



EXECUTIVE CHEF *Andrew Vaccaro*

TAPAS

CRAB CAKES 23 TWO PAN FRIED CRAB CAKES, SPICY REMOULADE	GRILLED FOCACCIA 18 WHIPPED HONEY RICOTTA, OLIVE TAPENADE, BALSAMIC REDUCTION
PRINCE EDWARD ISLAND MUSSELS 22 PEI MUSSELS, FENNEL, LEEKS, GARLIC, WHITE WINE SAUCE, GRILLED FOCACCIA BREAD, PARMESAN FRITES	MONROE'S WINGS 18 TWELVE HOUSE-BRINED BONE-IN OR BONELESS WINGS, CHOICE OF SAUCE: MILD MEDIUM HOT EXTRA HOT SPICY SICILIAN GARLIC PARMESAN COUNTRY SWEET CHEF ANDY'S SAUCE
CALAMARI 22 *GF ADD 3 FRESH FRIED OR SAUTÉED CALAMARI, CHERRY PEPPERS, KALAMATA OLIVES, MARINARA, LEMON HERB AIOLI	ANTIPASTO 24 *GF ADD 3 ITALIAN CURED MEATS, FRESH RICOTTA CHEESE, SHARP PROVOLONE, GRILLED VEGETABLES, OLIVE SALAD, GRILLED FLATBREAD
SHRIMP COCKTAIL 18 * FOUR JUMBO SHRIMP, HOUSE-MADE COCKTAIL SAUCE	CRISPY SHRIMP SCAMPI 22 FOUR FLOUR DUSTED JUMBO SHRIMP SCAMPI, THREE CHEESE RISOTTO, SHAVED PARMESAN
CRAB STUFFED MUSHROOMS 18 FIVE MUSHROOMS STUFFED WITH CRAB MEAT, SEASONED CREAM CHEESE, BREAD CRUMBS	GARLIC BREAD 16 CHOICE OF: HONEY GOAT CHEESE, TOASTED PISTACHIO, FIG REDUCTION, FRESH HERBS OR SAUTÉED SPINACH, ARTICHOKES, CHEESE
GRILLED VEGETABLES & GARLIC BULB 18 *GF ADD 3 ZUCCHINI, SQUASH, EGGPLANT, RED PEPPERS, ONION, TOASTED BREAD POINTS, BALSAMIC REDUCTION, CHEESE BLEND	POTATO CROQUETTES 16 THREE CROQUETTES, KATHERINE'S MASHED POTATOES, SMOKED GOUDA, SCALLIONS, CRISPY FRIED ONIONS, CARAMELIZED ONION CREAM SAUCE
GREENS & BEANS 16 * BRAISED ESCAROLE, BEANS, GARLIC, SPICY CALABRIAN PEPPER ADD HOUSE-MADE SAUSAGE 4	MEATBALL 14 9 OZ HOUSE-MADE MEATBALL, RICOTTA CHEESE, PESTO, SHAVED PARMESAN, MARINARA SAUCE <i>WITH VODKA SAUCE ADD 2</i>
MONROE'S GREENS 18 *GF ADD 3 ESCAROLE, ARTICHOKES, CHERRY PEPPERS, KALAMATA OLIVES, TOASTED BREAD CRUMBS	ARTICHOKES FRENCH 16 *GF ADD 2 SIX EGG BATTERED ARTICHOKE HEARTS, LEMON BUTTER SHERRY SAUCE
ROASTED BRUSSELS 16 * BRUSSELS SPROUTS, CHOPPED BACON, SHAVED PARMESAN, BALSAMIC REDUCTION OR BRUSSELS SPROUTS TOSSED IN SPICY HONEY CALABRIAN SAUCE	
ROASTED TOMATO & BURRATA 18 *GF ADD 3 CHARRED CHERRY TOMATOES, THIN SLICED GARLIC, OLIVE OIL, HERBS, WARM BURRATA, CROSTINI	

SOUPS

BOWL OF: CREAM OF TOMATO 8 * | CHICKEN PASTINA 8 **GF WITHOUT PASTA* | (MON-THUR) SOUP OF THE DAY 9 | (FRIDAY) CLAM CHOWDER 10 * | (SATURDAY) LOBSTER BISQUE 14 *

SALADS

SUBSTITUTE CHICKEN FOR: ONE CHICKEN CUTLET 4 | GRILLED OR PAN FRIED SALMON 8 | GRILLED SHRIMP 9 | TUNA 10 | TENDERLOIN 14 | HOUSE-MADE VEGGIE CUTLET 8
ADD EXTRA CHICKEN 10 | CHOPPED 3 | SUBSTITUTE ICEBERG OR ROMAINE 2

KALE AND ROMAINE 32 * KALE, ROMAINE, CRISPY CHICKEN CUTLET, ROASTED SWEET POTATO, PICKLED RED ONION, HONEY RANCH DRESSING	BALSAMIC GORGONZOLA STEAK SALAD 36 * FRESH SPRING GREENS, ARUGULA, TOMATO, CARAMELIZED ONIONS, GRILLED CORN, GORGONZOLA, SLICED BEEF TENDERLOIN, SPICY CALABRIAN DRESSING
HARVEST SALAD 30 * ARUGULA, WARM QUINOA, ROASTED VEGETABLES, DRIED CRANBERRIES, PISTACHIOS, FETA, HONEY LEMON VINAIGRETTE	CHICKEN MILANESE 32 *GF ADD 3 FRESH SPRING GREENS, CRISPY CHICKEN CUTLET, GRATED PARMESAN, LEMON VINAIGRETTE
MONROE'S CHOPPED SALAD 28 * RADICCHIO, ROMAINE, ARUGULA, MARINATED CHI CHI BEANS, RED ONION, CELERY HEARTS, ASSORTED OLIVES, SHARP PROVOLONE, SOPPRESSATA, PEPPERONCINI, GRILLED MARINATED ARTICHOKES, TOSSED IN HOUSE DRESSING	CLASSIC CAESAR 32 *GF OPTION AVAILABLE ROMAINE, CROUTONS, SHAVED & GRATED PARMESAN, GRILLED CHICKEN, LEMON WEDGE, CAESAR DRESSING
ARUGULA SALAD 32 * ARUGULA, APPLE SLICES, CANDIED PECANS, GOAT CHEESE, GRILLED CHICKEN, HONEY BALSAMIC VINAIGRETTE	CRANBERRY BLOSSOM 32 * FRESH SPRING GREENS, DRIED CRANBERRIES, CANDIED PECANS, GORGONZOLA, GRILLED CHICKEN, HOUSE DRESSING
WEDGE 18 * WITH CHICKEN 24 * ICEBERG, BACON, TOMATO, RED ONION, CREAMY BLEU, CRUMBLED GORGONZOLA, HOUSE DRESSING	BEET & WARM GOAT CHEESE 32 *GF OPTION AVAILABLE FRESH SPRING GREENS, ROASTED BEETS, FRIED GOAT CHEESE, RED ONION, WALNUTS, GRILLED CHICKEN, HOUSE DRESSING
COBB 32 * FRESH SPRING GREENS, AVOCADO, TOMATO, HARD BOILED EGG, RED ONION, BACON, GORGONZOLA, GRILLED CHICKEN, HOUSE DRESSING	HOUSE SALAD 32 * 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, SPICY CALABRIAN, RANCH, CREAMY BLEU, LEMON VINAIGRETTE, MAPLE CIDER VINAIGRETTE, HONEY LEMON VINAIGRETTE [CRUMBLY BLEU - ADD 1]

SIDES

PARMESAN FRITES 6 | PARMESAN TRUFFLE FRITES 8 | ONION RINGS 8 | MASHED POTATOES 10 | GNOCCHI 16
FETTUCCINE 14 | CHEF'S VEGETABLE 8 | SIDE HOUSE SALAD 12 | SIDE CLASSIC CAESAR 14

(*) MADE WITH NO GLUTEN CONTAINING INGREDIENTS | PLEASE NOTE THAT WE ARE NOT A NUT FREE FACILITY

IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY US. ALLERGEN INFORMATION FOR MENU ITEMS IS AVAILABLE. ASK AN EMPLOYEE FOR DETAILS.

ALL OF MONROE'S DISHES ARE PREPARED FROM SCRATCH, SOME DISHES MAY TAKE LONGER THAN OTHERS | \$10 PLATE SHARE FEE FOR ALL SALADS & ENTREES
22% GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 OR MORE PEOPLE | TWO HOUR TIME LIMIT FROM THE TIME YOU ARE SEATED
NO SEPARATE CHECKS | \$2 PER PERSON TO CUT OUTSIDE DESSERTS

ALL STEAKS, ENTREES, PASTAS & PARMS ARE SERVED WITH SIDE HOUSE SALAD

SUB CLASSIC CAESAR ADD 4 | SUB CRANBERRY BLOSSOM, ARUGULA, PETIT WEDGE OR BEET & WARM GOAT CHEESE ADD 6

STEAKS



ALL MONROE’S STEAKS ARE CERTIFIED ANGUS BEEF ®

14 OZ DELMONICO 52 * | 12 OZ NY STRIP STEAK 46 *

GRILLED STEAK, HOUSE SHALLOT & GARLIC COMPOUND BUTTER, KATHERINE'S MASHED POTATOES, CHEF'S VEGETABLE

THE STEAKHOUSE 48 *

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

PRIME FILET 72 *

10 OZ PAN SEARED OR GRILLED PRIME FILET, KATHERINE'S MASHED POTATOES, CHEF'S VEGETABLE *ADD MUSHROOM & ONION BALSAMIC JAM ADD 4*

STEAK ADDITIONS

CRAB CRUST 22 | LOBSTER CRUST 32| LOBSTER TAIL MP
SAUTÉED MUSHROOMS 6 | CARAMELIZED ONIONS 5
GORGONZOLA CRUST 4 | HORSERADISH CREAM SAUCE 6

MONROE'S IS NOT RESPONSIBLE FOR STEAKS ORDERED MEDIUM WELL OR WELL DONE .

PASTA & PARMS

ROASTED BUTTERNUT SQUASH PASTA 36| *GF PENNE ADD 3

RIGATONI, BROCCOLI, ROASTED RED PEPPER, ONION, BUTTERNUT SQUASH CREAM SAUCE

SEAFOOD FRA DIAVOLO 48 | *GF PENNE ADD 3

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

CALABRIAN RIGATONI 36 | *GF PENNE ADD 3

RIGATONI, HOT & SWEET SAUSAGE, BROCCOLINI, ROASTED RED PEPPERS, SPICY CALABRIAN CREAM SAUCE (PLEASE NOTE: VERY SPICY)

LOBSTER MAC & CHEESE 42 | *GF PENNE ADD 3

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

FIVE CHEESE LASAGNA 38 (25 MIN. COOK TIME)

MARINARA, FRESH PASTA SHEETS, PARMESAN, ROMANO, ASIAGO, RICOTTA, MOZZARELLA, TOPPED WITH VODKA **OR** MARINARA SAUCE | ADD HOUSE-MADE MEATBALL OR ITALIAN SAUSAGE 8

PASTA CHOICE | MARINARA 28 | VODKA SAUCE 30 | ALFREDO 30 | OIL & GARLIC 30
ESCAROLE & BEANS 32 | *GF PENNE ADD 3

CHOICE OF: ANGEL HAIR, FARFALLE, RIGATONI OR PENNE, SHAVED PARMESAN
ADD HOUSE-MADE MEATBALL OR ITALIAN SAUSAGE 8 | CHICKEN 10 | BROCCOLI 6

VERDITA 34| CHICKEN 38 | SHRIMP 44 | *GF PENNE ADD 3

ANGEL HAIR, GARLIC, KALAMATA OLIVES, ARTICHOKE HEARTS, SPINACH, SUN-DRIED TOMATOES, FETA CHEESE, WHITE WINE HERB SAUCE

PENNE VODKA 32 | *GF PENNE ADD 3

PENNE, DICED PROSCIUTTO, TOMATO CREAM VODKA SAUCE, FETA CHEESE, FRESH HERBS, BLACK PEPPER

GNOCCHI | MARINARA 34 | OIL & GARLIC 34 | ALFREDO 35
VODKA SAUCE & FETA 35 | ESCAROLE & BEANS 36

FRESH HOUSE-MADE CHEESE GNOCCHI

BRAISED BEEF SHORT RIB RAGU 40 | *GF PENNE ADD 3

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

CHICKEN PARMESAN 38 | EGGPLANT 32 | VEAL 42
VODKA SAUCE ADD 3 | *GF ADD 3

ANGEL HAIR, MARINARA SAUCE, MOZZARELLA

CHICKEN FETTUCCINI ALFREDO 36 | *GF PENNE ADD 3

FETTUCCINI, FOUR CHEESE GARLIC ALFREDO SAUCE, BROCCOLI, CRISPY CHICKEN CUTLET

ENTREES

U/10 SCALLOPS 48 *

FIVE PAN SEARED U10 SEA SCALLOPS, CREAMY SPINACH & SQUASH RISOTTO, BROWN SUGAR GLAZED CARROTS, CAJUN CREAM

PECAN CRUSTED SALMON 46 | *GF ADD 3

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

PARMESAN CRUSTED MAHI 46 *

PARMESAN CRUSTED MAHI, FINGERLING POTATOES, ROOT VEGETABLE HASH

TUNA 52 *

HOT HONEY SEARED AHI TUNA, SOY VINAIGRETTE, TOASTED ALMONDS, KATHERINE'S MASHED POTATOES, ROASTED CHOPPED BRUSSELS SPROUTS

SEA BASS 62 *

PAN SEARED 8 OZ SEA BASS, PEPPADEW COMPOTE, CHARRED TOMATO BASIL RISOTTO, BROCCOLINI

LOBSTER TAIL DINNER MP *

9 OZ LOBSTER TAIL, DRAWN BUTTER, KATHERINE'S MASHED POTATOES, CHEF'S VEGETABLE

CHICKEN FRENCH 36 | ARTICHOKE FRENCH DINNER 32 | *GF ADD 3

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

CHICKEN MILANESE 42 | *GF ADD 3

BREADED CHICKEN CUTLETS, KATHERINE'S MASHED POTATOES, ARUGULA SALAD, LEMON VINAIGRETTE

WALNUT CRUSTED CHICKEN 42 | *GF ADD 3

BREADED CHICKEN CUTLETS, SWEET WALNUT BUTTER SAUCE, KATHERINE'S MASHED POTATOES, CHEF'S VEGETABLE

DUCK 42 *

PAN SEARED DUCK BREAST, CABERNET DUCK DEMI GLACE, SAUTEED ONIONS, FINGERLING POTATOES, CREAMY BRUSSELS SPROUTS

LIGHT FARE

MONROE'S BURGER 24 | *GF ADD 3

HALF POUND BURGER (8 OZ), HOUSE-MADE PICKLES, GRILLED BALSAMIC ONIONS, SLICED TOMATO, BRIOCHE ROLL, CHOICE OF SWISS, GORGONZOLA OR WHITE CHEDDAR, PARMESAN FRITES

MONROE'S VEGGIE BURGER 24

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

ROG'S FAVORITE 32 | *GF ADD 3

PAN SEARED AHI TUNA, ARUGULA, TOMATO, ONION, SRIRACHA AIOLI, BRIOCHE ROLL, PARMESAN FRITES **OR** HOUSE SALAD

CHICKEN CUTLET SANDWICH 26 | *GF ADD 3

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

BURGER ADDITIONS

BACON, EGG, SAUTÉED ONIONS, OR MUSHROOMS 3 | AVOCADO 4 | BBQ SHORT RIB 6

(*) MADE WITH NO GLUTEN CONTAINING INGREDIENTS | PLEASE NOTE THAT WE ARE NOT A NUT FREE FACILITY

IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY US. ALLERGEN INFORMATION FOR MENU ITEMS IS AVAILABLE. ASK AN EMPLOYEE FOR DETAILS.

ALL OF MONROE'S DISHES ARE PREPARED FROM SCRATCH, SOME DISHES MAY TAKE LONGER THAN OTHERS | \$10 PLATE SHARE FEE FOR ALL SALADS & ENTREES
22% GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 OR MORE PEOPLE | TWO HOUR TIME LIMIT FROM THE TIME YOU ARE SEATED
NO SEPARATE CHECKS | \$2 PER PERSON TO CUT OUTSIDE DESSERTS

