



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 20 \*

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

### CALAMARI 20 | \*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 16 | SHRIMP & AVOCADO 18

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

### GREENS & BEANS 16 \*

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

### MONROE'S GREENS 18 | \*GF ADD 3

ESCAROLE, ARTICHOKE, CHERRY PEPPERS, KALAMATA OLIVES, TOASTED BREAD CRUMBS

### ROASTED BRUSSELS 16 \*

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

### POTATO CROQUETTES 16

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

### MEATBALL 14

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

### ARTICHOKE 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 16

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

### GRILLED FOCACCIA 16

WHIPPED HONEY RICOTTA, OLIVE TAPENADE, BALSAMIC REDUCTION

### CRAB STUFFED MUSHROOMS 16

FIVE MUSHROOMS STUFFED WITH CRAB MEAT, SEASONED CREAM CHEESE, BREAD CRUMBS

### CLAMS 20 \*

TWELVE SAUTÉED CLAMS, KALE, SAUSAGE, WHITE WINE LEMON BROTH

## 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 6 | PARMESAN TRUFFLE FRITES 8 | ONION RINGS 8  
MASHED POTATOES 10 | GNOCCHI 16| CHEF'S VEGETABLE 8

## STEAKS

### ALL STEAKS SERVED WITH SIDE HOUSE SALAD

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

### PRIME FILET 65 \*

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

### 8 OZ BEEF TENDERLOIN 54 \* | 14 OZ DELMONICO 48 \* | 12 OZ NY STRIP STEAK 40 \*

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

### STEAK ADD ONS: GORGONZOLA CRUST 4 | HORSERADISH CREAM SAUCE 6 | CRAB CRUST 22

LOBSTER CRUST 32| LOBSTER TAIL MP | SAUTÉED MUSHROOMS 6 | CARAMELIZED ONIONS 5

## MONROE'S GOURMET SALADS

### SUBSTITUTE CHICKEN FOR

ONE CHICKEN CUTLET 4 | 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

### PEAR & BLEU 28 \*

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

### MONROE'S CHOPPED SALAD 26 \*

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

### ARUGULA SALAD 28 \*

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 28 \*

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

### BALSAMIC GORGONZOLA STEAK SALAD 34 \*

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

### CHICKEN MILANESE 28 | \*GF ADD 3

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

### MONROE'S CAESAR SALAD 28 \*

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

### CLASSIC CAESAR 26 | GF OPTION AVAILABLE

ROMAINE, CROUTONS, SHAVED & GRATED PARMESAN, GRILLED CHICKEN, LEMON WEDGE, CAESAR DRESSING

### CRANBERRY BLOSSOM 28 \*

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

### BEET & WARM GOAT CHEESE 28 | GF OPTION AVAILABLE

FRESH SPRING GREENS, ROASTED BEETS, FRIED GOAT CHEESE, RED ONION, WALNUTS, GRILLED CHICKEN, HOUSE DRESSING

### HOUSE SALAD 28 \*

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

### MEDITERRANEAN STEAK SALAD 34 \*

SHREDDED ROMAINE, KALAMATA OLIVES, DILL, SCALLION, FETA, SLICED BEEF TENDERLOIN, TOSSED IN HOUSE GREEK DRESSING

### BLACKBERRY BALSAMIC 28 | GF OPTION AVAILABLE

BABY SPINACH, SPRING GREENS, BLACKBERRIES, AVOCADO, RED ONION, FRIED GOAT CHEESE, SPICY WALNUTS, GRILLED CHICKEN, HOUSE BLACKBERRY VINAIGRETTE

### THE BERRY 28 \*

BUTTER LETTUCE, SEASONAL BERRIES, TOASTED PISTACHIO, FETA, RED ONION, GRILLED CHICKEN, POPPYSEED DRESSING

### TOMATO & BURRATA SALAD 26 \* | WITH CHICKEN 30 \*

FRESH SPRING GREENS, HEIRLOOM TOMATOES, CUCUMBER, BASIL, PICKLED RED ONION, BURRATA, HONEY BALSAMIC DRESSING

**DRESSINGS:** HOUSE (WHITE BALSAMIC VINAIGRETTE), POPPYSEED, HONEY MUSTARD, HONEY BALSAMIC, GREEK, 1000 ISLAND, SPICY CALABRIAN, BLACKBERRY VINAIGRETTE, RANCH, LEMON VINAIGRETTE, CREAMY BLEU, [CRUMBLY BLEU - ADD 1]

(\* ) 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

## ENTREES

### ALL PASTAS, PARMS AND ENTREES SERVED WITH SIDE HOUSE SALAD

CLASSIC CAESAR, MONROE'S CAESAR, OR CRANBERRY BLOSSOM SALAD 4 | PETIT WEDGE OR BEET & WARM GOAT CHEESE 6

### U/10 SCALLOPS 46 \*

FIVE PAN SEARED U10 SEA SCALLOPS, GRILLED SUMMER SQUASH, SPRING PEA POTATO CREAM

### PECAN CRUSTED SALMON 42 | \*GF ADD 3

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

### PARMESAN CRUSTED MAHI 42 \*

PARMESAN CRUSTED MAHI, FINGERLING POTATOES, ROOT VEGETABLE HASH

### TUNA 44 \*

BLACKENED AHI TUNA, SAUTÉED SPINACH, PICKLED RED ONION, GINGER WASABI POTATO GRATIN

### SEA BASS 58 | GF OPTION AVAILABLE

PAN SEARED 8 OZ SEA BASS, LEMON GARLIC BROCCOLINI, PANKO CRUSTED MASHED POTATO, ROASTED CORN CREAM

### CHICKEN MILANESE 36 | \*GF ADD 3

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

### CHICKEN FRENCH 34 | ARTICHOKE FRENCH DINNER 28 | \*GF ADD 3

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

### WALNUT CRUSTED CHICKEN 36 | \*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 42 \*

FIVE SPICED PAN SEARED DUCK BREAST, ROASTED GOAT CHEESE FINGERLING POTATOES, BROCCOLINI, BLACKBERRY GASTRIQUE

## PASTA & PARMS

### PASTA CHOICE | MARINARA 26 | VODKA SAUCE 28 | ALFREDO 28 | OIL & GARLIC 28 | \*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

### PENNE VODKA 32 | \*GF PENNE ADD 3

PENNE, DICED PROSCIUTTO, TOMATO CREAM VODKA SAUCE, FETA CHEESE, FRESH HERBS, 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 42 | \*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 45 | \*GF PENNE ADD 3

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

### FIVE CHEESE LASAGNA 36 (25 MIN. COOK TIME)

FIVE CHEESE: PARMESAN, ROMANO, ASIAGO, RICOTTA, MOZZARELLA

### CHICKEN PARMESAN 36 | 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

### ORECCHIETTE & SHRIMP 42 | \*GF PENNE ADD 3

ORECCHIETTE, SHRIMP, SPINACH, TOMATOES, CREAMY PESTO

### EGGPLANT PASTA 32 | \*GF PENNE ADD 3

ANGEL HAIR, SAUTÉED EGGPLANT, BROCCOLI, OIL & GARLIC, HERBED RICOTTA

## LIGHT FARE

### MONROE'S BURGER 22 | \*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

### CHICKEN CUTLET SANDWICH 22 | \*GF ADD 3

BREADED CHICKEN CUTLET, ARUGULA, RED ONION, PARMESAN, 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

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

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

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

**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**

**CHICKEN RIGGIES 32**  
RIGATONI, RED BELL PEPPERS, RED ONIONS, HOT CHERRY PEPPERS,  
MUSHROOMS, DICED CHICKEN BREAST, SPICY CREAM SAUCE

**SALAD SPECIAL 22**  
**ALL SERVED WITH CHICKEN | SUBSTITUTE CHICKEN CUTLET 4**  
CHOOSE ONE: CRANBERRY BLOSSOM, COBB, MONROE'S CAESAR,  
CLASSIC CAESAR, OR BEET & WARM GOAT CHEESE

# DAILY FEATURES



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

Wednesday

## STEAK NIGHT

**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

**LOBSTER ROLL 34 | \*GF ADD 3**  
CHOICE OF NEW ENGLAND (COLD) OR CONNECTICUT STYLE (HOT),  
PARMESAN FRITES OR COLESLAW

**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 \***

**LAMB LOLLIPOPS 22 \***  
SIX GRILLED LAMB LOLLIPOPS, BALSAMIC GLAZE

**WHIPPED GOAT CHEESE 16 | \*GF ADD 3**  
WHIPPED GOAT CHEESE, CANDIED BACON, DATES,  
SPICY CALABRIAN HONEY, WARM BAGUETTE

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

**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

**NO PLATE SHARING ON DAILY FEATURES**