



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

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

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

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

CHICKEN CUTLET SANDWICH 22 | *GF ADD 3

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

SIDES

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

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 *

SALAD

SUBSTITUTE CHICKEN FOR

ONE CHICKEN CUTLET 2 | SALMON 8 | GRILLED SHRIMP 9 | TUNA 10
TENDERLOIN 14 | 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 ARTICHOKE, 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, CRUMBLIED 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

CRANBERRY BLOSSOM 26 *

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

CAESAR SALAD 26 *

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

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 GRILLED PRIME FILET, MUSHROOM & ONION BALSAMIC JAM,
KATHERINE'S MASHED POTATOES, CHEF'S VEGETABLE

8 OZ BEEF TENDERLOIN 52 * | 14 OZ DELMONICO 48 *

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

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

ENTREES

ALL ENTREES ARE 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

CHICKEN MILANESE 34 | *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 34 | *GF ADD 3

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

PASTAS & PARMS

ALL PASTAS & PARMS ARE SERVED WITH SIDE HOUSE SALAD

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

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

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

FRESH HOUSE-MADE CHEESE GNOCCHI

PENNE VODKA 32 | *GF PENNE ADD 3

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

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

EXECUTIVE CHEF: ANDREW VACCARO

SOUS CHEF: CHRISTOPHER SATHER

(*) 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