



EXECUTIVE CHEF: ANDREW VACCARO
SOUS CHEF: CHRISTOPHER SATHER

Dinner Menu

TAPAS

CRAB CAKES 22

TWO PAN SEARED CRAB CAKES, SPICY REMOULADE

PRINCE EDWARD ISLAND MUSSELS 18 *

PEI MUSSELS, FENNEL, LEEKS, GARLIC, WHITE WINE SAUCE, GRILLED FOCACCIA BREAD, PARMESAN FRITES

CALAMARI 18 | *GF ADD 3

FRESH FRIED OR SAUTÉED CALAMARI, CHERRY PEPPERS, KALAMATA OLIVES, MARINARA, LEMON HERB AIOLI

SHRIMP COCKTAIL 18 *

FOUR JUMBO SHRIMP, HOUSE-MADE COCKTAIL SAUCE

ANTIPASTO 22 | *GF ADD 3

ITALIAN CURED MEATS, FRESH RICOTTA CHEESE, SHARP PROVOLONE, GRILLED VEGETABLES, OLIVE SALAD, GRILLED FLATBREAD

GRILLED VEGETABLES & GARLIC BULB 18 | *GF ADD 3

ZUCCHINI, SQUASH, EGGPLANT, RED PEPPERS, ONION, TOASTED BREAD POINTS, BALSAMIC REDUCTION, CHEESE BLEND

CHICKEN QUESADILLA 14 | SHRIMP & AVOCADO 18

GRILLED CHICKEN OR SHRIMP & AVOCADO, CHEDDAR, BLACK OLIVES, SCALLIONS, TOMATOES, JALAPENOS, SOUR CREAM, HOUSE-MADE SALSA

GREENS & BEANS 16 *

BRAISED ESCAROLE, BEANS, GARLIC, SPICY CALABRIAN PEPPER | ADD HOUSE-MADE SAUSAGE 6

ROASTED BRUSSELS 16 *

BRUSSELS SPROUTS, CHOPPED BACON, SHAVED PARMESAN, BALSAMIC REDUCTION
OR BRUSSELS SPROUTS TOSSED IN SPICY HONEY CALABRIAN SAUCE

POTATO CROQUETTES 15

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

MEATBALL 13

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

ARTICHOKES FRENCH 16 | *GF ADD 2

SIX ARTICHOKE HEARTS, LEMON BUTTER SHERRY SAUCE

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

GARLIC BREAD 15

CHOICE OF: HONEY GOAT CHEESE, TOASTED PISTACHIO, FIG REDUCTION, FRESH HERBS
OR SAUTÉED SPINACH, ARTICHOKES, CHEESE

GRILLED FOCACCIA 14

WHIPPED HONEY RICOTTA, OLIVE TAPENADE, BALSAMIC REDUCTION

STUFFED MUSHROOMS 15

FIVE MUSHROOMS STUFFED WITH SWEET & SPICY SAUSAGE, CREAM CHEESE, PEPPADEWS

SOUP

BOWL OF SOUP 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 *

SIDES

PARMESAN FRITES 5 | PARMESAN TRUFFLE FRITES 7 | ONION RINGS 7
MASHED POTATOES 8 | GNOCCHI 13| CHEF'S VEGETABLE 6

STEAKS

ALL STEAKS ARE SERVED WITH SIDE HOUSE SALAD

CAESAR SALAD 4 | CRANBERRY BLOSSOM SALAD 4 | PETIT WEDGE 6 | BEET & WARM GOAT CHEESE 6
MONROE'S IS NOT RESPONSIBLE FOR STEAKS ORDERED MEDIUM WELL OR WELL DONE

PRIME FILET 62 *

10 OZ PAN SEARED PRIME FILET, MUSHROOM & ONION BALSAMIC JAM, KATHERINE'S MASHED POTATOES, CHEF'S VEGETABLE

8 OZ BEEF TENDERLOIN 52 * | 14 OZ DELMONICO 48 * | 12 OZ NY STRIP STEAK 38 *

GRILLED STEAK WITH KATHERINE'S MASHED POTATOES, CHEF'S VEGETABLE, HOUSE GARLIC BUTTER

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

STEAK ADD ONS: GORGONZOLA CRUST 4 | HORSERADISH CREAM SAUCE 6 | HOLLANDAISE SAUCE 5 | CRAB CRUST 16
LOBSTER CRUST 25| LOBSTER TAIL MP | SAUTÉED MUSHROOMS 6 | CARAMELIZED ONIONS 5 | DEMI 3

LIGHT FARE

MONROE'S BURGER 20 | *GF ADD 3

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

MONROE'S VEGGIE BURGER 22

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

CHICKEN CUTLET SANDWICH 22 | *GF ADD 3

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

ROG'S FAVORITE 28| *GF ADD 3

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

SALAD

SUBSTITUTE CHICKEN FOR

ONE CHICKEN CUTLET 2 | 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 & BUTTERNUT SQUASH SALAD 26 *

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

PEAR & BLEU 26 *

FRESH SPRING GREENS, RED ONION, SLICED PEARS, WALNUTS, GORGONZOLA, GRILLED CHICKEN, HONEY BALSAMIC VINAIGRETTE

MONROE'S CHOPPED SALAD 24 *

RADICCHIO, ROMAINE, ARUGULA, MARINATED CHI CHI BEANS, RED ONION, CELERY HEARTS, ASSORTED OLIVES, SHARP PROVOLONE, SOPPRESSATA, PEPPERONCINI, GRILLED MARINATED ARTICHOKES, TOSSED IN HOUSE DRESSING

ARUGULA SALAD 26 *

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

WEDGE 18 * | WITH CHICKEN 24*

ICEBERG, BACON, TOMATO, RED ONION, CREAMY BLEU, CRUMBLED GORGONZOLA, HOUSE DRESSING

COBB 26 *

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

BALSAMIC GORGONZOLA STEAK SALAD 32 *

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

CHICKEN MILANESE 26 | *GF ADD 3

FRESH SPRING GREENS, CHICKEN CUTLET, GRATED PARMESAN, LEMON VINAIGRETTE

CAESAR SALAD 26 *

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

CRANBERRY BLOSSOM 26 *

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

BEET & WARM GOAT CHEESE 28 *

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

HOUSE SALAD 24 *

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]

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

U/10 SCALLOPS 45 *

FIVE PAN SEARED U10 SEA SCALLOPS, CREAMY THREE CHEESE RISOTTO, CHEF'S VEGETABLE, HERBED BROWN BUTTER SAUCE

PECAN CRUSTED SALMON 38 *

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

PARMESAN CRUSTED MAHI 38 *

PARMESAN CRUSTED MAHI, FINGERLING POTATOES, ROOT VEGETABLE HASH

TUNA 42 | GF OPTION AVAILABLE

CRISPY PANKO PESTO SEARED AHI TUNA, COLD CHARRED TOMATO & ASPARAGUS SALAD, FRESH MOZZARELLA ARANCINI, SHERRY CREAM SAUCE

SEA BASS 55 *

SEASONED FLOUR DUSTED 8 OZ SEA BASS, BUTTERNUT POTATO PUREE, BROCCOLINI, SPICY RED PEPPER CREAM

CHICKEN MILANESE 34 | *GF ADD 3

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

CHICKEN FRENCH 34 | ARTICHOKES FRENCH DINNER 28 | *GF ADD 3

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

WALNUT CRUSTED CHICKEN 34 | *GF ADD 3

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 38 *

PAN SEARED DUCK BREAST, FINGERLING POTATOES, SPICY BUTTERNUT SQUASH, CRANBERRY CABERNET CHUTNEY

PASTA & PARMS

PASTA CHOICE | MARINARA 26 | VODKA SAUCE 28 | ALFREDO 28 | OIL & GARLIC 28 | *GF PENNE ADD 3

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

PENNE VODKA 32 | *GF PENNE ADD 3

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

FETTUCCINE ALFREDO 38 | *GF PENNE ADD 3

FETTUCCINE, BABY BELLA MUSHROOMS, ASPARAGUS, PEAS, ALFREDO SAUCE, PECORINO ROMANO, BLACK PEPPER

GNOCCHI MARINARA 30 | OIL & GARLIC 32| VODKA SAUCE & FETA 32 | ALFREDO 32 | ESCAROLE & BEANS 34

FRESH HOUSE-MADE CHEESE GNOCCHI

BRAISED BEEF SHORT RIB RAGU 38 | *GF PENNE ADD 3

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

VERDITA 32| CHICKEN 36 | SHRIMP 38 | *GF PENNE ADD 3

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

LOBSTER MAC & CHEESE 38 | *GF PENNE ADD 3

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

SEAFOOD FRA DIAVOLO 42 | *GF PENNE ADD 3

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

FIVE CHEESE LASAGNA 34 | THREE MEAT LASAGNA 38 (25 MIN. COOK TIME)

FIVE CHEESE: PARMESAN, ROMANO, ASIAGO, RICOTTA, MOZZARELLA
THREE MEAT: BEEF, PORK, VEAL, HOUSE RICOTTA, FONTINA MOZZARELLA BLEND, MARINARA, BÉCHAMEL

CHICKEN PARMESAN 34 | EGGPLANT 29 | VEAL 39 | VODKA SAUCE ADD 3 | *GF ADD 3

ANGEL HAIR, MARINARA SAUCE, MOZZARELLA

CALABRIAN RIGATONI 34| *GF PENNE ADD 3

RIGATONI, HOT & SWEET SAUSAGE, BROCCOLINI, ROASTED RED PEPPERS, SPICY CALABRIAN CREAM SAUCE

WILD MUSHROOM & GOAT CHEESE ALFREDO 34 | *GF PENNE ADD 3

ORECCHIETTE, WILD MUSHROOMS, CREAMY GOAT CHEESE, SHERRY, TRUFFLE OIL

**(* MADE WITH NO GLUTEN CONTAINING INGREDIENTS
PLEASE NOTE THAT WE ARE NOT A NUT FREE FACILITY
PLEASE ASK YOUR SERVER FOR ADDITIONAL INFORMATION**

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

Monday

FRENCH NIGHT

BROCCOLI FRENCH APPETIZER 14 | *GF ADD 3
FOUR BROCCOLI SPEARS, LEMON BUTTER SHERRY SAUCE

**FRENCH ENTREES INCLUDE HOUSE SALAD & ROLLS WITH OIL
SERVED WITH ANGEL HAIR PASTA & BRAISED ESCAROLE**

CHICKEN FRENCH 25 | *GF ADD 3
TWO EGG BATTERED CHICKEN BREASTS, LEMON BUTTER SHERRY SAUCE

BROCCOLI FRENCH 25 | *GF ADD 3
FIVE EGG BATTERED BROCCOLI SPEARS, LEMON BUTTER SHERRY SAUCE

ARTICHOKES FRENCH 25 | *GF ADD 3
EIGHT EGG BATTERED ARTICHOKE HEARTS, LEMON BUTTER SHERRY SAUCE

SHRIMP FRENCH 32 | *GF ADD 3
FIVE EGG BATTERED JUMBO SHRIMP, LEMON BUTTER SHERRY SAUCE

Tuesday

BURGERS & BREWS

ALL DRAFT BEER PINTS 6

BBQ BURGER 18
ONION RINGS, BBQ SAUCE, YELLOW CHEDDAR

JALAPENO BURGER 18 | *GF ADD 3
JALAPENO, GARLIC AIOLI, SWISS CHEESE

SRIRACHA BURGER 18 | *GF ADD 3
ARUGULA, CARAMELIZED ONIONS, SRIRACHA AIOLI, GOUDA

MUSHROOM BURGER 18 | *GF ADD 3
MUSHROOMS, CARAMELIZED ONIONS, SWISS

SWEET OR SPICY BURGER 18 | *GF ADD 3
COUNTRY SWEET OR SPICY BUFFALO SAUCE,
LETTUCE, TOMATO, MAYO, CREAMY BLEU

BACON BLUE BURGER 18 | *GF ADD 3
CRUMBLY BLEU, CREAMY BLEU, SAUTÉED ONION, BACON

THE BO BURGER 18
BACON, CARAMELIZED ONIONS, HOUSE MADE SRIRACHA
ONION STRAWS, MAYO, PICKLES, SWISS

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

DAILY FEATURES



MONROE'S HAPPY HOUR | MONDAY-SATURDAY | 4-6 PM | DINE-IN & BAR

Wednesday

LOBSTER STUFFED AVOCADO 25 *
TWO AVOCADO HALVES 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 28 *
BEEF SHORT RIB, SWEET TOMATO DEMI, KATHERINE'S
MASHED POTATOES, CHEF'S VEGETABLE

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)

Thursday

PARM NIGHT

INCLUDES HOUSE SALAD & ROLLS WITH OIL

EGGPLANT PARMESAN 25 | *GF ADD 3
BREADED EGGPLANT CUTLETS, MARINARA OR VODKA SAUCE,
MOZZARELLA, ANGEL HAIR | SUB ALFREDO 2

CHICKEN PARMESAN 25 | *GF ADD 3
BREADED CHICKEN CUTLET, MARINARA OR VODKA SAUCE,
MOZZARELLA, ANGEL HAIR | SUB ALFREDO 2

VEAL PARMESAN 30 | *GF ADD 3
BREADED VEAL CUTLET, MARINARA OR VODKA SAUCE,
MOZZARELLA, ANGEL HAIR | SUB ALFREDO 2

Friday

CLAM CHOWDER 10 *

STUFFED BAKED CLAMS 16
SIX MIDDLENECK CLAMS, HOUSE-MADE BREAD
CRUMBS, RED PEPPER, SPICY CALABRIAN CHILI

COCONUT SHRIMP BASKET 24
TEN JUMBO COCONUT SHRIMP, PARMESAN
FRITES, COLESLAW, SPICY CARIBBEAN SAUCE

BROILED HADDOCK 18 *
PARMESAN FRITES, COLESLAW

HADDOCK FRENCH 22 | *GF ADD 3
EGG BATTERED HADDOCK, LEMON BUTTER SHERRY
SAUCE, KATHERINE'S MASHED POTATOES, ESCAROLE

FISH FRY 18
BEER BATTERED HADDOCK, PARMESAN FRITES, COLESLAW

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

Saturday

LOBSTER BISQUE 14 *

LOBSTER STUFFED PORTOBELLO 20 *
ONE THREE CHEESE & FRESH LOBSTER
MEAT STUFFED PORTOBELLO

**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

BUTTERNUT SQUASH GNOCCHI 32
BUTTERNUT SQUASH GNOCCHI WITH SAGE BROWN BUTTER SAUCE

NO PLATE SHARING ON DAILY FEATURES