADD 2

BREADED CHICKEN CUTLETS, MARINARA OR VODKA SAUCE, MOZZARELLA, ANGEL HAIR | ADD ALFREDO 2

VEAL PARMESAN 28 | *GF ADD 2

BREADED VEAL CUTLET, MARINARA OR VODKA SAUCE, MOZZARELLA, ANGEL HAIR | ADD ALFREDO 2

CLAM CHOWDER

BROILED HADDOCK 18 * PARMESAN FRITES, COLESLAW

HADDOCK FRENCH 20 | *GF ADD 2 EGG BATTERED HADDOCK, LEMON BUTTER SHERRY SAUCE, KATHERINE'S MASHED POTATOES, ESCAROLE

FISH FRY 18 | 15 EARLY BIRD SPECIAL 4-5 PM ONLY

BEER BATTERED HADDOCK, PARMESAN FRITES, COLESLAW

STUFFED BAKED CLAMS 14 MIDDLENECK CLAMS, HOUSE-MADE BREAD CRUMBS, RED PEPPER, CALABRIAN CHILI

CHEF ANDY'S FISH OF THE DAY (MARKET PRICE)

LOBSTER BISOUE

CHEF'S STEAK FEATURE * (MARKET PRICE) TWICE BAKED POTATO OR KATHERINE'S MASHED POTATOES, CHEF'S VEGETABLE

SURF & TURF * (MARKET PRICE) TWICE BAKED POTATO OR KATHERINE'S MASHED POTATOES, CHEF'S VEGETABLE

RACK OF LAMB * (MARKET PRICE) HERB CRUSTED RACK OF LAMB, CHEF'S FEATURED SAUCE, KATHERINE'S MASHED POTATOES, CHEF'S VEGETABLE

SHRIMP ALEXANDER 38 ANGEL HAIR, SPINACH, BROCCOLI, GARLIC & BACON IN WINE BUTTER SAUCE TOPPED WITH FETA, FOUR JUMBO SHRIMP ALEXANDER

AILABLE FOR DINE-IN ONLY

PASTA 20 | VODKA SAUCE 2 | ALFREDO 2 | *GF ADD 2 ANGEL HAIR OR PENNE, MEATBALL, SHAVED PARMESAN

ITALIAN FAMILY STYLE 28 PER ADULT | 14 PER CHILD **SEE ADDITIONAL MENU FOR MORE INFO. RESERVATON RECOMMENDED BUT NOT REQUIRED