

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